

On Tap

- KOLSCH (4.1%)**.....5/10
As close to a lager as an ale can get. Light, bright and easy drinking with mellow lemon, lime and floral characters.
- XPA (4.0%)**.....6/12
Hazy in appearance and full of tropical fruit flavours. A mellow and approachable hop-forward beer.
- SESSION PILSNER (3.6%)**.....6/12
Light and bright with airy aroma of fresh lime and fried florals. Hints of fluffy bread rolls underpinned by notes of herbal tea.
- MILD PALE ALE (3.7%)**.....5/10
Like marmalade on fresh bread. Session strength and oh so easy drinking.
- STOUT (4.6%)**.....6/12
Smooth and velvet like with a perfectly structured malt body and flavours of white chocolate and toffee.
- BLACKBERRY + BLOOD PLUM SOUR (4.2%)**.....7/14
A super summery sour beer made oh so juicy and jammy with huge additions of blackberries and blood plums. Seriously fun to slurp!
- AMBER SOUR (4.7%)**.....6/12
Using two modern, quirky yeast strains, this is a tart and refreshing beer with light flavours of lemon rind and scotch fingers.
- NORWEGIAN RED (4.5%)**.....7/14
A modern, hoppy red ale. Deep orange in colour with flavours of jammy berries, caramel candies and dried apricots. Fermented warm with Norwegian Kveik yeast and generously hopped with Nectarone (NZ) and Mosaic (US)
- DDH IPA (6%)**.....7/14
Soft, fluffy and full of tropical fruit and citrus flavour. Hopped generously with El Dorado, Citra, Mosaic and Strata. Our DDH IPA is bursting at the seams and as refreshing as ever.
- SIDEWOOD APPLE CIDER (5%)**.....6/12
Soft and crisp with bright flavours of green apple and nashi pear. Slightly sweet with a refreshing acidity and a clean dry finish. Gluten free and vegan.

YELLOW MATTER

18 ONE~ZERO~EIGHT 120

Brooklyn Park

MARION RD

FEMALES WHO MATTER OWN THE MATTER
IN WHICH THE YELLOW MATTER IS BREWED INTO BUBBLY
MATTER THAT MATTERS TO THE PEOPLE WHO MATTER

BEER *and* WINE *and* PIZZA *and* POOL

FRIENDS *and* PARTIES

EVENTS WEDDINGS FUNCTIONS CONTRACT BREWS

Takeaway

8234

Pizzas

0945

YELLOWMATTER.BEER

@YELLOWMATTERBEER

BUTCH TWENTY DOLLARS FLIGHT

4 BUTCHERS OF YOUR CHOICE

Tinnies

SWELL GLUTEN FREE LAGER (4.7%)	12
HEAPS NORMAL NON ALC PALE	9

Wine

WINES ROTATE DAILY PLEASE ASK AT BAR

Cocktails

THREEFOLD GIN AND MISCHIEF BREW TONIC	16
BIZZARRO SPRITZ	16
LEMONCELLO SPRITZ	15

Non Alc

TONIC NO.2 Myrtle, rosemary, bitter orange by Mischief Brew	6
PINA PICANTE Pineapple, habanero, lime by Mischief Brew	7
GRAPEFRUIT SODA Grapefruit, fingerlime, salt by Mischief Brew	6
LEMONADE Lemon myrtle, citrus by Mischief Brew	6
COLA Burnt sugar, spices, citrus by Mischief Brew	6
GINGER ALE Ginger, pepperberry, lemon by Mischief Brew	6
APERITIVO SPRITZ Blood orange, grapefruit by Mischief Brew	12
FRUIT TINGLE Apple, orange, strawberry, lime juice	10
ROOTS 'N' FRUITS Apple, carrot, beetroot, lemon, ginger juice	10

Starters

OLIVES ^{VG/GF}	12	TABLE PICKLES ^{VG/GF}	10
<i>Sicilian green olives.</i>		<i>House made pickled vegetables.</i>	
GARLIC BREAD PIZZA ^{GFO/VGO}	15	CHAT POTATOES ^{GF}	14
<i>Exactly what you think it is.</i>		<i>Salty, seasoned chats with aioli.</i>	

Pizza

MARGHERITA ^{VGO/GFO}	24	SOPRESSA ^{GFO}	29
<i>San Marzano base, fior di latte, fresh basil.</i>		<i>Sopressa, stracciatella, red onion, rocket, chilli honey.</i>	
POTATO ^{VGO/GFO}	25	MUSHROOM ^{VGO/GFO}	27
<i>Potato, garlic butter, fior di latte, fontina, rosemary.</i>		<i>Mushrooms, white truffle oil, fior di latte, parsley.</i>	
PROSCIUTTO ^{GFO}	30	BROCCOLI ^{GFO}	26
<i>Olive oil, provolone, prosciutto, fior di latte, pecorino, basil.</i>		<i>Broccoli, caramelised onion, Danish blue cheese, fior di latte, lemon.</i>	
4 CHEESE ^{GFO}	28	BEETROOT ^{VG/GFO}	26
<i>Pecorino, fior di latte, fontina, Danish blue.</i>		<i>Smoked beetroot, Shio Koji, "mozzarella", pomegranate molasses, rocket.</i>	
MEATBALL	30		
<i>Meatball, 'nduja red sauce, mozzarella, basil.</i>			

- +GLUTEN FREE BASE 5
- +CHILLI HONEY 3
- +BUFFALO MOZZARELLA 6
- +OLIVES 5
- +PROSCIUTTO 8
- +SOPRESSA 6
- +VEGAN PARMESAN 0

VG/VGO - VEGAN/VEGAN OPTION
GF/GFO - GLUTEN FREE/GLUTEN FREE OPTION