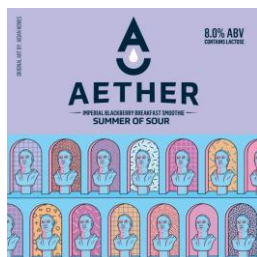


# Tap List



**Aether**  
**Summer of Sour**  
**Imperial Blackberry**  
**Breakfast Smoothie**  
*Smoothie Sour Ale*  
 8.0%

Get ready for a wild ride of sweet & sour as our Imperial Blackberry Breakfast Smoothie packs a face-melting sour punch with Tassie blackberries balanced by breakfast smoothie vibes of granola, coconut, almond, and zesty orange peel.

*Sour, Creamy, Coconut, Biscuity*

Pot: 1.8 std. \$10  
 Sch: 2.7 std. \$13



**Heads of Noosa**  
**Japanese Style Lager**  
*Japanese Rice Lager*  
 4.5%

Australian barley and rice play a lead role in creating this popular signature lager. Brewed, fermented and filtered with precision. This lager is clean, crisp and delicately divine.. For exceptional times.

*light-bodied, crisp, clean*

Pot: 1.0 std. \$7  
 Sch: 1.5 std. \$10



**Moffat Beach**  
**Hinterland Haze**  
*American Pale Ale*  
 5.6%

Inspired by the fog liftin from a Hinterland sunrise, this hazy ale reveals intense stone fruit flavours, a smooth mouthfeel and juicy aromatics. Super drinkable and just like the Hinterland, never disappoints.

*hazy, fruity, aromatic, grapefruit*

Pot: 1.3 std. \$7  
 Sch: 1.9 std. \$10



**Lost Palms x Seek**  
**Ber Co**  
**Collect Call**  
*West Coast IPA*  
 6.3%

Bursting with tropical fruit and backed by a classic resinous bitterness. This collab with Seek Beer Co from San Diego, California is a homage to the bold, hop-forward West Coasts that we love.

*resinous, bitter, pineapple*

Pot: 1.4 std. \$10  
 Sch: 2.1 std. \$13



**Mountain Culture**  
**Harry Thiols: Sign of the Times**  
*Thiolised NEIPA*  
 7.0%

Thiols are compounds found in malt and hops that express intense tropical fruit notes, however most thiols in beer aren't "active" – we've changed that. Now singing their tropical songs, this NEIPA is an ode to the OG brewer, Harry.

*tropical, hazy, sweet, peachy*

Pot: 1.6 std. \$10  
 Sch: 2.3 std. \$13



**Hawkers**  
**Gee, These Woods Sure Are Dark**  
*Black Forest Stout*  
 8.0%

Chocolate and cherry is a timeless pairing, widely associated with the Blac Forest Cake. Not ones to tamper with tradition, we've taken the flavours of this beloved treat and built them on the foundation of a robust, toasty stout. \*contains lactose\*

*chocolate, cherry, sweet, toasty*

Pot: 1.8 std. \$11  
 Sch: 2.7 std. \$14