

# 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.

may 2023

## by the glass \$8-\$12

### bitter beers

organic table beer #10 *low alcohol, in-house favourite refreshing ale*

serenity #4 *our ode to coopers sparkling, organic grains and pride of ringwood hops*

house #2 *an extra hoppy ale w whole cone red earth hops*

autumn *a seasonal ale made with organic bloody butcher corn from girra girra*

bumbershoot brewed in collaboration w mountain culture & cloudburst wet hop ipa w ella hops

### barrel aged beers

gold blend 40 *soft, delicate blended ale w raw wheat, our pride and joy*

village 2022 brewed in collaboration w mountain culture a two-year blend of non-inoculated ale

hive: post brood blend 6 *blended ale macerated w post brood comb from malfroys wild honey*

st florence 2022 *blended ale macerated w whole bunch semillon from m&j becker*

st phoebe 2022 *blended ale macerated w thornbrook orchard ebony sun plums*

zibeebo 2022 *blended ale macerated w zibibbo skins from brash higgins*

amber blend 39 *dark, roasted blended ale w fresh munich and chocolate malt*

### guest beer

gantry crane white bay czech pils

## by the bottle

good as gold blend 18 *equal blend of freshly fermented and barrel aged gold*

common ground autumn ale harvest 2020 *ale fermented with greco skins from momento mori after something special? ask for the cellar list to see more*

## wine

riesling 2022 \$14/\$60 *canberra and great southern fruit, skins, ceramic egg, no filtration*

zibibbo 2022 \$14/\$60 *brash higgins rica terra fruit, wild ferment in clay amphora, no filtration*

chardonnay 2019 \$14/\$60 *orange region fruit, whole bunch, neutral oak, no filtration*

sangiovese 2022 \$16/\$68 *canberra region fruit, three weeks on skins, french oak, no filtration*

## non alcoholic

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

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

tropical hops kombucha mailer mcguire \$8 *w hops from bemboka nsw, made in st peters*

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