

HOLD YOUR OWN BEER FESTIVAL

JAMES SQUIRE AMBER ALE

A unique blend of three malts and three Tasmanian hops plus an original 125 year-old ale yeast creates an easy drinking, deep copper-coloured ale with a mild citrus finish. Try it with a steak or rack of lamb with mint sauce.



JAMES SQUIRE PILSENER

Brewed using only pale and Munich malts, imported Saaz hops and a special yeast, James Squire Pilsener has a remarkably creamy head, spicy bitterness and a sparkling golden brilliance. It's ideal with seafood, Thai stir-fries and spicy Italian pizzas.

JAMES SQUIRE PORTER

Brewed with roasted barley and wheat, then fermented with a lager yeast with long cellaring, James Squire Porter displays hints of bitter malt chocolate and a pillowy head. It's delicious with roast beef, Yorkshire pudding, and even better with chocolate mud cake.



JAMES SQUIRE INDIA PALE ALE

Brewed with all pale and Munich malts, James Squire India Pale Ale is rich and robust with the earthy floral dry hop character of Fuggles hops. Made for tasting with respect. It complements rich duck dishes and spicy Indian cuisine.

James Squire

AMBER ALE • PILSENER • PORTER • IPA