

WILD WORKSHOP CELLAR DOOR

Flights = 4 x 70ml pours

WILD BEER FLIGHT 1

\$12

Raspberry Lemonade Sour - Barrel aged raspberry lemonade sour 5.9%

Rua - Foudre aged mixed ferment ale 7.3%

Wildflower: Feijoa - Foraged Feijoa Wildflower Sour 4.9%

Carillon - Oud Bruin 7.4%

WILD BEER FLIGHT 2

\$12

Four Legs Good - Belgian Table beer 2.5%

Syrup + Sour - Foeder aged sour beer with syrup 5.6%

Infinite Spirit - Sour East Coast Double IPA 7.0%

Pilgrims Blend '21 - Mixed Culture Fermentation 7.7%

WILD WINE FLIGHT

\$16

Fairy Bread: White '20 - Field blend white 12.5%

Tropical Phantasm '20 - Hazy field blend 12.5%

Future Illusion - Merlot Muscat Rose Hawkes Bay and Gisborne 12.0%

Fairy Bread: Red '20 - Field blend red 13.0%

CLASSIC BEER FLIGHT

\$10

Beer - Refreshingly simple 4.8%

Hāpi Daze - Pacific pale ale 4.6%

Ghost Light - Hazy IPA 5.2%

Garagista - Finely tuned IPA 5.8%

Toasties

\$12

Honey Ham w/ pickles, swiss & cheddar

Kimchi w/ Fix&Fog smoke & Mirror, cream cheese

Spiced Chickpea w/ tomato relish & vegan mozzarella cheese

Crisps - Big Cut sea salt, Sea salt/cider vinegar

\$5

Karma Soft Drink - Karma Cola, Lemmy Lemon, Gingerella

\$4



WILD BEER FLIGHT 1

Raspberry Lemonade - Barrel aged raspberry lemonade sour 5.9%

Barrel Aged Wild Workshop Sour made with Raspberries & Lemons. Our entry into Sour Fest 2019 at Malthouse.

Rua - Foudre aged mixed ferment ale 7.3%

Rua, the Te Reo word for two and our name for the very special American oak foudre that produces this beer. New Zealand malted barley and wheat, an extra dose of specially aged hops and extended foudre aging with our own mixed house strain produces a deliciously drinkable ale with balanced juicy tartness and a satisfying, complex body.

Wildflower: Feijoa - Foraged Feijoa Wildflower Sour 4.9%

The latest release in our ongoing series of foraged flower and fruit beers. The concept is simple. Freshly picked Feijoa flowers are plunged into a light golden base wort creating a spontaneous fermentation using only the wild yeast present on flowers. The beer is then aged in oak wine barrels before being infused with Feijoa fruit. The result is an effervescent snappy sour beer exploding with the fragrance and flavour of fresh Feijoa.

Carillon - Oud Bruin 7.4%

Oud Bruin, the traditional brown ale of Flemish Belgium, here painstakingly recreated and lovingly tended by Dave Bell, our Wild Workshop brewer. Prolonged ageing in wood with a blend of yeasts and Lactobacillus creates a beer bursting with dark sour cherry and dried fruit flavours, topped off with coffee and chocolate notes. Dark and complex, a little bit like our Dave. Ask not for whom the Bell toils, he toils for thee.



WILD BEER FLIGHT 2

Four Legs Good - Belgian table beer 2.5%

What is a table beer? Brewed to be lighter in alcohol, this sparkling mixed culture farmhouse style ale has been aged in oak and lightly dry hopped with Wai-iti and Pacifica creating a beer that is dry, crisp and ever so slightly tart. It just might be the most refreshing thing you've put in your mouth. Great with food or for any time you feel like a thirst quenching beer without the heavy alcohol. Table, table here we come.

Syrup + Sour - Foeder aged sour beer with syrup 5.6%

Sweet syrup and sour beer, a tradition popular in Germany, but rarely seen elsewhere... until now. Created in collaboration with our friends at Six Barrel Soda, this pack allows you to combine bottle conditioned foeder aged sour beer with a stunningly colourful, handcrafted syrup made from hibiscus flowers, orange, salt and lime, to create your own perfect blend of sweet and sour. Truly a match made in heaven.

Infinite Spirit - Sour East Coast Double IPA 7.0%

Reawaken your senses with this esoteric twist on the East Coast haze craze. Infinite Spirit fuses hazy double IPA with foudre aged Wild Workshop sour beer in a beautiful lucid dreamscape of sweet and sour, where the elevated aromatics of Ekuanot, Galaxy and Mosaic entwine with cleansing juicy fruit tart flavours. Welcome all to the new age of IPA.

Pilgrim's Blend - Mixed Culture Fermentation 7.7%

A unique beer, born of a pilgrimage across the USA and Australia to visit some of the world's most exciting wild and sour breweries. In an act of characteristic openness and generosity, each brewery gifted a sample of their own 'house culture', the collection of yeast and bacterial strains responsible for their beer's unique flavour. From these gifts we produced 11 different barrels, then blended them with a barrel of our own house culture, creating a deliciously complex beer, with a restrained acidity and citrus fruit notes. A true celebration of brewing culture.

GARAGE
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PROJECT



WILD WINE FLIGHT

Fairy Bread: White - Field blend white 2020 12.5%

Nelson Sauvignon, Pinot Gris, Gewurztraminer and Chardonnay. Fermented together for a juicy slightly hazy white wine.

Tropical Phantasm - Hazy field blend 2020 12.5%

Pressed Pinot Gris juice fermented on Sauvignon skins for 6 days. Like a distant mirage, this wine is not what it seems. Close your eyes and let your mind drift as waves of tropical juice wash over you.

Future Illusion - Merlot Muscat Rose Hawkes Bay and Gisborne 2020 12.0%

Skin macerated organic Hawke's Bay Merlot and biodynamic Muscat from Gisborne.

Fairy Bread Red - Field blend red 2020 13.5%

Nelson Pinot Noir, Riesling and Gewurztraminer. Fermented together for an electric blend.



CLASSIC BEER FLIGHT

Beer - Refreshingly simple 4.8%

Refreshingly simple, which is sometimes exactly what you want. Pilsner malt, Saaz hops, Czech yeast. That's it. Light, clean and straw-like colour comes hand in hand with a robust hop presence for the style. This makes for a very easy going, crisp and balanced European lager.

Hāpi Daze - Pacific pale ale 4.6%

Part 7 of 24/24. Hāpi, the Maori word for hop, inspires this truly Pacific pale ale. Brewed with New Zealand barley and the best of the Kiwi hop harvest, Motueka, Wai-iti, Riwaka and Nelson Sauvin. Assertively Hoppy - exceptionally drinkable.

Ghost Light - Hazy IPA 5.2%

When theaters close their doors they keep an electric light illuminated on the stage, to keep the resident ghosts happy. With lockdown, Ghost Lights have been burning bright on stages around the world. Good for the ghosts, not so for those in the Arts. Brewed with extra light malt, oats and a blend of Citra and Nelson Sauvin hops, creating a brilliant white gold brew, with a distinctly spectral haze. Just what's needed to raise spirits. Brewed to support our mates in the arts.

Garagista - Finely tuned IPA 5.8%

Brewed and double dry-hopped with NZ, Australian and US hop varieties. Great things often start in a garage, after all.

