

WILDFLOWER

we make our beers with new south wales grown-regenerative organic grains wholly fermented by a diversity of yeasts and bacteria collected from native flowers around this state. in order to highlight the complexity of flavour these wild yeasts naturally create, we adopt an old-world process, most notably the blending of barrel-aged beer, young and old. our goal is to blend and balance the tart, funky characteristics of our house culture to deliver a beer with length, nuance and subtlety. ask us to learn more about our beer. our brewery rests on gadigal and wangal land, we acknowledge elders past, present and emerging.

march 2024

by the glass \$8-\$12

bitter beers

organic table beer #17 *low alcohol, in-house favourite refreshing ale* *

barrel aged beers

good as gold blend 20 *equal blend of freshly fermented and barrel aged gold* *

gold blend 43 *soft, delicate blended ale w raw wheat, our pride and joy* *

st florence 2023 *blended ale macerated w whole bunch riesling from ravensthorpe* *

hive: post brood blend 8 *blended ale macerate w post brood honey wax from malfroys wild honey* *

amber blend 41 *dark, roasted blended ale w fresh munich and chocolate malt* *

*** available for takeaway – 10% off any 3 or more takeaway wildflower beer products**

mountain culture beers

mirror image *double decoction rustic lager*

backpack ale in collaboration w stone & wood *hazy pale ale*

status quo *juicy new england pale ale*

remote control *double dry hopped ipa*

betamax *oat cream ipa*

surf's up *west coast ipa*

other

roadcider: orange 2023 *traditional dry cider made w apples from borrodell orchard* *

by the bottle

dreamin' #2 *a hoppy ale made with wheat and organic motueka hop flowers* *

st henry 2023 *blended ale macerated w apricots from thornbrook & yaralee orchards* *

wine

gamay 2023 \$16/\$68 *tumbarumba region fruit, skin contact, no filtration*

montepulciano 2022 \$16/\$68 *canberra region fruit, some whole bunch fermentation, no filtration*

wildflower x poor toms whisky

by the nip \$15 *served neat / in a boilemaker* \$23 *a glass of gold and a nip of whisky*

non alcoholic

house-made poormans orange cordial \$3 *served w zest*

french earl grey kombucha mailer mcguire \$8 *peach & citrus, made in st peters*

t.i.n.a. 1.0 *this is not alcohol* \$8 *high mountain oolong base sparkling tea w calamansi lime*

goldstreet whey soda \$6 *naturally sparkling soda made w goldstreet dairy whey & seasonal fruit*