

AUNTY JACKS BREWS

UNFILTERED LAGER

This beer is based on traditional European lager, made with 100% pale malt, and classic German Hallertau Mittlefruh and Perle hops. It is pale in colour, has a herbal hop character on the palate, with a clean finish. It is relatively low in bitterness.

CRISP, REFRESHING, FRUITY

BV (%) 5.0 | Bitterness (IBU) 20 | Colour (EBC) 6

PALE ALE

A lighter style pale ale made from pale, Vienna and wheat malts, giving a subtle caramel malt palate. It has a fruity, hoppy aroma derived from the use of Australian aroma hops - Eclipse, Galaxy and Vic Secret. The hops also give a fruity palate with a clean finish. Pleasant after-bitterness.

CITRUS, BISCUITY, REFRESHING

BV (%) 4.8 | Bitterness (IBU) 28 | Colour (EBC) 10

IPA

A hop driven ale produced with Pale, Vienna and Rye malts. American Cascade, Simcoe and Citra hops have been added in the whirlpool to give piney, fruity characters in the aroma and palate. The beer was then dry-hopped with Simcoe and Citra hops. The beer is deceiving in its 6.7% ABV, and give the beer some warming characters. It finishes with a lingering bitterness balancing the biscuity malty palate. Higher bitterness balances the malty finish.

PINEY, FRUITY, WARMING

BV (%) 6.7 | Bitterness (IBU) 45 | Colour (EBC) 12

VANILLA PORTER

A porter brewed with 6 different malts, and the addition of vanilla. It has chocolate, coffee notes from the malts, balanced with vanilla. A higher finishing gravity gives a smooth slightly sweet character on the finish.

VANILLA, CHOCOLATE, SMOOTH

BV (%) 4.8 | Bitterness (IBU) 25 | Colour (EBC) 45

SESSION ALE

A pleasant, balanced, easy drinking 3.5% beer. Predominantly pale malt, with a little Vienna malt, subtle use of Eclipse and Cascade hops and a hint of yeast character.

BV (%) 3.5 | Bitterness (IBU) 24 | Colour (EBC) 10

MärZEN / OKTOBERFEST / FESTBIER

A rich, malty beer, traditionally brewed in March for consumption in October. These festbiers are traditionally higher in alcohol, with this beer being 5.4% ABV. This beer is predominantly Vienna malt giving a rich biscuity palate, balanced with subtle spicy German hops.

BV (%) 5.4 | Bitterness (IBU) 25 | Colour (EBC) 16

WINE

WHITE

OXFORD LANDING SAV BLANC \$9.5/\$38

AJ's House Wine

EARTHWORKS RIESLING \$10/\$40

Eden Valley, SA

BLEASEDALE PINOT GRIS \$10/\$40

Adelaide Hills, NZ

TWIN ISLANDS SAUVIGNON BLANC \$40

Marlborough, NZ

BROKENWOOD PINOT GRIS \$50

Beechworth, VIC

FORREST HILL Highbury Fields CHARDONNAY \$45

GT Southern, SA

KOOYONG CLONALE CHARDONNAY \$65

Mornington, VIC

SPARKLING

ANGAS BRUT Langhorne Creek SA \$9.5/\$45

JANSZ Pipersbrook, TAS \$12/\$60

DUNES & GREENE PROSECCO Adelaide SA \$10/\$40

DUNES & GREENE PINK MOSCATO Adelaide SA \$10/\$40

RED

OXFORD LANDING SHIRAZ CAB \$9.5/\$38

AJ's House Wine

OPAWA PINOT NOIR \$12/\$50

Marlborough, NZ

FORREST HILL Highbury Fields SHIRAZ \$11/\$45

GT Southern, VIC

BROKENWOOD HUNTER SHIRAZ \$60

Hunter Valley, NSW

HEATHCOTE SLAUGHTERHOUSE SHIRAZ \$90

Heathcote, VIC

TOMBOY HILL PINOT NOIR \$65

Ballarat, VIC

SISTERS RUN CABERNET SAUVIGNON \$45

Coonawarra, VIC

DOG ROCK GRENACHE \$45

Ballarat, VIC

COCKTAILS

NEGRONI \$20

Gin, Campari, Vermouth Rosso

IT'S ALWAYS SUNNY IN BALLARAT \$20

Aperol, Gin, Lemon, Egg White, Sunshine

ENGLISH GARDEN \$20

Gin, Elderflower, Apple & Lime

APEROL SPRITZ \$14

Aperol, Prosecco, Soda and Orange

PIMMS \$16

Pimms, Fresh Fruit & Dry Ginger Ale

AMARETTO SOUR \$20

Disaronno, Egg White & Sour Mix

RYE WHISKY SOUR \$20

Bulliet Rye, Egg White & Sour Mix

ESPRESSO MARTINI \$20

Kettle One, Tia Maria, Fresh Espresso

TAP BEERS

OUR TAPS ARE CONSTANTLY CHANGING. WE HAVE OUR OWN BEERS MADE ON SITE PLUS SOME OF OUR FAVOURITE BREWS FROM FRIENDS, & NEIGHBOURS.

CURRENT AUNTY JACK'S SPECIAL BREWS MADE ON SITE:

HERITAGE ALE 3.8%

MAIR STREET MARZEN 5.4%

STRATA A.PA 5.4%

JOE'S BLOOD ORANGE IPA 6.5%



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HAVE YOU CHECKED OUT OUR BEER SCHOOL?

EVERY SUNDAY AT AUNTY JACKS, OUR BREWERS RUN A FUN-FILLED SESSION TO TEST YOUR BEER KNOWLEDGE. SHOWCASING THEIR FAVOURITE BEERS & A LITTLE HUMOUR.

WHAT'S ON AT AUNTY JACKS

SUNDAY

BEER SCHOOL AT 12:30PM & LIVE MUSIC FROM 2PM

TAKE AJ'S HOME WITH YOU

- BEANIES - \$20
- STUBBIE HOLDERS - \$5
- COOLER BAGS - \$10
- 6 PACK CANS (Lager or Pale Ale) - \$20
- CASE (Lager or Pale Ale) - \$65
- TAKE HOME GROWLERS - \$18*
- TAKE HOME JUMBO GROWLERS - \$24*

SNACKS

- HOUSE BAKED BAR NUTS** (VG/GF) \$7
- BEEF CRACKLING** (GF*) \$10
Malt Vinegar - Chilli
- WHIPPED COD ROE** \$16
Yarra Valley Caviar - Potato & Herb Blinis
- OYSTERS** \$4 each
Natural or Mignonette
- HUMMUS & CRISP BREADS** (VG/GF) \$10
- STICKY LAMB RIBS** (GF) \$17
Gochujang Chilli Glaze
- CHIPS** (VG) \$11

LETS SHARE

- AUSTRALIAN & EUROPEAN CHEESE PLATE** (GF*) \$20
Walnuts - Fruit Paste - Lavosh - Salt Kitchen
- SALT KITCHEN CHARCUTERIE** (GF*) \$24 / \$35
Breads - Pickles - Mustard
- TASTE OF JACKS** - Sharing plate for 2 \$35

PIZZAS

- CHORIZO** \$26
Chorizo - Picante Salami - Mushrooms - Chillies - Marscapone - Mozzarella
- JACKFRUIT** (VG) \$24
Harissa - Jalapeno Chilli - Vegan Mozzarella
- TOMATO** \$19
Smoked Scarmorza (add prosciutto +\$7)
- GOATS CHEESE** (V) \$24
Spinach - Five Roasted Capsicum - Olives - Mozzarella - Sun Blush Tomatoes
- DIETARIES**
- Gluten Free Base** +\$5
- Vegan Cheese** +\$4

SMALLER PLATES

- HOUSE SMOKED TROUT BRUSCHETTA** (GF*) \$18
Pickled Cucumber - Dill Creme Fraiche
- ARANCINI PRIMAVERA** (V) \$16
Pesto Aioli - Salata
- PORK BELLY PARCEL** \$18
Harissa Mayonaise - Watercress Salad
- SPICED MEATBALLS** \$18

SOMETHING BIGGER

- AUNTY JACKS FISH & CHIPS** \$24
Proper Fish & Chips - Tartare Sauce
- PLANT BASED KIEV** (VG) \$22
Tomato - Red Onion - Basil
- BAKED POTATO GNOCCHI** (V) \$24
Pesto Cream - Black Olive Pangrattato
- JACK'S BURGER** \$26
Rib & Chuck Steak - locally Cured Bacon - LTO - Cheese - Relish - Seasoned Fries
- WESTERN PLAINS PORK CUTLET** \$32
Italian Slaw - Mustard - Lemon

SALADS

- TOMATO** (V) \$17
Mozzarella - Red Onion - Basil
- GREEK SALAD** (V/VG*) \$22
Sun Blush Tomatoes - Cucumber - Olives - Red Onion - Feta

DESSERTS

- VANILLA PANNA COTTA** \$12.5
with lemon curd and fresh raspberries
- DARK CHOCOLATE DELICE** \$15
Strawberry Sorbet
- ICE CREAM & SORBET PLATE** \$12