

Our beers roughly fall into two categories, use the symbols below to help.

ⓑ **Bitter beers** are well hopped which stymies our house culture's ability to develop acid. Expect ample fermentation esters and hop character.

ⓐ **Acid beers** are lightly hopped which allows for acid development by our house culture. Expect tart to sour flavours and wild yeast character.

Collaboration Beers

Beer Glamp 2019 w/ Bridge Road, Hop Nation & Pat Sullivan

Czech Pilsner 4.4% ⓑ250ml, \$6
Traditionally fermented, well hopped pills with raw spelt
Herbal, spicy hop character, broad ready body, crisp bitter finish.

'New England Style' IPA 6.9% ⓑ250ml, \$6
Hazy IPA made with NZ and AU hops, fermented with Brett.
Stone fruit, pineapple and passionfruit, juicy.

Bitter Beers

Tom 3,5% ⓑ250ml, \$6
Mixed culture table beer aged on second use cherries from St Thomas 2019.
Cherry nose, light palate, easy drinker, refreshing

As it Were 5,0% ⓑ250ml, \$6
Barrel fermented mixed culture ale heavily with noble hops.
Earthy spice, wheaty character and noble, balanced bitterness.

Too Easy: Hallertau Blanc 5,0% ⓑ250ml, \$6
Barrel fermented mixed culture ale heavily hopped with Hallertau Blanc from Germany.
Aromas of melon & passion fruit, clean firm bitter finish.

Too Easy: Motueka 5,0% ⓑ250ml, \$6
Barrel fermented mixed culture ale heavily hopped with Motueka.
Sweet citrus, piney, mojito flavours, mandarin, dry finish.

Acid Beers

Gold (Blend #20) 5,0% ⓐ200ml, \$6
Blended barrel-aged golden wild ale made with raw wheat and Motueka hops. One of our flagships.
Stone fruit, citrus, toasty oak & vinous. [30/1/19]

Solera (Pull #4) 5,0% ⓐ New Release200ml, \$6
Unblended, foudre-aged wild ale made with raw spelt. Half the volume of the foudre is 'pulled' out and packaged every four months then topped with fresh beer and aged until the next pull.
Brown spices, citrus and grains lifted by savoury oak aromas.

Foudre Beer #1 5,2% ⓐ200ml, \$6
Collaboration spelt ale made with Mike Bennie. Fermented with 100% foraged NSW yeast and aged in foudre #22 for 7 months.
Familiar aromas of barnyard, balanced acidity mild graininess.

Amber (Blend #17) 6,0% ⓐ200ml, \$6
Blended barrel-aged amber wild ale made with Munich and freshly roasted malt from Voyager in Griffith, NSW. One of our flagships.
Chocolate cake, wood fire, cola, wood spice [9/10/18]

Amber (Blend #20) 6,0% ⓐ200ml, \$6
Baked bread, chocolate cake and roasted nuts. [20/12/18]

Amber VERTICAL FLIGHT Blend #17 & #20 (120ml each) \$8

St Thomas 2019 6,7% ⓐ200ml, \$9
Amber barrel-aged Australian Wild Ale refermented with whole, fresh, tree ripened sour Morello cherries from Thornbrook Orchard, Nashdale NSW.
Dark chocolate, cedar wood, lots of cherry flavour.

Wine/Beer blend

Frank 2018 11,0%120ml, \$10
Made at Wildflower by us with fruit from Orange, NSW. Sauvignon Blanc/Pinot Noir Rosé refermented in bottle with beer.
Fizzy pink drink.

Bottle list of cellared, previously released beers available upon request.