



THE BREWER'S TABLE

A Curated Evening of Crafted Beers, Shared Plates and Bold Flavours

On Arrival:

We invite you to taste the *NEW* URBANAUT CZECH PILSNER 4.7%, fresh out of tank and launching tonight.

FRESH BUFFALO STRACCIATELLA

Poached baby tomatoes, crispy kumara chips, rosemary balsamic, toasted bread
Paired with URBANAUT MIAMI LAGER 5%

MARKET FISH CEVICHE

Coconut, lime, pickled chilli, crispy shallots
Paired with URBANAUT RAKINO NZ IPA 6.3%

CRISPY CHICKEN

Cayenne pepper butter sauce
Paired with URBANAUT DETROIT IPA 5.8%

SPICY PORK BELLY

Chilli sambal, crispy curry leaf, fresh herbs & pickled papaya salad
Paired with URBANAUT HARMONIE BELGIAN HAZY IPA 6%

BEEF

Celeriac purée, green herb sauce
Paired with URBANAUT CHISWICK EXTRA SPECIAL BITTER 5.5%

GRILLED TIGER PRAWNS

Seasonal fruit salsa, preserved lemon
Paired with URBANAUT COPACABANA BRUT IPA 7.1%

WILD TAHR RENDANG

Roasted coconut, crispy curry leaf, coconut rice
Paired with URBANAUT MAPLE PECAN CHILLI STOUT 5.5%

To Finish:

STRAWBERRY SORBET

Raspberry gel, pistachio crumble
Paired with URBANAUT BERRY SOUR ALE 3.8%