

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.

WIFI: NAGAMBIE BREWERY GUEST

PASSWORD: guest3608



TO SHARE

PLOUGHMAN'S BOARD SELECTION OF TAURUS CURED MEATS, SHARP CHEDDAR, SEASONAL 3608 GIN BOTANICAL CHUTNEY, PICKLES, CRISPY FLAT BREAD	38
BEER BATTERED ONION RINGS SWEET CHILLI SAUCE (V)	12
MAC AND CHEESE CROQUETTES CRUMBED CREAMY MAC AND CHEESE, TOMATO AND CORN RELISH, SPRING ONION (V)	14
NACHOS PASSATA, MELTED CHEESE, GUACAMOLE, SOUR CREAM, JALAPENOS, SPRING ONION (V) [ADD BEEF CON CARNE +6]	22
CHICKEN TENDERS CORN CHIP CRUMBED CHICKEN TENDERS, PICKLED ONION, NBD SIGNATURE SAUCE	22
BAO BUNS (3) SOUTHERN FRIED CHICKEN, SMOKY CHIPOTLE SLAW, LATIN SPICED SALT [ADD A BAO +8]	24
ROASTED CAULIFLOWER OVEN ROASTED CAULIFLOWER, SPINACH, YOGHURT, SUMAC, PICKLED RED ONION, SUNFLOWER SEEDS (GF, V)	16
PRAWN TACOS CHILLI GARLIC PRAWNS, GUACAMOLE, SLAW, PICO DE GALLO, CHILLI, SERVED WITH FLOUR TORTILLAS (DF)	29
CALAMARI SALAD CRUMBED CHILLI AND GARLIC CALAMARI, MIXED LEAVES, CORIANDER AIOLI, SPRING ONION (GF, DF)	27
COBB SALAD - THE "AMERICAN GARDEN SALAD" CHOPPED GREENS, TOMATO, HARD BOILED EGG, AVOCADO, ONION, CUCUMBER, BLUE CHEESE (V) [ADD CRISPY CHICKEN (3) +6]	19
CHIPS CHIPOTLE MAYO (GF, DF, V)	12
CHIPS CHEESE AND GRAVY HOT CHIPS, DARK ALE & BEEF GRAVY, MELTED CHEESE	16

WOOD FIRED PIZZA

MARGHERITA TOMATO PASSATA, FRESH BASIL, BUFFALO MOZZARELLA (V) [ADD PROSCIUTTO, +6]	24
THREE CHEESE GARLIC SAUCE, MOZZARELLA, PARMESAN, SMOKED SCAMORZA, PICKLED JALAPENO (V) [ADD BLUE CHEESE +4]	24
HAM & PINEAPPLE TOMATO PASSATA, MOZZARELLA, SMOKED HAM, PINEAPPLE	26
SALAMI TOMATO PASSATA, MOZZARELLA, HOT SALAMI, CAPSICUM, BLACK OLIVE	28
CAULIFLOWER AND BROCCOLI TOMATO PASSATA, MOZZARELLA, ROASTED CAULIFLOWER AND BROCCOLI, SMOKED SCAMORZA, PRESERVED LEMON, CHILLI (V)	25
MUSHROOM GARLIC SAUCE, WOOD ROASTED MUSHROOMS, MOZZARELLA, ROCKET, PARMESAN, TRUFFLE OIL (V)	25
BBQ CHICKEN TOMATO PASSATA, MOZZARELLA, SMOKY MARINATED BBQ CHICKEN, PICKLED PINEAPPLE, SPRING ONION	28
MIDDLE EASTERN LAMB GARLIC SAUCE, MOZZARELLA, BRAISED SPICED LAMB, TZATZIKI, ROCKET, POMEGRANATE MOLASSES	29
PRAWN AND SPINACH TOMATO PASSATA, MOZZARELLA, CHILLI GARLIC PRAWNS, CORN, BABY SPINACH	29
<i>CAN WE SUGGEST A HOUSE MADE SAUCE TO DIP YOUR CRUSTS IN?</i>	
SWEETS	
BROWNIE WARM CHOCOLATE BROWNIE, RASPBERRY SORBET, FUDGE SAUCE	15
PAVLOVA CRISPY MERINGUE, CHANTILLY CREAM, GIN INFUSED BERRIES, RASPBERRY SHERBERT	15
NEW YORK CHEESECAKE HOUSE MADE NEW YORK STYLE CHEESECAKE, PASSIONFRUIT COULIS, KEY LIME SORBET	15

BREWER'S PICKS

CHICKEN SCHNITZEL CRUMBED CHICKEN SCHNITZEL, SLAW, APPLE CIDER DRESSING, LEMON, CHIPS (DF)	32
15HR BEEF BRISKET SLOW COOKED BRISKET, BROCCOLINI, ROASTED CAPSICUM, CAPERS, CHARRED ONION, WILD RICE, DARK ALE GRAVY	34
MARKET FISH WOOD CHARRED BARRAMUNDI, BASIL AND ROCKET PESTO, LETTUCE, BLISTERED CHERRY TOMATO (GF)	36
PORK RIBS SLOW COOKED PORK RIBS, POTATO SALAD, KAISER, SEEDED MUSTARD, SPRING ONION, BOURBON BBQ SAUCE, PEANUTS	HALF RACK 36 / FULL RACK 62
300GM SCOTCH 300GM WOOD CHARRED SCOTCH, CHARRED SEASONAL GREENS, CHOICE OF PEPPERCORN SAUCE OR DARK ALE GRAVY	45

BREWER'S BURGERS

ANGUS BEEF GRILLED ANGUS BEEF PATTY (COOKED MEDIUM), BACON, CHEESE, TOMATO, LETTUCE, ONION, KETCHUP, MAYO, AMERICAN MUSTARD [MAKE IT A DOUBLE +8]	19
NAGAMBIE BEAST DOUBLE ANGUS BEEF PATTY, DOUBLE HASH BROWN, DOUBLE BACON, DOUBLE CHEESE, DOUBLE ONION RING, SMOKY BOURBON BBQ SAUCE [DARE TO TRIPLE IT? +8]	28
CHICKEN CRISPY CHICKEN, SLAW, CHEESE, MEXICAN STYLE SALSA, SOUR CREAM [ADD JALAPENOS +2]	19
CRUMBED FISH PANKO CRUMBED FISH, CAPER AND DILL TARTARE SAUCE, KOHLRABI, CUCUMBER, PICKLED ONION, CHEESE	19
VEGGIE VEGGIE PATTY, CHEESE, TOMATO, BEETROOT, LETTUCE, ONION, MAYO, AMERICAN MUSTARD, KETCHUP (V) [VEGAN OPTION +2]	18
HOUSE MADE DIPPING SAUCES	
NBD SIGNATURE SAUCE (GF, DF, V)	5
GREEN PEPPERCORN (V)	5
DARK ALE & BEEF GRAVY	5
CORIANDER GARLIC AIOLI (GF, DF, V)	5

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 GINGER BEER 4.5% 8/12/16
A CLASSIC GINGER BEER, CRAFT BREWED ON SITE

NAGAMBIE COCO POP BROWN 4.8% 8/12/16
BREWED WITH REAL COCO POPS FOR A RICH CHOCOLATE FLAVOUR

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

APEROL & RUBY GRAPEFRUIT SPRITZ 16/48
3608 BARTENDER'S CUT GIN, APEROL, PROSECCO, GRAPEFRUIT JUICE

BLACK RASPBERRY GIN FIZZ 16
APPLE, BLACK RASPBERRY AND LEMON MYRTLE COLD TEA SPIKED WITH 3608 CLASSIC DRY GIN (355ML CAN)

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 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
PREECE PINOT NOIR 2023 NAGAMBIE 13/54
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!

