

MENABREA



Monday, October 10, 2022

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BIELLA ITALY

FULLY IMPORTED ITALIAN BEER



Zero Zero is an alcohol free lager beer produced using a bottom-fermenting yeast. It has a finely balanced taste and excellent compact foam.

COLOUR = Golden yellow.

BODY = Full bodied, given its zero level of alcohol.

BITTERNESS = Delicate.

TASTE BALANCE = Exceptional.

RECOMMENDED DRINKING TEMP = 6 – 8 Degrees Celsius

Created from a few simple ingredients, water, barley malt, maize and hops, and with its mosaic of colours, aromas and flavours, beer is an ideal accompaniment to many dishes.

Beer is versatile enough to go well with both Italian and International foods and reflects a world – wide trend in appreciation of this fact.

ENTREES = Tuna Tartare, Marinated Anchovies, Parma Hams.

SECOND COURSES = Vegetable Soup, Pasta with Pesto, Green Salad, Crudités.

MAIN COURSES = Grilled or Oven Roasted Fish, Chicken, Veal & Pork, Eggs & Vegetables.

CHEESES = Mozzarella, Robiola Fresca, Caciottine.

Menabrea Zero Zero Alcohol Free Premium Lager 330ml 0.0% Alc

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Lager beer produced by bottom fermentation. Premium Lager, brewed with water, barley malt, maize and hops. The best raw materials, a long maturation and the pure, light water from the Biella Alps have given this beer, since 1846, a full and refined taste. It is a well-balanced beer with a notable floral/fruity aroma thanks to the selected yeasts used in the brewing process.

Avoid exposure to heat and direct sunlight.

COLOUR = Pale

BODY = Rounded

BITTERNESS = Moderate

TASTE BALANCE = Exceptional

RECOMMENDED DRINKING TEMP = 6 – 8 Degrees Celsius

Created from a few simple ingredients, water, barley malt, maize and hops, and with its mosaic of colours, aromas and flavours, beer is an ideal accompaniment to many dishes. Beer is versatile enough to go well with both Italian and International foods and reflects a world – wide trend in appreciation of this fact.

ENTREES = Tuna Tartare, Marinated Anchovies, Parma Hams.

SECOND COURSES = Vegetable Soup, Pasta with Pesto, Green Salad, Crudités.

MAIN COURSES = Grilled or Oven Roasted Fish, Chicken, Veal & Pork, Eggs & Vegetables.

CHEESES = Mozzarella, Robiola Fresca, Caciottine.

SYDNEY MORNING HERALD SPECTRUM JANE FAULKNER'S COMMENTS

This is one of my favourite beers from Italy, with a particularly enticing deep amber hue. But really, it's all about the flavour and bubbles. Menabrea has both in bucket loads. Malt, maize and hops are the base of this brew, turning it into a complex drink. It's super fragrant, with a hint of ginger blossom, orange peel and malty notes, then a deliciously refreshing dry hoppy bitterness on the finish. A very pure beer.

Menabrea La 150° Blonde Premium Lager 6 Pack 330ml 4.8% Alc

MENABREA BIONDA 6 PACK



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MENABREA BIONDA CARTON



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BIELLA ITALY

FULLY IMPORTED ITALIAN PILSNER



Light lager beer produced by bottom fermentation. A specialty. Produced following traditional Menabrea methods, thanks to the careful use of aromatic, selected hops and a special maturation process, this beer attains a lively hop aroma.

COLOUR = Golden Yellow.

BODY = Structured.

BITTERNESS = Intense.

TASTE BALANCE = High with floral aromas.

Exceptional.

RECOMMENDED DRINKING TEMP = 6 – 8 Degrees Celsius. Created from a few simple ingredients, water, barley malt, maize and hops, and with its mosaic of colours, aromas and flavours, beer is an ideal accompaniment to many dishes. Beer is versatile enough to go well with both Italian and International foods and reflects a world – wide trend in appreciation of this fact.

ENTREES = Parma or San Daniele Hams.

SECOND COURSES = Vegetable Soup, Pasta with red sauce, Green Salad.

MAIN COURSES = Rib Eye, T-bone Steak, Kangaroo.

CHEESES = Grana Padano, Parmigiano Reggiano, Pecorino.

Menabrea Italian Pilsner Arte in Lattina (Cans) 330ml 5.2% Alc

MENABREA PILS CANS 3 PACK



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BIELLA ITALY

FULLY IMPORTED ITALIAN BEER



Unfiltered blonde beer produced by bottom – fermentation with a typical slightly cloudy appearance due to the presence of suspended yeasts. Made in Italy, with creativity and passion, it has a surprisingly full – bodied flavour and soft aftertaste. A specialty.

COLOUR = Golden Yellow.

BODY = Structured.

BITTERNESS = Moderate, with slightly elevated hops.

TASTE BALANCE = High with floral aromas, harmonious and fresh. Exceptional.

RECOMMENDED DRINKING TEMP = 6 – 8 Degrees Celsius. Created from a few simple ingredients, water, carefully selected malts and hops, and with its mosaic of colours, aromas and flavours, beer is an ideal accompaniment to many dishes. Beer is versatile enough to go well with both Italian and International foods and reflects a world – wide trend in appreciation of this fact.

ENTREES = Parma, San Daniele Hams and warm olives.

SECOND COURSES = Shellfish or carpaccio dishes.

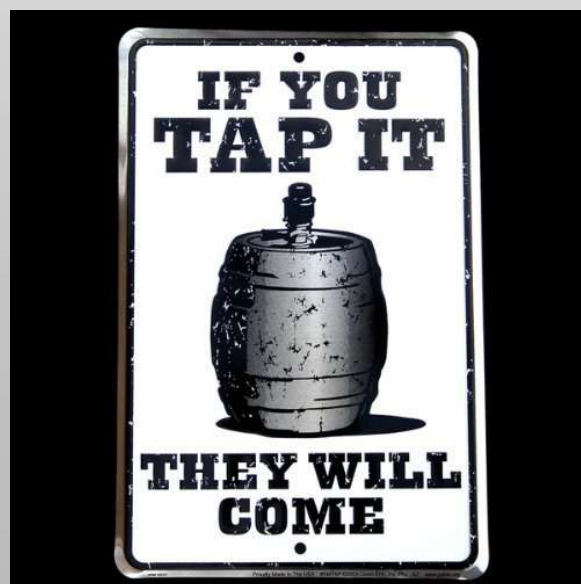
MAIN COURSES = Steak or chicken dishes.

CHEESES = All matured cheeses.

Menabrea Unfiltered Arte in Bottiglia Non Filtrata 330ml 5.2% Alc

MENABREA KEGS BIONDA, AMBER, UNFILTERED

All available on tap at your request



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