



At Wayward we live (and brew) for adventure. Our brews encourage everyone to take the road (or beer) less travelled and to enjoy a nice cold one along the way. Whether you're climbing that mountain, hitting the open road or soaking up some beachside vibes, Wayward is along for the ride.

Since beer is also worth travelling for, we're pushing the limits at our brewery too. Nothing is out of bounds at Wayward, and we guarantee you'll find something to love here – whether your thing is hop bombs, or dark beers, or weird and wonderful sours, or just a classic, sessionable pale ale.

Whichever road you're on, Wayward will be there to welcome you at the finish line.



Local Drinks Collective is an Australian industry-first co-operative, wholly owned by member breweries Batch and Wayward. The model allows small-to-medium sized brands to share resources across production, sales and marketing, while retaining their independence and unique brand identity.

This allows Local Drinks Collective to provide a higher level of customer service, streamlined ordering processes and better value for trade customers. Member breweries also get to benefit from and share in each other's success as we champion local brands, Australia-wide.



SIGNATURE COCKTAILS

MILE HIGH \$16.50

Seltz meets spritz: Wayward's mango hard seltzer, laced with peach, lime & aperol. This first-class refresher will tickle your tastebuds in the air or on the ground.

W TROPICAL MANGO SELTZER | PEACH LIQUER | APEROL | LIME JUICE
(VE) (GF)

MAZATLÁN MARGARITA \$16.50

Trouble deciding on a drink? we've got you covered - This twist on the classic lagerita is refreshment in a glass made with raspberry berliner weisse and a healthy dose of tequila & lime. Who says you can't have the best of both worlds?

WAYWARD RASPBERRY BERLINER WEISSE | TEQUILA REPOSADO | LIME JUICE
(VE)

ON THE ROAD \$18

Seasonal home-made fruit puree, doused with bubbly & local craft gin will have you thinking about reliving Jack Kerouac's adventures across America. Remember, what happens on the road stays on the road.

GIN | SPARKLING WINE | FRUIT PUREE
(VE) (GF)

PILLOWTALK \$19

This velvety dream is sure to soothe the soul after a long day of adventure. A rich & creamy horchata rice milk is layered with a nice dose of spiced rum & a hint of vanilla that will transport you to your happy place.

SPICED RUM | HOME-MADE HORCHATA | VANILLA
(GF)

DIRTY LITTLE SECRET \$21

When the night is done & we've had our fun. There's always time for another one. Rich coffee & whiskey with a dribble of malt, topped with sweet coffee whipped cream.

WHISKEY | COFFEE | WHIPPED CREAM

CRIME OF PASSION \$20

A sultry triste of vodka, passionfruit & yuzu with a silky smooth foam. You're only human, so what jury could find you guilty for indulging in this sophisticated & silky sour? We didn't see a thing officer.

VODKA | PASSIONFRUIT PULP | YUZU LIQUEUR
(VE) (GF)

BUCKET LIST \$21

Machu Picchu? Maldives? Amalfi? Kick off the planning of your next epic adventure with this bitter-sweet white negroni. Combining local craft gin with lillet blanc & a touch of suze.

GIN | LILLET BLANC | SUZE
(VE) (GF)



BEER

OUR TAPLIST IS HAND PICKED & ALWAYS ROTATING,
PLEASE SEE THE BOARD FOR WHAT IS CURRENTLY POURING.

YOU CAN ALSO SELECT ANY BEER OR WINE FROM THE
LOCAL DRINKS COLLECTIVE BOTTLESHOP DOWNSTAIRS*

WAYWARD CORE RANGE

EVERYDAY ALE | 4.2% | IBU 32

This super sessionable Aussie pale ale is a beer for enjoying everywhere, anytime. The crisp, light malt profile is complemented by aromatic tropical fruit and notes courtesy of Australian galaxy and American cascade hops.

EVERYDAY LAGER | 4.2% | IBU 25

This super sessionable Aussie lager is crisp, clean and ultra refreshing. Brewed with a light malt base, perfectly balanced by subtle passionfruit and citrus notes. Don't think too hard, just enjoy.

HAZY IPA | 5.8% | IBU 20

This super juicy IPA boasts a smooth, pillowy mouthfeel courtesy of rolled oats perfectly balanced with big hop flavours of Citra, Simcoe and Sabro. Low in bitterness and bursting with huge tropical flavours that'll keep you sipping all day long.

INDIA PALE ALE | 6.0% | IBU 55

A vibrant American West Coast IPA that's big on flavour but balanced enough to drink all day. Massive tropical fruit and citrus notes from multiple hop additions are supported by a smooth but firm bitterness and a clean, dry finish.

RASPBERRY BERLINER WEISSE | 3.8% | IBU 10

This ridiculously refreshing beer (formerly known as Sourpuss) is our take on the classic Berliner Weisse style. Bursting with bright raspberry flavours, balanced by zippy tartness and a crisp, dry finish. It's Summer in a glass (or straight from the can).

HAZY MID | 3.5% | IBU 25

We brewed this easy drinking hazy pale ale for those looking for a sessionable mid-strength ABV beer with a seriously juicy hop punch. Light malt and oats are perfectly balanced with tropical hop flavours of Citra, Simcoe and Chinook. The perfect backyard beer.

* CORKAGE WILL BE CHARGED ON ALL BOTTLESHOP ITEMS
WINE \$20 | BEER UNDER \$10 = \$3 | BEER \$10-\$30 = \$7 | BEER OVER \$30 = \$15



BEER

FUTURE MOUNTAIN BREWING CO ANNIVERSARY ALE \$26 | 5.8% | 375ML

Blended Golden & Amber barrel aged sour beer. Pouring a gorgeous light amber hue, aromatics of nectarine, fig & hay leads into a palate of soft acid, a small amount of oak and a beautiful fruit funk note that floats off into the distance.

FUTURE MOUNTAIN BREWING CO FORTUNE TELLING LADY \$49 | 5.8% | 750ML

Golden Sour Beer Aged in Oak w Morello Cherries. This blend has aromatics of oak with a small amount of spice, great texture with intense rich cherry alongside some floral notes. The skin of the cherry is present along with a beautiful subtle fruity funk that underpins this years Fortune Telling Lady.

WILDFLOWER BREWING & BLENDING ST HENRY 2022 \$49 | 5.6% | 750ML

An apricot wild ale Intensely fragrant and lifted. Complex palate, apricot abounds, apricot skin, flesh and kernel weave in and out across the palate. Musk, citrus, fresh pineapple and spice add layers to the palate. Restrained yet lavish in its expression of apricot. Tempered acidity and fine oak result in a persistent finish to savour.

BRIDGE ROAD BREWING MAYDAY HILLS SAISON \$50 | 5.6% | 750ML

This Australian Saison is a complex mixture of hop derived melon fruit aroma with sour fruit characters owing to the mixed culture fermentation; which includes Lactobacillus, Pediococcus and Brettanomyces. The textural flavour profile is soft and delicate, with pear and honeydew melon leading into funk and a lacto sour tang that provides a refreshing finish.

BOON HORAL OUDE GEUZE MEGABLEND \$57 | 7% | 750ML

For this bottling of the oude geuze mega blend 2019, 8 different breweries and studs have mixed lambic together. This mega blend was specially made for the 12th edition of Tour de Geuze and will have matured in the bottle for more than 6 months on the day of the Tour de Geuze 2019. The mixture contains Lambic that was 1, 2 and 3 years old when filling the bottles. Featuring a mix of lambics from 8 producers: 3 Fonteinen, Boon, De Oude Cam, De Troch, Hanssens, Lindemans, Oud Beersel, Tilquin and Timmermans.

BALADIN METODO CLASSICO CUVÉE \$70 | 10% | 750ML

Bière de Champagne - Brut Bière aged for 36 months has a light amber color and a light, hazy white head. The scent is characterized by an astonishing freshness, intense floral and balsamic notes of aniseed, accompanied by hints of honey from the grains used in the recipe and scents of wood. The rich taste is initially dominated by notes of cereals and intense spicy hints of angelica, reminiscent of aniseed. The enveloping, yet subtle finish reveals woody, roasted, almost tobacco-like nuances that come from the time spent in wood barrels.

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WINE

150ml Glass | 250ml Glass | Bottle

UPSTARTS | SPARKLING NV
\$10 (150ML) | \$42

UPSTARTS | PINOT GRIGIO
\$10 | \$16 | \$42

UPSTARTS | ROSÉ
\$10 | \$16 | \$42

UPSTARTS | SHIRAZ
\$10 | \$16 | \$42

DOOM JUICE | WEISS
GLASS \$12 | \$18 | BOTTLE \$49

DOOM JUICE | ROSÉ
GLASS \$12 | \$18 | BOTTLE \$49

DOOM JUICE | ROUGE
GLASS \$12 | \$18 | BOTTLE \$49

BOTTLE ONLY

COL TAMERIE | PROSECCO
2019, VENETO, ITALY | \$55

Fine, satisfying Italian sparkling with yellow stone fruits citrus oil flavours and a cleansing minerality.

YÜGEN MORNING STAR
SKIN CONTACT PINOT GRIS
2021, SUNBURY, VIC | \$52

Ginger & orange lean into a Campari tartness, setting it up as a delectable pre-dinner vino; but don't pigeonhole this one - it's as versatile as a rosé.

A.R.C | MACERATION
2021, GIPPSLAND, VIC | \$62

Biodynamically grown Sauv Blanc, Semillon, Riesling and Viognier were co-fermented & macerated on skins for a superbly textural wine. White nectarine & tropical flavours are met with fresh acidity & some grip on the palate.

MULLINE | ROSÉ
2021, GEELONG, VIC | \$49

This Shiraz-dominant rosé boasts bright, vivid aromatics, with glossy red fruit, juicy melon & lovely lifted spice. A touch of Pinot Noir adds a subtle savoury & earthy edge.

JAMSHEED | HIPPY FLIPPY PET NAT
2021, YARRA VALLEY, VIC | \$59

A blend of Yarra Chardonnay, Pinot Noir & Reisling. Bright & snappy with green apple over a touch of savoury straw, hay, and lees. Incredibly refreshing!

VINO ATHLÉTICO | PINOT NOIR
2021, MACEDON RANGES, VIC | \$57

Pale-to-med ruby purple colour. Raspberry, cherry plum earth & a hint of smoke. Light body, intense red fruits continue on the palate with some blackberry & a hint of oak.

SONNEN PLENTY | RED
2021, DERWENT VALLEY, TAS | \$64

A blend of mostly Pinot Noir & a dash of Riesling. Delicate with notes of cherry and berry. The Riesling component really gives a drive & freshness to the palate.

HOME OF PLENTY | SHIRAZ
2021, CURRENCY CREEK, SA | \$52

A cool climate Shiraz. It's a nice, soft, friendly wine that kind of feels like a new jumper when you put it on. Plums, Cloves, long & silky.

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FOOD BY VN STREET FOODS

RICE PAPER ROLLS

SATAY CHICKEN WITH AVOCADO
\$7.50

GRILLED LEMONGRASS PORK
\$7.50

CHILLI PRAWN WITH YOUNG PAPAYA
\$8.50

GRILLED LEMONGRASS BEEF
\$7.50

TOFU & MUSHROOM (V)
\$7.50

ROASTED DUCK WITH CUCUMBER
\$8.50

SIDES

CHICEN BUN
\$4.00

HOMEMADE SPRING ROLLS
\$8.00

PAPAYA SALAD WITH BEEF JERKY
\$13.00

SCALLOP DUMPLING
\$7.50

VEGETARIAN DUMPLING (V)
\$7.50

PORK DUMPLING
\$7.50

NEM
Hanoi style
\$6.00

GÀ DA GIÒN
Crispy skin chicken
\$9.00

GỎI GÀ BẮP CẢI
Free range chicken salad
\$13.00

BBQ PORK BUN
\$4.00

VEGETARIAN SPRING ROLLS (V)
\$7.00

DUCK PANCAKE
\$6.50

LÒNG CHIÈN GIÒN
\$11.00

STEM LOTUS SALAD
\$13.00

CRAB SOUP
\$6.00

NEM CHUA RÁN
Vietnamese deep fried pork sausage
\$8.00

TÔM CUỘN PHO MAI
Cheesy prawn roll
\$7.50



RICE VERMICELLI

BÚN CHẢ (BÚN THỊT NU'ÓNG)

*Grilled lemongrass pork
with rice vermicelli & salad*

\$13.50

BÚN DẬU MẮM TÔM

*Crispy bean curd served with rice
vermicelli, salad & shrimp paste*

\$13.50

BÁNH CUỐN

*Slippery rice noodle roll cake
with pork mince*

\$15.00

MI XÀO GIÒN

*Stir fried combination meat & veggie
with crispy egg noodle*

\$15.00

BÁNH Ư'ỐT

*Slippery rice noodle
roll cake combination*

\$10.00

BÚN CHẢ CÁ LÃ VỌNG

*Lã vọng style grilled ling fish
served with rice vermicelli & salad*

\$15.50

BÚN BÒ LÁ LỐT

*Traditional style beef betel leaf
served with rice vermicelli & salad*

\$13.50

BÚN BÒ XÀO

*Stir fried beef
with vermicelli salad*

\$13.50

BÚN GÀ NU'ÓNG

*Grilled corn-fed chicken
vermicelli & salad*

\$16.50

RICE

CƠM CHIÊN THẬP CẨM

*VN Street Foods combined fried rice:
beef, chicken, shrimp & 4 vege mix*

\$13.50

XÔI THẬP CẨM

*Traditional steamed sticky rice with
chicken paté, egg & viet pork sausage*

\$14.50

XÔI GÀ

*Grilled chicken sticky rice
with sweet ginger sauce*

\$16.50

XÔI GÀ DA GIÒN

Sticky rice with crispy chicken

\$16.50

CƠM CHIÊN BÒ ĐU'À CHUA

*Beef fried rice with
green mustard pickle*

\$15.50

XÔI THỊT KHO

*Steamed sticky rice with
stewed pork belly & egg*

\$14.50

BỘT CHIÊN

*Fried rice flour cakes with
fried eggs & papaya salad*

\$13.50

PHỞ & SOUP

PHỞ TÁI LÃN

*True traditional northern style
beef noodle soup with stir fried beef*

\$15.50

MỠ VẪN THẦN

Wonton noodle soup

\$15.50