



TASTING EXPERIENCES

THE BEST
PLACE TO
START

FarmDog is an ode to refined craft. More than a bar, we are a tasting room designed for **immersive flavour journeys** and educational experiences that celebrate the art of distilling, winemaking and brewing. Our menu reflects the best of the Bellarine Peninsula's terroir and coastal air. Guided by the spirit of the farm dog: curious and ever-present, we invite you to slow down, explore, and savour the stories behind every pour.

BEER PADDLE

Designed to take you on a journey across styles- from crisp and refreshing to bold and complex. Our brewers love experimenting with beer styles and showcasing quality ingredients with a unique flare. 4 core range beers + 1 speciality tap

\$22

GIN TASTING BOARD

Three of our gins, each paired with its ideal garnish and tonic so you can build (and taste) your own perfect G&T. Featuring our signature Small Batch Gin, Pandan Gin, and a rotating distiller's choice seasonal special- this flight highlights the botanical craft of every batch.

\$32

WINE TASTING FLIGHT

Planted, grown and harvested on our family farm, McGlashan's Estate, on the Bellarine Peninsula. From buttery Chardonnay to earthy Pinot Noir, every glass reflects the sandy loam soil, maritime breeze, and hands (and paws) that shaped it.

\$24

WORLD OF WHISKY FLIGHT

Sample limited edition FarmDog whisky + a journey across borders in three pours. Explore distinctive styles and traditions from iconic whisky regions. A perfect way to compare how geography, ingredients, and craft shape the whiskies we love

\$32

FARMDOG BEER!

HANDLES \$8 | SCHOONER \$12

laneway lager

beer that tastes like real beer, a lager designed as an all year-round session sipper.

paddock! at the disco

pale ale that's bold but playful, like a sausage dog in a puffer vest, with hints of our favourite hops.

the drifter

full of flavour IPA with an upfront piney citrus created by an array of american hops.

dark arts

welcome to the dark side, an approachable dark ale with smooth chocolaty goodness.

SPECIALTY BREWS

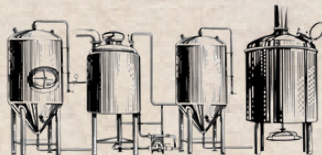
slay dog sour

white choc raspberry bullet sour – a fun balance of tangy raspberry and creamy white chocolate, finished with a nostalgic candy twist.

midnight mass

vanilla bean stout- smooth and full-bodied with roasted malt richness, lifted by a silky hit of real vanilla bean

handle \$9 | schooner \$13



SEE BAR FOR OTHER SPECIALTY TAPS!

FARMDOG GIN

GIN & TONIC | GIN & SODA \$16

small batch gin

a lively citrus aroma with generous juniper notes, hints of cardamom, fennel and liquorice.

garnish: dried orange

cocktail highlight: olivia

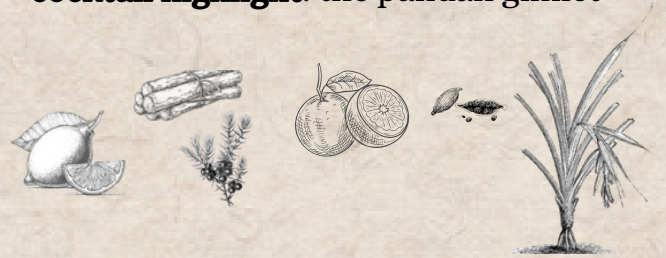


pandan gin

rich vanilla-like aroma from pandan leaves leads into a smooth palate with a creamy, tropical finish

garnish: cucumber

cocktail highlight: the pandan gimlet



pumpkin pie gin

warm baking spice aromas balanced by a festive burst of citrus

garnish: mint

cocktail highlight: so fresh & so clean



shiraz gin

striking ruby spirit layered with aromas of dark fruit and pepperberry

garnish: berry

cocktail highlight: barn rave



barrel-aged gin

aged in ex-Pinot Noir barrels, this amber gin shows vanilla, toasted oak, dark fruit, and a silky finish

garnish: dried lemon

cocktail highlight: barrel hall sour



MCGLASHAN'S WINE



pinot grigio 2024

pale lemon in appearance. fresh
refined nose exhibiting green fruits
and citrus

\$12 / \$44

chardonnay 2024

pale gold in appearance. medium
nose exhibiting citrus and stone
fruits with a subtle buttery
creaminess

\$15 / \$50

rosè 2024

pale pink in appearance. lifted and
perfumed with strawberry fruits
rounded out by scents of violets.
floral notes and savoury flavours on
the back palate

\$14 / \$46

pinot noir 2023

mid ruby in appearance. lifted nose of
plums, raspberry and violets, with
earthy background. spicy charred
oak the mid to back palate

\$15 / \$50

shiraz 2023

deep garnet in appearance. complex nose of dark
fruits, pepper and cedar oak with a textured mouth
feel. rounded out by soft round tannins with a spiced
oak finish

\$16 / \$52

WINE OF THE WORLD

see bar for our current featured wine of the world!

WHISKY

farmdog batch 001

Curated in-house from select grains, filtered Otway water, yeast and a hint of hops, then twice distilled for purity and character. First matured in ex-Starward barrels, it gathered rich depth before moving to American oak, where notes of vanilla and spice developed. Finally, it returned to seasoned ex-whisky cask for its finishing flourish, before being hand-bottled
– a fully in-house journey from brew to bottle

\$18

WORLD OF WHISKY FLIGHT

FarmDog whisky + a journey across borders in three pours. Explore distinctive styles and traditions from iconic whisky regions. A perfect way to compare how geography, ingredients, and craft shape the whiskies we love

\$32

WHISKY OF THE WORLD

see bar for other whisky of the world

FARMDOG SPIRITS CLUB!

Join us for tasting nights and exclusive updates, ask staff for QR code to join



FARMDOG SIGNATURES



barn rave \$18

farmdog shiraz gin, lemon juice, sugar, foamy

double P g&t \$18

farmdog pandan gin, gin pickle juice, tonic, chili salt rim

the pandan gimlet \$18

farmdog pandan gin, lime juice, simple syrup

little malop espresso \$18

farmdog vanilla bean vodka, cartel coffee cold brew

bacon martini \$22*

farmdog bacon vodka, dry vermouth, maple syrup

battered old fashioned \$24*

butter washed-whisky, sugar, orange bitters

**subject to availability*

SIPPERS

BOLD / BOOZY



the villain \$18

mezcal, campari, sweet vermouth

pickle martini \$19

farmdog small batch gin, gin pickle juice, dry vermouth

the old fashioned way \$20

whisky, angostura bitters, sugar, orange zest

+\$4 smoked

negroni di janno \$20

farmdog small batch gin, campari, vermouth

black manhattan \$20

rye whiskey, averna amaro, angostura bitters, orange bitters

new york sour \$22

whisky, lemon juice, sugar, layered with mcglashan's shiraz

EASY COCKTAILS

FRUITY / FLORAL



cosmo disco \$18

farmdog vodka, cointreau, cranberry juice, lime

strawberry smash \$18

farmdog vodka, smashed with fresh strawberries, mint, lime

so fresh and so clean \$18

farmdog pumpkin pie gin, basil, lemon, sugar

wallington mule \$18

farmdog pumpkin pie gin, mint, lime, ginger beer

pandan splice \$20

farmdog pandan gin, coconut syrup, pineapple juice

wordle on the dancefloor \$20

bourbon, honey, lemon, pineapple, elderflower, aperol, foamy

ZESTY COCKTAILS

REFRESHING / SOUR



barrel hall sour \$18

farmdog barrel-aged gin, lemon juice, sugar, foamy

margs \$19

tequila, triple sec, lime juice, salt, agave syrup

+\$2 spice it up

fazendeira \$19

farmdog small batch gin, elderflower, cointreau, lemon juice

olivia \$20

farmdog small batch gin, amaretto, lemon juice, honey, olive oil, foamy

pisco sour \$20

pisco, lime, bitters, foamy

home among the gum trees \$20

farmdog pandan gin, eucalyptus, lime, cointreau, bay leaf

with lots of plum trees \$20

whisky, kakadu plum, lemon, foamy

NO & LOW



heaps normal zero beer \$8

xpa (0%)

strawberry nojito \$12

fresh strawberries, mint and lime, served with soda

scaled margarita \$14

all the fun, half the strength (1 standard drink)

+\$2 spice it up

mulito \$12

fresh mint leaves, lime, ginger ale

incognito mode \$14

zero-gin, citrus, cranberry, sugar, foamy

spamaretto sour \$15

i can't believe it's not amaretto

soft drinks \$5

lemonade & coke

PINTXOS | TAPAS

MUST
TRY

bread & whisky-butter
geelong dairy butter
washed with farmdog
whisky, ketbaker
sourdough

\$14



'spiked' grazing board
your choice of cheese: milawa brie,
blue or spanish manchego,
gin-pickles, pickled onion, shiraz-
gin crackers, sourdough

\$20

+ \$5 additional cheese

whitebait
fried whitebait, served
with lemon

\$16

cheese croquettes
4 croquettes served on
feta and spicy pepper dip

\$16

pintxos sardinas
sardines, quindillas,
gin-pickled onion, served
on ketbaker sourdough

4 for \$22

PRONOUNCED
'PINCHOS'

local harvest pintxos
triple cream brie, boozy
blackberries, drizzled with
honey, served on ketbaker
sourdough

4 for \$22

saganaki
grilled cheese drizzled
with lemon

\$18

pollo
chicken tenders served
with chips and aioli

\$21

+ gin-pickles \$2

pulpo
chargrilled octopus served
with potato & garlic dip

\$28

spicy sausage
with capsicum & salsa sauce
served with feta & bread

\$18

PIZZA

fancy margs

pomodoro, fior di
latte, basil

\$26

garden party

roast pumpkin, fior di
latte, shallot, rocket,
pecorino

\$29

barry

pomodoro, fior di
latte, olives, smoked
ham, anchovies,
mushroom

\$34

vegan

pomodoro, oregano,
olives, capsicum, basil,
shallot, parsley

\$30

hot damn

pomodoro, fior di
latte, nduja, hot
salami, honey, fennel
seeds

\$30

pineapple on pizza?

pomodoro, fior di
latte, smoked ham,
pineapple

\$30

ragnar

pork sausage, fior di
latte, onion, garlic,
oregano

\$31

the besto

rocket pesto, fior di
latte, chicken, shallot

\$30

chilli prawn

pomodoro, prawns,
chilli, garlic, chives

\$35

MEAT

lamb cutlets

chargrilled lamb
cutlets served with
lemon potato, salad &
flat bread

\$38

meatballs

served on flatbread or
spaghetti

\$30

chargrilled skewer

lamb, chicken or pork
served with lemon potato,
salad, tzatziki & flat bread

\$33

SIDE & SNACK

chippies

served with garlic
aioli

\$15

olives

bowl of mixed olives

\$12

salad

mixed leaf salad,
pecorino, vinaigrette

\$15