



THURSDAY 30th MAY

JAPANESE RICE LAGER

WE'VE USED PILSNER MALT & FLAKED RICE FOR A LIGHT BODY AND CRISP FINISH. WITH A LATE GIFT OF HALLERTAU BLANC HOPS WHICH THROW SOME MILD SPICE AND A WHIFF OF CITRUS ZEST

MANGO MACADAMIA SOUR

A THIRST QUENCHING SUMMER TREAT THAT PAYS TRIBUTE TO THE CLASSIC MANGO AND MACADAMIA WEISS BAR. THIS KETTLE-SOUR USES FRESH LOCAL MANGO AND MACADAMIA TO TANTILISE THE SENSES

PACIFIC HAZE

STRAW TO YELLOW COLOUR, LIGHT HAZE, FRUITY AND FLORAL AROMA. EASY DRINKING WITH LOW BITTERNESS

SUNSET HAZE IPA

GOLDEN COLOUR WITH DOMINANT HAZE. BIG FRUIT-FORWARD AROMA, PLENTY OF MOUTHFEEL WITH LOW BITTERNESS AND CLEAN FINISH

AMERICAN BROWN ALE

DEEP AMBER-BROWN WITH TOASTY WARMTH AND SMOOTH FLAVOUR. MALTY, FRUITY, PINEY WITH PLENTY OF BITTERNESS. ONE TO SAVOUR

THE FOOD BY LUCKIES

POPCORN TOGARASHI burnt butter furikake

KINGFISH SASHIMI green apple, green namh jin

PORK BELLY BAO hot sauce, wakame mayo

XINJIANG LAMB SKEWER cumin labneh, pickled cucumber

BRAISED RED BIRD Chinese red sauce, green shallots

CHARRED COS LETTUCE black vinegar, sea salt

JASMINE RICE

\$85 PER PERSON

