

NAGAMBIE

3608

BREWERY

AND

DISTILLERY

OUR KITCHEN COOKS FRESH AND SENDS AS READY - THIS MENU IS DESIGNED FOR SHARING

PLEASE ORDER YOUR FOOD AND DRINKS VIA THE QR CODE BELOW OR AT THE BAR

HELP YOURSELF TO PLATES, CUTLERY, NAPKINS AND WATER FROM ONE OF THE STATIONS

IF YOU REQUIRE ANY ASSISTANCE, PLEASE ASK A FRIENDLY STAFF MEMBER

GF - GLUTEN FRIENDLY
DF - DAIRY FREE
V - VEGETARIAN

GF BUNS - \$2
GF PIZZA BASES - \$4
VEGAN CHEESE - \$5

WE PAY OUR STAFF LEGIT.
15% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS.



ORDER VIA QR CODE MENU.
OUR KITCHEN SENDS FOOD
WHEN READY.

TO SHARE

PLOUGHMAN'S BOARD 38
SELECTION OF TAURUS CURED MEATS, SHARP CHEDDAR,
SEASONAL 3608 GIN BOTANICAL CHUTNEY, PICKLES, CRISPY
FLAT BREAD

BEER BATTERED ONION RINGS 12
SWEET CHILLI SAUCE (V)

MAC AND CHEESE CROQUETTES 14
CRUMBED CREAMY MAC AND CHEESE, TOMATO AND CORN
RELISH, SPRING ONION

NACHOS 22
PASSATA, MELTED CHEESE, GUACAMOLE, SOUR CREAM,
JALAPENOS, SPRING ONION [ADD BEEF CON CARNE +6]

CHICKEN TENDERS 22
CORN CHIP CRUMBED CHICKEN TENDERS, PICKLED ONION,
NBD SIGNATURE SAUCE

BAO BUNS (3) 24
SOUTHERN FRIED CHICKEN, SMOKY CHIPOTLE SLAW,
LATIN SPICED SALT [ADD A BAO +8]

ROASTED CAULIFLOWER 16
OVEN ROASTED CAULIFLOWER, SPINACH, YOGHURT, SUMAC,
PICKLED RED ONION, SUNFLOWER SEEDS (GF, V)

PRAWN TACOS 29
CHILLI GARLIC PRAWNS, GUACAMOLE, SLAW, PICO DE GALLO,
CHILLI, SERVED WITH FLOUR TORTILLAS

CALAMARI SALAD 27
CRUMBED CHILLI AND GARLIC CALAMARI, MIXED LEAVES,
CORIANDER AIOLI, SPRING ONION (GF, DF)

COBB SALAD - THE "AMERICAN GARDEN SALAD" 19
CHOPPED GREENS, TOMATO, HARD BOILED EGG, AVOCADO,
ONION, CUCUMBER, BLUE CHEESE (V)
[ADD CRISPY CHICKEN (3) +6]

NOT JUST A CEASAR 22
COS LETTUCE, PARMESAN, THAI GREEN CURRY DRESSING,
BACON, BOILED EGG, RICE PAPER, NORI (GF)

CHIPS 12
CHIPOTLE MAYO (GF, DF, V)

CHIPS CHEESE AND GRAVY 16
HOT CHIPS, BROWN ALE GRAVY, MELTED CHEESE

BREWER'S PICKS

CHICKEN SCHNITZEL 30
CRUMBED CHICKEN SCHNITZEL, SLAW, APPLE CIDER DRESSING,
LEMON, CHIPS (DF)

15HR BEEF BRISKET 32
SLOW COOKED BRISKET, BROCCOLINI, ROASTED CAPSICUM,
CAPERS, CHARRED ONION, WILD RICE, DARK ALE GRAVY

MARKET FISH 35
WOOD CHARRED MARKET FISH, BASIL AND ROCKET PESTO,
LETTUCE, BLISTERED CHERRY TOMATO (GF)

PORK RIBS HALF RACK 32 / FULL RACK 58
SLOW COOKED PORK RIBS, POTATO SALAD, KAISER, SEEDED
MUSTARD, SPRING ONION, BOURBON BBQ SAUCE, PEANUTS

300GM SCOTCH 42
300GM WOOD CHARRED SCOTCH, CHARRED SEASONAL
GREENS, CHOICE OF PEPPERCORN SAUCE OR DARK ALE GRAVY

BREWER'S BURGERS

ANGUS BEEF 19
GRILLED ANGUS BEEF PATTY (COOKED MEDIUM), BACON,
CHEESE, TOMATO, LETTUCE, ONION, KETCHUP, MAYO,
AMERICAN MUSTARD [MAKE IT A DOUBLE +8]

NAGAMBIE BEAST 28
DOUBLE ANGUS BEEF PATTY, DOUBLE HASH BROWN, DOUBLE
BACON, DOUBLE CHEESE, DOUBLE ONION RING,
SMOKY BOURBON BBQ SAUCE [DARE TO TRIPLE IT? +8]

CHICKEN 19
CRISPY CHICKEN, SLAW, CHEESE, JALAPENO TOMATO SALSA,
SOUR CREAM

CRUMBED FISH 19
PANKO CRUMBED FISH, CAPER AND DILL TARTARE SAUCE,
KOHLRABI, CUCUMBER, PICKLED ONION, CHEESE

VEGGIE 18
VEGGIE PATTY, CHEESE, TOMATO, BEETROOT, LETTUCE, ONION,
MAYO, AMERICAN MUSTARD, KETCHUP (V)
[VEGAN OPTION +2]

HOUSE MADE DIPPING SAUCES

NBD SIGNATURE SAUCE (GF, DF, V) 5

GREEN PEPPERCORN (V) 5

DARK ALE GRAVY 5

CORIANDER GARLIC AIOLI (GF, DF, V) 5

WOOD FIRED PIZZA

MARGHERITA 24
TOMATO PASSATA, FRESH BASIL, BUFFALO MOZZARELLA (V)
[ADD PROSCIUTTO, +6]

THREE CHEESE 24
GARLIC SAUCE, MOZZARELLA, PARMESAN, SMOKED SCAMORZA,
PICKLED JALAPENO (V) [ADD BLUE CHEESE +4]

HAM & PINEAPPLE 26
TOMATO PASSATA, MOZZARELLA, SMOKED HAM, PINEAPPLE

SALAMI 28
TOMATO PASSATA, MOZZARELLA, HOT SALAMI, CAPSICUM, BLACK
OLIVE

CAULIFLOWER AND BROCCOLI 25
TOMATO PASSATA, MOZZARELLA, ROASTED CAULIFLOWER AND
BROCCOLI, SMOKED SCAMORZA, PRESERVED LEMON, CHILLI

MUSHROOM 25
GARLIC SAUCE, WOOD ROASTED MUSHROOMS, MOZZARELLA,
ROCKET, PARMESAN, TRUFFLE OIL

BBQ CHICKEN 28
TOMATO PASSATA, MOZZARELLA, SMOKY MARINATED BBQ
CHICKEN, PICKLED PINEAPPLE, SPRING ONION

MIDDLE EASTERN LAMB 29
GARLIC SAUCE, MOZZARELLA, BRAISED SPICED LAMB, TZATZIKI,
ROCKET, POMEGRANATE

PRAWN AND SPINACH 29
TOMATO PASSATA, MOZZARELLA, CHILLI GARLIC PRAWNS,
CORN, BABY SPINACH

*CAN WE SUGGEST A HOUSE MADE SAUCE TO DIP
YOUR CRUSTS IN?*

SWEETS

BROWNIE 15
WARM CHOCOLATE BROWNIE, RASPBERRY SORBET, FUDGE SAUCE

PAVLOVA 15
CRISPY MERINGUE, CHANTILLY CREAM, GIN INFUSED BERRIES,
RASPBERRY SHERBERT

NEW YORK CHEESECAKE 15
HOUSE MADE NEW YORK STYLE CHEESECAKE, PASSIONFRUIT
COULIS, KEY LIME SORBET

BREWED (POT/SCH/PINT)

NAGAMBIE LAGER 4.5% 7/10/13.5
CRISP, REFRESHING AUSSIE STYLE LAGER, DRY FINISH

NAGAMBIE PALE ALE 4.8% 7.5/11/14.5
CREAMY MOUTHFEEL, CITRUS HOP BITTERNESS

NAGAMBIE IPA 5.6% 8/12/16
BOLD HOPPINESS, PINE RESIN, CITRUS

NAGAMBIE PORTER 5.6% 8/12/16
RICH CARAMEL, DARK CHOCOLATE AND TOASTED BREAD

NAGAMBIE BLONDE 6.0% 8/12/16
BIG, BOLD AND PEPPERY WITH A SOLID WHEAT BODY,
AND TOASTY LEMON BRIOCHE NOTES

PALLING BROS MID 3.5% 7/10/13.5

CARLTON DRAUGHT 4.6% 7.5/11/14.5

ALPINE APPLE CIDER 4.5% 8/12/16

TWO BAYS GLUTEN FREE PALE 13

3608 DISTILLED SPIRITS

3608 CLASSIC DRY 40.0% 12.5
A LONDON DRY INSPIRED GIN, JUNIPER FORWARD
WITH REFRESHING LEMON AND ORANGE

3608 BARTENDER'S CUT 46.2% 15
AUSSIE CRAFT STYLE GIN WITH MORE COMPLEXITY,
FLORAL AROMAS AND A HINT OF SPICE

3608 NAVY STRENGTH 57.0% 18
BIG, BOLD AND SPICY, WITH RUBY RED GRAPEFRUIT AND
STAR ANISE

3608 VODKA 37.5% 12.5
A COMBINATION OF WHEAT, BARLEY AND RYE
MAKES A SMOOTH MOUTHFEEL, WITH SUBTLE NUTTY
FLAVOUR

ALCOHOL FREE

MCGUIGAN PROSECCO 8
HEAPS NORMAL XPA 9
LYRE'S GIN AND TONIC 10
LYRE'S AMALFI SPRITZ 10
SOFT DRINKS (POT/SCH/PINT) 5/6/7

COCKTAILS

GRAPEFRUIT SPRITZ (GLS/CARAFE) 16/48
3608 BARTENDER'S CUT GIN, APEROL,
PROSECCO, GRAPEFRUIT JUICE

ESPRESSO MARTINI 20
3608 VODKA, KAHLUA, ESPRESSO, SUGAR SYRUP

HIBISCUS & NASHI PEAR NEGRONI 20
3608 SEASONAL HIBISCUS AND POACHED PEAR GIN,
APEROL, SWEET VERMOUTH

3608 "CLASSIC" MARTINI 20
3608 CLASSIC DRY GIN STEEPED WITH FRESH LYCHEE,
DRY VERMOUTH, STIRRED DOWN

3608 SOUTHSIDE 20
3608 CLASSIC DRY GIN, LIME, SUGAR, CUCUMBER, MINT

THE LEGENDARY NAGAMBIE MULE 49
3608 VODKA, LIME, PASSIONFRUIT, MINT, GINGER - ONE
LITRE CARAFE TO SHARE

BERRY GIN SELTZER 49
3608 CLASSIC DRY GIN, LIME, POMEGRANATE,
CHAMBORD, CRANBERRY, SODA - ONE LITRE CARAFE
TO SHARE

BARTENDER'S SPIKED SANGRIA 49
CABERNET SAUVIGNON, 3608 BARTENDER'S CUT GIN,
BLOOD ORANGE, ORANGE JUICE, FRESH CITRUS, SODA -
ONE LITRE CARAFE TO SHARE

DISTILLED ELSEWHERE

TEQUILA
OCHO BLANCO 2015 17
PATRON ANEJO 18

RUM
RATU 8YR 14
ANGOSTURA 1919 15
RON ZACAPPA 23YR 24

AMERICAN WHISKEY
GENTLEMAN JACK 14
EAGLE RARE 10YO 18
RITTENHOUSE RYE 100 PROOF 15

SCOTCH WHISKY
AUCHENTOSHAN 12YR 14
BALVENIE 12YR 20
DALMORE 12YR 25
LAPHROAIG QUARTER CASK 25

FERMENTED

SPARKLING G/B
THE BEND MOSCATO NAGAMBIE 12/49
PREECE PROSECCO NAGAMBIE 13/54
MITCHELTON CUVÉE NAGAMBIE 14/58
THE BEND SPARKLING SHIRAZ NAGAMBIE 12/49

WHITE
PREECE PINOT GRIGIO 2022 KING VALLEY 13/54
PREECE SAUVIGNON BLANC 2023 NAGAMBIE 13/54
MITCHELTON CHARDONNAY 2022 NAGAMBIE 14/58

ROSE
PREECE ROSE 2022 NAGAMBIE 13/54

RED
GABRIELLA POSSUM PINOT NOIR 2022 YARRA VALLEY 16/76
MITCHELTON SHIRAZ 2021 NAGAMBIE 14/58
MITCHELTON HEATHCOTE SHIRAZ 2019 HEATHCOTE 89
PREECE CABERNET SAUVIGNON 2020 VICTORIA 13/54

RESERVE
2013 PRINT SHIRAZ NAGAMBIE 198
BILLECART-SALMON BRUT RESERVE NV FRANCE 178
BILLECART-SALMON BRUT ROSE FRANCE 248

DESSERT & FORTIFIED
THOMAS MITCHELL NV TAWNY 60ML NAGAMBIE 14

FLIGHTS

GIN FLIGHT 28.5

TRY THE RANGE OF HAND CRAFTED 3608 GINS, SERVED
WITH FRESH FRUIT AND PREMIUM FEVER TREE TONIC
WATER. 3 X 15ML POURS

BEER FLIGHT 22

SAMPLE ALL OF OUR CRAFT BREWS, SERVED WITH HOUSE
MADE BEER SNACKS. 4 X 150ML POURS

NAGAMBIE 3608 BREWERY AND DISTILLERY

VISIT OUR MATES AT MITCHELTON

WE DON'T MAKE WINE, BUT
OUR FRIENDS DO. GO SEE
THEM TOO.

THEY HAVE ALL SORTS OF
COOL STUFF INCLUDING
CELLAR TOURS, ABORIGINAL
ART & A HUGE TOWER!

IT'S ABOUT 15 MINUTES
DOWN THE ROAD AT
470 MITCHELLSTOWN RD,
NAGAMBIE

NAGAMBIE BREWERY MERCH

CAPS: \$25
T-SHIRTS: \$45
TOTE BAG: \$25
+ TAKE-AWAY BEER
& GIN AVAILABLE!

