

## AMBER ALE 5.0% ALC/VOL

Amber Ale has a unique blend of malts and Tasmanian hops plus an original 125 year-old ale yeast creates an easy drinking, deep copper-coloured ale with a mild citrus finish.

**Food suggestions:** Try it with a steak or rack of lamb with mint sauce.



## PILSENER 5.0% ALC/VOL

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.

**Food suggestions:** It's ideal with seafood, Thai stir-fries and spicy Italian pizzas.



## GOLDEN ALE 4.5% ALC/VOL

Golden Ale has been brewed as a real quaffing beer. Fresh toasted grains of barley and wheat give it a rich orange-amber colour. Amarillo hops provide a tropical fruit aroma.

**Food suggestions:** It is a great beer to match to crisp dishes of cold fresh prawns, chicken Caesar salad, laksa or margarita pizza.



## INDIA PALE ALE 5.6% ALC/VOL

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.

**Food suggestions:** It complements rich duck dishes and spicy Indian curries.



## PORTER 5.0% ALC/VOL

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.

**Food suggestions:** It's delicious with roast beef, Yorkshire pudding, and even better with chocolate mud cake.



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SERVICE ON 13 15 13**

*James Squire*

AUSTRALIA'S FIRST NAME IN BEER

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