

WHITE RABBIT

fermentation with imagination

<u>Our Beer</u>	330ml	560ml
Dark Ale (4.9%)	7.2	12.5
White Ale (4.5%)	7.2	12.5
Pana Chocolate Stout (5.6%)	7.2	12.5
<u>Our Friends' Beer</u>		
Little Creatures Pale Ale (5.2%)	7.2	12.5
Little Creatures Rogers (3.8%)	7.2	11.6
Furphy Refreshing Ale (4.4%)	7.2	11.5
Little Creatures Pipsqueak Cider (5.2%)	7.2	12
White Rabbit Adventure Round – any four ponies 17		
White Rabbit Jabberwocky Gin		12
<u>From the Vine</u>		
	Glass	Bottle
Provenance Pinot Gris 2018	13	60
Provenance Chardonnay 2018	13	60
Leura Park Blanc de Blanc Sparkling 2018	13	60
Provenance Pinot Noir 2018	13	60
Provenance Shiraz 2018	13	60
Hepburn Organic Sodas 300ml 4.5		
Cola, Lemonade, Soda, Tonic, Lemon Lime and Bitters		
Hepburn Sparkling Mineral Water 500ml		6
Apple or Orange Juice		5

Hungry?

Local Victorian marinated olives	\$8
Cheese Board – <i>A selection of 3 cheeses, lavosh, quince & dried fruit</i>	\$24
Farmer's Board – <i>A selection of provedore items to share</i>	\$36
Cheese Single – <i>Cheese, lavosh, quince</i>	\$13
Frites, aioli	\$10
Pork and veal meatballs, Napoli, parmesan, basil, baguette	\$17
Wood fired olive and parmesan bread	\$10
Smoked cheddar and sweet corn croquettes, paprika aioli	\$14
Roast pumpkin salad, rocket, pepitas, goats cheese	\$14
Jamon, quince chutney, sauerkraut, cheese toastie	\$17

Sweet

Sticky date pudding, caramel sauce, double cream	\$12
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Opening Hours

Friday 12-9pm, Saturday 12-9pm, Sunday 12-5pm

Functions enquires:

geelongf@lionco.com



@whiterabbit_barrelhall



White Rabbit Barrel Hall



WELCOME

Here at White Rabbit we take a dash of the wondrous and a touch of the curious to create a unique range of ales. A skillful balance of old-world techniques sprinkled with new world thinking enables us to brew beer that reaches beyond the conventional. Searching high and low for ingredients of spellbinding quality, our ales exhibit both complex flavours and wonderful drinkability.

So while you're here, why not ask us loads of questions about our beer, examine the barrels filled with ageing ales that greet you at the door, peek inside the open fermenters, taste something new and exciting, and immerse yourself in a place where fermentation comes with a bit of imagination.

Beer and food are perfect partners, so we have kept our food philosophy simple. Quality, local produce, humbly presented and matched with beer. An endless world of combinations and possibilities.

Once you have explored our menu, please head to the bar to order and pay for your selections.



Dark Ale

Small 330ml: \$7.20

Large 560ml: \$12.50

Expect the unexpected with this dark ale. Rich and flavoursome, yet ever refreshing, this malt driven ale is beautifully balanced by an aromatic lift of hops. Subtle fruit derived from open fermentation compliments a strong backbone of toffee and chocolate, all bound together by a reassuring bitterness.

Technical stuff: 4.9% ABV 27 IBU | 65 EBC



White Ale

Small 330ml: \$7.20

Large 560ml: \$12.50

Taking its cues from the Belgian brewers of old, our White Ale is a delicate mix of experience and imagination. Delivering refreshing hints of coriander, juniper berry and bitter orange, this classic cloudy white ale will keep you coming back for more.

Technical stuff: 4.5% ABV 15 IBU 6 EBC



Pana Chocolate Stout

Small 330ml \$7.2

Large 560ml: \$12.50

This Stout combines traditional darker and roasted malts & Barley with a very late addition of Cacao, Brandy Spirit and Candy Syrup to produce a slightly sweet beer perfect for Easter and the coming winter months. The brewers worked with the team at Pana to derive the best process to showcase the Cacao without losing sight of the drinkability of the beer.

Technical stuff: 5.6% ABV