

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

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.

CITRUS, BISCUITY, REFRESHING

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.

PINEY, FRUITY, WARMING

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.

VANILLA, CHOCOLATE, SMOOTH

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

FAIRBANK SYRAH \$75

Bendigo, VIC

HEATHCOTE SLAUGHTERHOUSE SHIRAZ \$90

Heathcote, VIC

TOMBOY HILL PINOT NOIR \$65

Ballarat, VIC

SISTERS RUN CABERNET SAUVIGNON \$45

Coonawarra, VIC

DOG ROCK GRENACHE \$45

ROSE

LA MASCHERA GRENACHE ROSE \$10/\$40

Barossa Valley, SA

FAIRBANK SANGIOVESE ROSE \$65

Bendigo, 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

Disaronno, 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.

HERITAGE ALE 3.8%

SAISON 6.3%

JAFFA CAKE JAFFA CAKE 5.2%

SPECIAL GUESTS....

MOUNTAIN GOAT TWO STEP CIDER 5%

JAMES SQUIRE GINGER BEER 4%

BROOKLYN BEL AIR SOUR 4.5%

WHITE RABBIT GOLDEN SOUR 4.7%

LITTLE CREATURES ROGERS 3.8%



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JOIN OUR VIP FAMILY

YOU CAN BECOME PART OF THE AJ'S VIP FAMILY BY SIGNING UP. YOU'LL RECEIVE INVITES TO EXCLUSIVE EVENTS AND EXCITING PROMOTIONS.

WHAT'S ON AT AUNTY JACKS

WELLY WEDNESDAY

6:30PM | ASK ABOUT PRE-ORDERING NOW

TALES AND ALES EVERY SUNDAY 1:30PM BREWERS, BEERS & BANTER

TICKETS AVAILABLE FROM AUNTYJACKS.COM.AU

SUNDAY

LIVE MUSIC FROM 3PM

TAKE AJ'S HOME WITH YOU

STUBBIE HOLDERS - \$5
6 PACK CANS (Lager or Pale Ale)
- \$20

CASE (Lager or Pale Ale) - \$65
TAKE HOME GROWLERS - \$18*

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

BEETROOT HUMMUS (VG/GF) \$10
Dukkah - Flatbread

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

ANTIPASTO OF VEGETABLES \$21
Mozzarella, Bread

PIZZAS \$26
CHORIZO

Chorizo - Picante Salami - Mushrooms - Chillies - Marscapone - Mozzarella \$24

JACKFRUIT (VG) \$19
Harissa - Jalapeno Chilli - Vegan Mozzarella

TOMATO
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

CHARRED PEAR & BLUE CHEESE BRUSCHETTA (GF*) \$18
Pickled Cucumber - Dill Creme Fraiche

ARANCINI PRIMAVERA (V) \$16
Pesto Aioli - Salata

PORK BELLY PARCEL \$18
Harissa Mayonaise - Watercress Salad

SPICY MEATBALLS \$18
Tomato Sugo - Chilli - Coriander

SOMETHING BIGGER

AUNTY JACKS FISH & CHIPS \$24
Proper Fish & Chips - Tartare Sauce

CHICKPEA & HERB FALAFAL (VG/GF*) \$22
Flatbread - Roast Vege - Coconut Yoghurt

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

SLOW BRAISED LAMB & RED WINE RAGU \$28
Orechiette - Goats Curd - Toasted Nuts

SALADS

TOMATO (V) \$17
Mozzarella - Red Onion - Basil

ISRAELI COUSCOUS (V/VG*) \$22
Roast Vegetables - Feta

DESSERTS

CARAMEL CHEESECAKE \$12.5
Salted Popcorn

APPLE AND GINGER PUDDING \$15
Butterscotch sauce - Vanilla Ice Cream

ICE CREAM & SORBET PLATE \$12