



# NOWHERE MAN BREWING CO

## ON TAP

150 | 325 | 500

**LEEDERVILLE LAGER** | Pilsner | 4.2% \$3 | \$7 | \$10  
Clean easy drinking lager, light coloured beer with classic german hop character

**SIX SEASONS** | Saison | 5% \$3 | \$7 | \$10  
Delicious citrus in this golden belgian classic

**RHAPSODY** | XPA | 5% \$4 | \$8 | \$11  
Tropical hops burst from this light coloured and very sessionable pale ale.

**CRATE DIGGER** | US Pale Ale | 4.5% | \$3 | \$7 | \$10  
US hops with strong piney and citrus and mango notes. Bitter with a hint of spice and dryness.

**ON THE D.L** | Dark Lager | 4.8% \$3 | \$7 | \$10  
Subtle fruit and grass on the nose, Light tobacco and notable bitterness round out this classic

**FRESH AF** | Double IPA | 7.8% \$5 | \$10 | \$14  
Hoppy, fresh and golden, a double IPA that's as high in drinkability as it is in hop punch!

**EAGLE BAY AMBER** | Mid-strength | 3.5% \$7 | \$10  
A mid-strength without sacrificing flavour. Rich amber in colour, malt driven and moderately hopped with light bitterness

## WINE

**WHITE**  
**Juniper Fiano** \$10 | 45  
Fresh ripe pear & melon, with delicious minerality  
**La Violetta Pinot Gris** \$11 | 50  
Smooth suple & with complexity from gewurztraminer  
**Madmen of Riesling** \$12 | 55  
Minimal intervention natual wine. Textural, deep & slick  
**Myatt's Fireld Mistelle** \$12  
Sweet fortified white. Served over ice

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

**ROSE**  
**Skigh Wines** \$11 | 50  
Our true love. savoury, dry & moreish

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

## DIFFERENT BOOZE

**Funk Cider** | Apple | 5% \$9 | \$12  
**Zenzero** | Boozezy ginger beer \$12  
**Douth** | Hard Raspberry Elderflower Soda \$12  
**West Winds** | G&T Tinnies \$10

## NOT BOOZE

**Mineral Water | Glass | 750ml** \$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

Wednesdays:  
Beer Beer Pizza & 1/2 Price Wine Bottles  
Thursdays: Pub Trivia (Bookings Recommended)  
New Beers:  
Miia IPA  
Single Hop mid IPL  
Blood Orange Mandarin Sour

Not long left:  
Fresh AF



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### SNACKS

House spiced nuts	\$5
Marinated olives	\$5
<b>Housemade pretzel</b>	
beer mustard	\$6ea
with cheddar and jalapeño	\$8ea
<b>Potato Gem'os</b> with house lemon salt	\$10
<b>Leek</b> and Scarmorza Croquettes	\$10 (6)
<b>Chorizo</b> and Feta Croquettes	\$11 (6)
<b>Fried Za'atar Cauliflower</b> with tahini yoghurt, mint	\$10
<b>Deli board</b>	\$40
three cheeses (90g) & three cuts (100g)	

### KIDZ

Mini tomato sauce + mozzarella pizza	\$10
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### SWEETS

Malt fudge (4pce)	\$6
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### CHARCUTERIE

all our cured meats are produced either in house or locally and are served with house flatbread, pickles & mustard

3 cuts / 120 grams	\$25
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5 cuts / 200 grams	\$35
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### CHEESE

all cheeses are made by cambay in Nannup and is served with flatbread, lavosh and house made accompaniments

3 cheese / 120 grams	\$25
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5 cheese / 200 grams	\$35
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### PIZZA

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 for 24 hours to ensure the right crunch and bounce in your base. Bases are 11"

<b>Tomato, mozzarella, basil</b>	\$18
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<b>Potato</b> , crème fraiche, cavolo nero mozzarella, parmesan	\$18
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<b>Pumpkin</b> , radicchio, scamorza, salsa verde, chilli	\$20
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<b>Mushrooms</b> , confit garlic, caramelised onion, fior di latte, thyme	\$20
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<b>Spiced lamb</b> , fior di latte, zucchini, feta, mint	\$22
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<b>Tomato, jindong pepperoni</b> mozzarella, chilli	\$22
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<b>Chorizo</b> , san marzano, fior de latte, red peppers olives, basil	\$22
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<b>Jindong sausage</b> , broccoli, mozzarella, rocket, lemon	\$22
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ORDER AT BAR

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