

Beer

PILS

We've taken the opportunity to pack this classic, crisp lager full of new world hops. | **Malts:** Pilsner | **Hops:** Chinook, Centennial, Amarillo, Cascade | **Plato:** 11°P | **Colour:** 6 EBC | **Bitterness:** 25 IBU | **ABV:** 4.5%

EAST END LAGER

A custom creation for East End Wine Bar, this beer is a clear, crisp, refreshing delight. | **Malts:** Vienna, Pilsener, Munich Dark | **Hops:** Spalt Select, Hallertau Tradition, Saaz | **Plato:** 12.5°P | **Colour:** 20 EBC | **Bitterness:** 22 IBU | **ABV:** 5.6%

VIENNA LAGER

Toasty malt flavours balance subtle earthy hops in this traditional full strength European lager. | **Malts:** Pilsner, Vienna, Munich Dark | **Hops:** Spalt Select, Hallertau Tradition, Saaz | **Plato:** 12.5°P | **Colour:** 20 EBC | **Bitterness:** 22 IBU | **ABV:** 5.6%

SUMMER ALE

This super smashable, refreshing ale is heavy on the hops but light on the tongue. | **Malts:** Pale Ale | **Hops:** Magnum, Simcoe, Mosaic, Amarillo, Citra | **Plato:** 11°P | **Colour:** 4 EBC | **Bitterness:** 15 IBU | **ABV:** 4.2%

PALE ALE

This cracking beer is a fresh, hop driven crusher. With citrus on the palate and a tropical punch aroma, our flagship Pale is the perfect Konterbier. | **Malts:** Pale Ale, Wheat | **Hops:** Galaxy, Cascade | **Plato:** 12°P | **Colour:** 6 EBC | **Bitterness:** 42 IBU | **ABV:** 5.1%

SESSION BLONDE ALE with a BLOC

Created together with our friends at aBLOC, this beer is crisp, easy and full-flavoured. At just 2.8% it's perfect to enjoy all day long. | **Malts:** Pilsner, Ale, Wheat, CaraPils | **Hops:** Hersbrucker, Cascade | **Plato:** 7.5°P | **Colour:** 5 EBC | **Bitterness:** 20 IBU | **ABV:** 2.8%

LEMONGRASS & PEAR SAISON

With a funky aroma and dry finish, this superior saison sparkles like a champion. | **Malts:** Pilsener, Munich Dark, Vienna, Wheat, Flaked Mais | **Hops:** Styrian Golding | **Plato:** 6.5°P | **Colour:** 4 EBC | **Bitterness:** 18 IBU | **ABV:** 3% | **Additions:** Pear, Lemongrass

LAVENDER AND BUTTERFLY PEA WITBIER

A beautiful Belgium style witbier, with delicate lavender and butterfly pea flavours balanced by zesty orange tones. | **Malts:** Ale, Flaked Maize, Wheat | **Hops:** Magnum, Hallertau Tradition | **Plato:** 9°P | **Colour:** Purple | **Bitterness:** 16 IBU | **ABV:** 3.8% | **Additions:** Lavender, Butterfly Pea Blossom, Orange Peel, Coriander

SMOKED PEACH IPA

We think you are going to ap-PEACH-iate this collab with Good Heavens and Fancy Hanks. With 25kg of smoked yellow peaches it's hoppy, smokey, juicy and delicious. | **Malts:** Ale, Munich, Dark | **Hops:** Citra, Simcoe, Mosaic, Magnum | **Plato:** 14.6°P | **Colour:** 10 EBC | **Bitterness:** 54 IBU | **ABV:** 6.2% | **Additions:** Smoked Peach (25kg)

BLACKCURRANT GOSE

This full flavoured beer is bursting with juicy blackcurrant goodness, with a tangy sour taste and a mild salted edge | **Malts:** Wheat, Pilsner | **Hops:** Citra | **Plato:** 10.8°P | **Colour:** Purple | **Bitterness:** 3 IBU | **ABV:** 4.6% | **Additions:** Blackcurrant Puree, Pink Himalayan Salt

KIWI AND PEAR GOSE

Say hello to our Kiwi and Pear Gose, our superbly sour collaboration with Moorabbin's Grape & Grain packed with a tonne of fruit. Can beer prevent scurvy? We might be about to find out. | **Malts:** Pilsener, Wheat | **Hops:** Citra | **Plato:** 11.3°P | **Colour:** 8 EBC | **Bitterness:** 3 IBU | **ABV:** 4.6% | **Additions:** Pear, Kiwifruit, Pink Himalayan Salt

OREO MILK STOUT

First you twist it, then you lick it, then you dunk it. 10kg of Oreos make this beer a must-taste! | **Malts:** Ale, Wheat, Oats, Crystal Light, Crystal Dark, Amber, Carafa II, Carafa III | **Hops:** First Gold, Bramling Cross T | **Plato:** 14°P | **Colour:** 90 EBC | **Bitterness:** 35 IBU | **ABV:** 5.4% | **Additions:** Lactose, Oreos, Vanilla

COFFEE BROWN ALE CANS ON NITRO

We've teamed up with Richmond's These Days Coffee Roasting to create this full-bodied brew with sweet malt flavours and a caffeine kick - Melbourne's ultimate liquid breakfast. | **Malts:** Maris Otter, Medium Crystal, Oatmeal, Munich Dark, Chocolate | **Hops:** Williamette, Cascade | **Plato:** 14.5°P | **Colour:** 45 EBC | **Bitterness:** 30 IBU | **ABV:** 5.7% | **Additions:** Lactose, Batch Brewed Single Origin Ethiopian Coffee

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