



NOWHEREMAN
BREWING CO

BAR

BEER

	Schmidty Handle Jug	
LEEDERVILLE LAGER 4.2%	\$7 \$10 \$18	
Clean easy drinking lager		
MILD ONE Mid-strength 3.5%	\$7 \$10 \$18	
Classic all day/ all night draught		
ON THE D.L Dark Lager 4.8%	\$7 \$10 \$20	
Subtle fruit and grass, light tobacco		
RHAPSODY XPA 5.0%	\$8 \$11 \$20	
Tropical hops, light coloured, very sessionable		
CRATE DIGGER Pale Ale 4.5%	\$8 \$11 \$20	
Bitter, pine & citrus, rounded spicy finish		
MIIA IPA 6.6%	\$9 \$12 \$24	
Tropical fruit, citrus and bitter finish. Named after our head brewer's first daughter, after he snuck this brew in while waiting for her to be born.		
CHERRY PSYCHO Sour IPA 6.6%	\$10 \$13 \$24	
Brewed with Eagle Bay as an excuse to hangout with mates down south, this beer is vibrant ruby Red, refreshingly tart with rich cherries, subtle grapefruit & pear		
PASSIONSOUR POP Sour 3.5%	\$7 \$10 \$20	
Full passionfruit flavour with delicious tartness to balance. Stupid refreshing and super limited.		

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

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	

ROSÉ

Skigh Wines	\$11 \$50
Our true love. savoury, dry & moreish. Perfect for summer	

RED

Skigh Coda Pinot Noir	\$10 \$45
Light, bright and fun with fruit & acid	
Castelli The Sum Shiraz	\$10 \$45
Bold, juicy, dry	
Juniper Tempranillo	\$11 \$50
Succulent mouthfeel, red berry, blackcurrant	
Flore Marche Sangiovese	\$11 \$50
Natural wine bursting with fresh juice & vibrant feel	
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

COMING UP

Thursdays- Pub Trivia (Bookings Recommended)
Wednesdays- All wine \$30 a bottle from 6pm
All January- Socceros in the Asia Cup
Sunday Jan 27 - Hottest 100 Party!



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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	

KIDZ

Mini tomato sauce + mozzarella pizza	\$10
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SWEETS

Malt fudge	\$6(4)
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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
Pumpkin, radicchio, scamorza, salsa verde, chilli		\$20
Mushroom, confit garlic, caramelised onion, mozzarella, thyme		\$20
Spiced lamb, mozzarella, zucchini, feta, mint		\$22

SUPPER

Available from 9pm until last drinks

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