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**5 COURSES +  
5 MCBC BEERS**

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**THURSDAY  
14 MARCH**

**6-9pm**

**ON ARRIVAL**

Smoked beer nuts  
House-baked focaccia, black garlic dip  
+  
Mountain Culture APL

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**FIRST COURSE**

Pork crackling dusted with Aleppo pepper, taramasalata  
Crispy spiced wafer bombs, beer braised lamb, chickpeas & fermented chilli  
Duck liver parfait tartlets, orange marmalade, pickled fennel  
Beef tartare, parmesan wafer, truffle mayonnaise  
+  
Mountain Culture Scenic Route Session Hazy

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**SECOND COURSE**

Beer battered spiced monkfish tacos, blue corn tortilla, pistachio  
& cucumber salsa, pickled red cabbage, chipotle & sour cream mayo,  
jalapeño & coriander  
+  
Mountain Culture Status Quo NEPA

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**THIRD COURSE**

Braised wagyu beef shin bun, horseradish crème fraiche, pickled  
mustard seeds  
+  
Mountain Culture 3D Terms Oat Cream IPA

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**FOURTH COURSE**

House-made pastrami wrapped hot dog, Welsh rarebit, beer-braised onion,  
beer mustard, Russian dressing, crispy onion, sauerkraut, milk bun  
Potato scallops, salt bush, roast garlic aioli, hot sauce  
+  
Mountain Culture Time Being Double NEIPA

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**TO FINISH**

Warm carrot cake, coconut ice cream

**Mountain Culture APL**

ABV: 4%

*Light, crisp and refreshing lager*

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**Mountain Culture Scenic Route Session Hazy**

ABV: 4%

*New World hops give this beer a juicy, citrusy kick with the haze we all love, while a smooth mouthfeel gives way to a clean, dry finish.*

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**Mountain Culture Status Quo NEPA**

ABV: 5.2%

*Status Quo is a juicy New England Pale Ale. Made for hop lovers with massive late and dry hop additions, it's full flavoured and more tropical than the Hawaiian ukulele orchestra.*

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**Mountain Culture 3D Terms Oat Cream IPA**

ABV: 6.5%

*Brand new Oat Cream IPA with Citra, Mosaic, Idaho 7, Amarillo and Galaxy hops. A pretty epic hop line up to make it extra fruity. The way the hops were used should give a really rounded, fruit salad flavour.*

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**Mountain Culture Time Being Double NEIPA**

ABV: 8%

*This is one we're really excited about. We had to start getting through the Fresh Frozen Hops we picked up in Yakima last year. These are cryogenically frozen at the farms and shipped over frozen to try and emulate wet hop beer. The varieties are - Citra, Mosaic, Simcoe. We used these hops in the Balter collab beers - Anna and Elsa. We haven't dry hopped this yet but we're hoping for unique, bright and punchy flavours of mango, grapefruit and lemon with some added complexity in the form of subtle earthy, woody notes at the back.*