

TASTING EXPERIENCES

FarmDog is a family-run brewery-distillery based at McGlashan's Estate Winery on the Bellarine Peninsula, where every product is proudly made by us. 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. Guided by the spirit of the farm dog: curious and ever-present, we invite you to slow down, explore, and enjoy 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

\$24

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.

\$33

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.

\$26

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

\$40

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



sparkling 2025

blush, bright strawberry aromas,
a fine lively mousse, and a crisp,
dry palate with delicate berry
notes, subtle creaminess

\$52

pinot grigio 2025

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

\$14 / \$46

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

\$15 / \$48

pinot noir 2024

mid ruby in appearance. medium
nose exhibiting red cherry and
wild strawberry fruits with
subtle earthy spice and soft oak
complexity

\$15 / \$50

shiraz 2024

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

\$17 / \$54

WHISKY

farmdog batch 002

Batch 002 opens with soft oak, warm spice and a gentle sweetness. The palate carries notes of vanilla, toasted grain and light baking spice, with layers of dark fruit and subtle richness developing through the mid-palate. A period in virgin French oak gives the whisky its structure and spice, while finishing in an ex-Starward red wine cask brings a softer, fruit-driven character and a rounder finish.

The result is a balanced whisky with depth, warmth and a lingering, gently spiced finish.

\$18

WORLD OF WHISKY FLIGHT

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\$40



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 \$20

farmdog pandan gin, lime juice, simple syrup

little malop espresso \$20

farmdog vanilla bean vodka, south america coffee cold brew

battered old fashioned \$24

butter washed-whisky, sugar, chocolate bitters, orange bitters

SIPPERS BOLD / BOOZY



the villain \$20

mezcal, campari, sweet vermouth

pickle martini \$20

farmdog small batch gin, gin pickle juice, dry vermouth

the old fashioned way \$20

whisky, angostura bitters, sugar, orange zest

negroni di janno \$20

farmdog small batch gin, campari, vermouth

black manhattan \$22

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, lime

strawberry smash \$18

farmdog vodka, smashed with fresh strawberries, mint, lime

so fresh and so clean \$19

farmdog pumpkin pie gin, basil, lemon, sugar

wallington mule \$19

farmdog pumpkin pie gin, mint, lime, ginger beer

pandan splice \$20

farmdog pandan gin, coconut syrup, pineapple juice

wordle on the dancefloor \$22

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

ZESTY COCKTAILS

REFRESHING / SOUR



barrel hall sour \$18

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

margs \$20

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

+\$2 spice it up

sunflower \$20

farmdog small batch gin, elderflower, cointreau, lemon juice

pisco sour \$20

pisco, lime, bitters, foamy

olivia \$22

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

home among the gum trees \$22

farmdog pandan gin, eucalyptus, lime, cointreau

with lots of plum trees \$22

whisky, kakadu plum, lemon, foamy

NO & LOW



heaps normal zero beer \$8

xpa (0%)

strawberry nojito \$15

fresh strawberries, mint and lime, served with soda

scaled margarita \$16

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

mulito \$15

fresh mint leaves, lime, ginger ale

incognito mode \$15

zero-gin, citrus, cranberry, sugar, foamy

spamaretto sour \$15

i can't believe it's not an amaretto sour

soft drinks \$5

lemonade & coke no sugar

PINTXOS | TAPAS

bread & whisky-butter

geelong dairy butter
washed with farmdog
whisky, sourdough

\$16

'spiked' cheese board

two cheeses
gin-pickles, pickled onion,
handmade shiraz-gin crackers

\$22

whitebait

fried whitebait, served
with lemon

\$16

ham & cheese croquettes

3 potato ham and cheese
croquettes

\$16

pintxos sardina

sardines, quindillas,
gin-pickled onion, served on
toasted sourdough

4 for \$28

chargrilled meatballs

homemade chargrilled
beef & pork meatballs
served with tzatziki

\$16

saganaki

grilled cheese drizzled
with lemon (gf)

\$18

scallops

chargrilled scallops served
skewered x 2

\$26

pulpo

chargrilled octopus served
with potato & garlic dip (gf)

\$28

sweet potato fries

with garlic aioli

\$15

PIZZA

margherita

pomodoro, fior di
latte, basil

\$26

roasted pumpkin

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

\$29

chili prawn

pomodoro, prawns,
chilli, garlic, chives

\$35

hawaiian

pomodoro, fior de
latte, smoked ham,
pineapple

\$28

mushroom

garlic, fior de latte,
taleggio, field
mushrooms, parsley

\$30

capricciosa

pomodoro, ham, fior
de latte, mushrooms,
olives, anchovies

\$32

pork sausage

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

\$31

spicy salami

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

\$30

chicken pesto

rocket pesto, fior di
latte, chicken, shallot

\$30

gf + \$8

LARGER

chargrilled skewer

lamb, chicken or pork
served with lemon
potato, salad, tzatziki
and flat bread (gfo)

\$33

vodka pasta

ft farmdog vodka,
rigatoni, pecorino

\$24

indo chicken burger

crispy chicken,
lettuce, tomato,
sambal, charcoal bun

\$22

SIDE & SNACK

chippies

\$15

olives

\$14

salad

\$15

gfo: gf option +\$4