

# BEERDEGA 2 MENU

Have a great night *Locked In* with BentSpoke's BeerDega beer and food experience. Try our range of locally brewed and canned beers alongside some great accompanying eats!

## PRE-DRINKS

Fixie, How's it Gosen and Easy

## NIBBLES

Roast nuts with hops salt.

## ENTREE 1

Charrede corn salsa with avocado purée, Fixie mayo aleppo pepper, grated grana padano and corn chips.  
Paired with Crankshaft

## ENTREE 2

Roast cauliflower, Brindabella Cider pickled grapes, hazelnuts, freekah, herb salad with green goddess sauce..  
Paired with Barley Griffin

## MAIN

Stir fried chilli vegetables with Fixie peanut sauce, roast cashews and beer soil.  
Paired with Red Nut

## DESSERT [OPTIONAL]

Baked cream with banana, Red Nut caramel, cereal crumbs, chocolate bits and marshmallows.  
Paired with Flemm



**LOCKED IN**



# BEERDEGA 2: TASTING NOTES



**LOCKED IN**

<b>FIXIE</b>	Our Brewed Ginger Beer Fixie has drifted back in! A full mash, all grain brewed ginger with pressed ginger from QLD. It's got a nice balance of sweetness and a ginger kick!
<b>HOW'S IT GOSEN</b>	Drifting in for Summer is a cheery, cherry, salty sour ale. Refreshing, blushing and full of Summer sunset.
<b>EASY</b>	This easy drinking cleansing mid-strength ale will keep you well hydrated but in low gear through summer. Dry hopped with Citra and Mosaic.
<b>CRANKSHAFT</b>	Floral notes with notes of citrus and pine. Medium bodied with a nice punch of hops and a solid malt finish. Crankshaft won number 1 in GABS hottest 100 for 2020.
<b>BARLEY GRIFFIN</b>	An easy drinking Canberra Pale Ale with a subtle hop aroma. Cloudy but fine. Barley Griffin won a gold for best Australian Style Pale Ale at the Australian International Beer Awards 2021.
<b>RED NUT</b>	A Red IPA with a resiny hop and caramel malt character. Won bronze medal at World Beer Cup 2018.
<b>FLEMM</b>	Flemm offers a complex array of flavours; toffee malt, plum raisin fruity esters are framed with lacto and acetic acids, with the wild yeast contributing some intriguing barnyard characteristics. The beer's name originates from Richard and Tracy's 2008 visit to the Rodenbach brewery in Roeselare, Belgium. At a brasserie nearby the brewery, they met a local farmer named Flemm who guided their beer choices and made sure they felt welcome. This Australian riff on a Flander's Red Ale is brewed in his honour.



# BEERDEGA 2: COOKING INSTRUCTIONS



**LOCKED IN**

Enclosed in this pack, you will find the instructions for prepping and cooking your BentSpoke BeerDega experience. Follow the simple step by step instructions for each item to create a great food and beer experience.

## MISE EN PLUS

FANCY FRENCH WORD FOR GETTING YOURSELF ORGANISED

If you aren't planning to cook within the next hour, put your containers in the fridge. 15 minutes before you cook, pull out the bags and unpack.

Open your nibbles and get snacking.

Set the table, light a candle, and crack a can of your choice. We recommend starting off with an Easy! Flip over the menu card to read more about the beer you're drinking!

## YOU WILL REQUIRE

A frying pan or wok, a tray for roasting, a bowl for mixing, plates for serving and a bit of oil, and you'll be on track to enjoy a night filled with delicious eats and paired beers!

Prep Time: Under 5 mins

Cooking Time: 10-15 mins

## NIBBLES

MARKED WITH YELLOW STICKERS

No prep or cooking required, just pre heat your oven to 200c, crack your first beer and enjoy!

## ENTREE 1

MARKED WITH ORANGE STICKERS

Spread Fixie mayo onto a serving plate, top with corn, dot avocado purée around, sprinkle with grana padano. Enjoy with corn chips on the side.



## ENTREE 2

MARKED WITH GREEN STICKERS

Place the cauliflower onto a lined baking tray, drizzle with a little oil and roast the cauliflower for 10 minutes or until warm and slightly charred. Mix all ingredients except the dressing in a mixing bowl, season to taste.

To plate, drizzle goddess sauce onto a serving plate and top with salad.

## MAIN

MARKED WITH RED STICKERS

Heat a wok or frypan, add a little chilli oil and fry garlic and ginger for a minute.

Add vegetables and toss over heat for a minute or two or until the vegetables start to wilt.

Add tamarind dressing and toss to combine. Remove from heat. Warm the peanut sauce in a pot or microwave.

To plate, spread the peanut sauce onto a serving plate then pile on the vegetables. Sprinkle with cashews.

## DESSERT (OPTIONAL)

MARKED WITH TWO-TONED STICKERS

No prep or cooking required, you've made it to the finish line, now just sit back, crack your Flemm and enjoy!

From the team at BentSpoke, thank you for choosing to have dinner with us. We look forward to having a beer with you in the BrewPub soon! Cheers!



**LOCKED IN**