

# 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.

ABV (%) 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.

ABV (%) 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.

ABV (%) 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.

ABV (%) 4.4 | 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.

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

## MAIR ST MärZEN

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.

ABV (%) 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

**PIERRE GIMONNET** Champagne FRA \$120

### 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, Cointreau, Apple & Lime

**APEROL SPRITZ** \$14

Aperol, Prosecco, Soda and Orange

**PIMMS** \$16

Pimms, Fresh Fruit & Dry Ginger Ale

**AMARETTO SOUR** \$20

Disarrono, Egg White & Sour Mix

**ESPRESSO MARTINI** \$20

Kettle One, Tia Maria, Fresh Espresso

## TAP BEERS

**OUR OWN SPECIALITY BREWS. MADE ON SITE AND CONSTANTLY CHANGING.**

**SAISON** 6.3%

**JUICY IN THE SKY WITH DIAMONDS - TANGERINE IPA** 6.7%

**COCOA STOUT 4.4% (Last Chance !!)**

**APRICOLADA** 5.1%

**JAFFA CAKE JAFFA CAKE** 5.2%

### SPECIAL GUESTS....

**BROOKLYN BEL AIR SOUR** 4.5%

**ROGERS AMBER ALE** 3.8%

**JAMES SQUIRE GINGER** 4%

**PIPSQUEAK CIDER** 5.1%



WWW.AUNTYJACKS.COM.AU  
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## JOIN OUR VIP FAMILY

YOU CAN BECOME PART OF THE AJ'S VIP FAMILY BY SIGNING UP ON OUR WEBSITE. YOU'LL RECEIVE INVITES TO EXCLUSIVE EVENTS AND OTHER BEERY THINGS!

## WHAT'S ON AT AUNTY JACKS

SUNDAY

LIVE MUSIC FROM 3PM

TALES & ALES IS BACK EVERY SUNDAY  
 FROM 1:30pm

TICKETS AVAILABLE FROM AUNTYJACKS.COM.AU

## TAKE AJ'S HOME WITH YOU

STUBBIE HOLDERS - \$5  
 COOLER BAGS - \$10  
 CAPS - \$30  
 6 PACK CANS (Lager or Pale Ale) - \$20  
 CASE (Lager or Pale Ale) - \$65  
 TAKE HOME GROWLERS - \$18\*

### SNACKS

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

### LETS SHARE

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

### PIZZAS

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

### SMALLER PLATES

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

### SOMETHING BIGGER

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

### SALADS

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

### DESSERTS

<b>CARAMEL CHEESECAKE</b> salted popcorn	<b>\$12.5</b>
<b>APPLE AND GINGER PUDDING</b> Butterscotch Sauce - Vanilla Ice Cream	<b>\$14</b>
<b>ICE CREAM &amp; SORBET PLATE</b>	<b>\$12</b>