

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

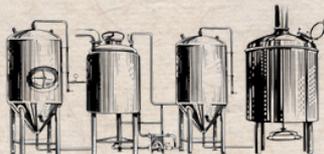
slay dog sour

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

\$16 / \$52

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

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, cartel coffee cold brew

battered old fashioned \$24

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

el diablo chiroso \$26*

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

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

+ \$6 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

PIZZA BY LOU'S

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

pork sausage

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

\$31

spicy salami

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

\$30

gf + \$8

chicken pesto

rocket pesto, fior di latte, chicken, shallot

\$30

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

sauteed 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

whole baby snapper

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

\$45

lamb cutlets

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

\$38

gfo: gf option +\$4

SIDE & SNACK

chippies (gfo)

\$15

olives (gf)

\$12

garden salad (gf)

\$20