

# 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**

### chardonnay 2024

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

**\$15 / \$50**

### pinot noir 2024

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

**\$16 / \$52**

### pinot grigio 2025

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

**\$14 / \$46**

### rosé 2024

pale pink in appearance. lifted and  
perfumed with strawberry fruits  
rounded out by scents of violets.

floral notes

**\$15 / \$48**

### 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**

## 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

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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, cartel coffee cold brew

## **buttered old fashioned \$24**

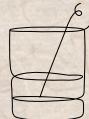
butter washed-whisky, sugar, chocolate bitters, orange bitters

## **el diablo chiroso \$28\***

mezcal negroni poured over a natural single origin colombian coffee by south america coffee co, naturally fermented over 36 hours

*\*allow 15 minutes*

# 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, bay leaf

## **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

# PINTXOS | TAPAS

## **bread & whisky-butter**

geelong dairy butter  
washed with farmdog  
whisky, sourdough

**\$16**

## **'spiked' cheese board**

your choice of cheese: milawa brie,  
blue or spanish manchego,  
gin-pickles, pickled onion,  
handmade shiraz-gin crackers

**\$22**

**+ \$8 additional cheese**

## **whitebait**

fried whitebait, served  
with lemon

**\$16**

## **cheese croquettes**

4 croquettes served on feta  
and spicy pepper dip (gf)

**\$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**

## **spicy sausage**

with capsicum & salsa sauce  
served with feta & bread (gf)

**\$18**

# LARGER

## **loaded capsicum**

capsicum stuffed with a mix  
of rice, veggies & herbs  
served with lemon potato,  
and garden salad (gf, vegan)

**\$34**

## **squid from the grill**

chargrilled calamari  
served with lemon  
potato and salad

**\$33**

## **local mussels**

sautéed in homemade red  
sauce with garlic & chilli  
reduced with white wine  
served with bread (gfo)

**\$32**

## **chargrilled skewer**

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

**\$33**

## **lamb cutlets**

chargrilled lamb  
cutlets served with  
lemon potato, salad a  
flat bread (gfo)

**\$38**

## **whole baby snapper**

grilled baby snapper,  
served with grilled  
vegetables and lemon  
potatoes (gfo)

**\$45**

# SIDE & SNACK

chippies (gfo)

**\$15**

olives (gf)

**\$12**

garden salad (gf)

**\$20**

gfo: gf option +\$4