

Feral Brewing Company

Annual Beer Dinner

Friday 6th November 2009

Pre dinner drinks 6:30pm

7pm start

Appetiser

Pea and ham croquette with jerusalem artichoke puree

Beer: Feral Smoked Porter

Entree

Seared Exmouth tiger prawns with pommes puree, shellfish beurre blanc, shaved fennel, watercress and radish

Beer: Feral White

Sorbet

Green apple with honeycomb dust

Mains

Pork belly with pea puree and beetroot chips

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Crumbed cider braised pork cheek with shallot jam

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Grilled pork loin with celeriac and baked apple

Beer: Feral Rust

Dessert

Chocolate custard filled doughnuts with chocolate sauce and mint ice cream

Beer: Boris—Russian imperial stout

Limited seats available \$85 per person.

For bookings call Gabrielle on 9296 4657

email restaurant@feralbrewing.com.au

www.feralbrewing.com.au