



NOWHEREMAN
BREWING CO

BAR

BEER

	Schmidty Handle Jug	
LEEDERVILLE LAGER 4.2%	\$7 \$10 \$18	
Clean, crisp and refreshing traditional German Lager		
OXFORD SOCIAL Mid-strength 3.5%	\$7 \$10 \$18	
Grassy, citrusy and easy drinking		
ON THE D.L Dark Lager 4.8%	\$7 \$10 \$20	
Subtle dark malts and classic German hops		
RHAPSODY XPA 5.0%	\$8 \$11 \$20	
Tropical hop-forward, sessionable extra pale ale		
CRATE DIGGER Pale Ale 4.5%	\$8 \$11 \$20	
Light rye spice with classic American hops		
GIN & JUICY Botanical Neipa 5.9%	\$9 \$12 \$24	
A bold tropical fruit nose with a delicate background of spice and citrus		
BERRY GOSE ROUND Sour 4.5%	\$8 \$11 \$22	
Tart and briney with a soft and lingering fresh berry finish		

BEER FLIGHT

Six 150ml tasters of Nowhereman beers \$25

DIFFERENT BOOZE

Funk Cider Apple 5.0%	\$9 \$12 \$24
Zenzero Boozezy ginger beer 3.5%	\$12
Douth Hard Raspberry Elderflower Soda 4.0%	\$12
West Winds Gin & Tonic Tinnie 6.5%	\$11

COMING UP

Aloha F**ckers- Tropical Coconut Sour
Citrus IPL
Skigh Rosé on tap!

WINE

WHITE

Juniper Fiano	Glass Bottle
Fresh ripe pear & melon, with delicious minerality	\$10 \$45
Skigh Coda Chardonnay	\$10 \$45
Textural, light oak, refreshing	
The Sum Sauvignon blanc	\$11 \$50
Bursting with fresh zest and citrus	
Castelli Dolcino	\$11 \$50
Lucious, sweet & vibrant	

INBETWEEN

Skigh Wines Rosé	\$11 \$50
Our true love. savoury, dry & moreish. Perfect for summer	
Skigh Wines Field Blend (1.5L Magnum)	\$65
Red + white blend with vibrant intense nose & bursting with life	

RED

Skigh Coda Pinot Noir	\$10 \$45
Light, bright and fun with fruit & acid	
Juniper Tempranillo	\$11 \$50
Succulent mouthfeel, red berry, blackcurrant	
Castelli The Sum Shiraz	\$11 \$50
Bold, juicy, dry	
Express Winemakers Rouge	\$12 \$55
Light summer blend with delicate spice	
Blind Corner Cabernet	\$12 \$55
Rich, textural, earthy	

SPARKLING

Empirica Ebullient	\$13 \$60
Zingy citrus, bouncy acid & intense fruit	

NOT BOOZE

Mineral Water	\$4 \$7
Margaret River Beverages 330ml	\$6
dry cola, citron press, lemonade, ginger beer	

We also stock a range of kick ass Western Australian spirits to showcase the skill and passion of this rad local industry

Wednesdays- Beer Beer Pizza & 1/2 price wine bottles
Thursdays- Pub Trivia (Bookings Recommended)
Fridays- After work drinks & beer launches
Saturdays- Book your function for fun & shenanigans
Sundays - Cheap magnums & good times



NOWHEREMAN
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KITCHEN

PLEASE ORDER AT BAR

SNACKS

Check out our supper menu for post 9pm snacks

House spiced nuts	\$5
Marinated olives	\$5
House Potatoes with tuscan spice	\$10
Loaded House Potatoes with cheddar & jalapeño	\$12
Leek & Scarmorza Croquettes	\$10 (6)
Chorizo & Feta Croquettes	\$11 (6)
Fried Za'atar Cauliflower with tahini yoghurt, mint	\$12
House Salad Greens, walnuts, parmesan	\$10
Three Cheeses	\$25
Selection of Cheeses from Cambray in Nannup	
Mini tomato sauce + mozzarella pizza	\$10
Delish Ice Popcicles (ask bar for flavours)	\$5
Malt fudge	\$6(4)

KIDZ & SWEETS

PIZZA

Available until 9pm

Our signature pizza bases are all made fresh in house using Eden Valley biodynamic wholemeal wheat and Caputo 00 flour, our dough is then left to ferment to ensure the right crunch and bounce in your base. Bases are 11"

	Red Sauce	
Mozzarella, basil		\$18
Pepperoni, mozzarella, chilli		\$22
Chorizo, mozzarella, red peppers olives, basil		\$22
	Bianca Base	
Potato, crème fraiche, cavolo nero mozzarella, parmesan		\$18
Mushroom, confit garlic, caramelised onion, mozzarella, thyme		\$20
Spiced lamb, mozzarella, zucchini, feta, mint		\$22

SUPPER

Available from 9pm until late

House spiced nuts	\$5
Marinated olives	\$5
House Potatoes with tuscan spice	\$10
Leek & Scarmorza Croquettes	\$10 (6)
Chorizo & Feta Croquettes	\$11 (6)
Malt Fudge	\$6 (4)

BOOKINGS

We take bookings for tables, groups, functions and more!
visit our website to book your next catch up or
email functions@nowhereman.com.au

Please notify us if you have any dietary requirements and we will endeavour to cater the best we can
We make our own GF pizza bases in house, so supply may be limited. Allergen info: We use nuts and flour in our kitchen