AUSSIE EXPLORER

MIXED PACK

SNACK PAIRINGS



SWEET & SALTY

The salty blue cheese counteracts the sweet malt, allowing the mandarin flavours to sing.



TAKE A TRIP

The mild salami makes this a little bit floral, with just the right amount of spice, and a lemony fresh finish.





BERRY DELICIOUS

The biscuit base matches the malt bill, while the raspberry and coconut turns the berry flavours up to eleven.





MANDARIN PARTY

Oat biscuits are the perfect pairing for this citrus bomb. They bring all the mandarin out to play.





SPICE IT UP

The sweetness of the lemon slice meets the sweetness of the yeast, releasing more spice and bitterness.



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TWO WORLDS COLLIDE

The sweetness of the mixed berry muesli bar makes pinot gris flavours come to the front.



RED HOT COMBO

The red capsicum dip really enhances the fruity flavours, and the lingering spice makes you go back for more.



TOTAL ENRICHMENT

The honey soy chicken crisps enhance the lychee flavour of the beer, and the beer enhances the umami flavour of the crisps.



DOWN TO EARTH

The salinity of the olives cuts through the bitterness for a really good herbal and pine time.



APRICOT DELIGHT

The apricot and almond cream cheese complements the passionfruit flavours, bringing a dankness to the surface.



LIKE FINE WINE

The goat cheese heightens the lychee flavours, turning this into a dry wine-like experience.





We asked Lindsy Greig to recommend snack pairings for our Aussie Explorer mixed pack so you can really treat your taste buds.

Lindsy is a Certified Cicerone®, Brewer, Beer Educator, and former Cheesemonger who believes an incredible pairing doesn't have to be complicated. She suggests tasting the beer before snacking, then again after snacking to see if you notice any changes in the flavour or aroma. Trust us, you're going to want to find time for a quick trip to your local supermarket before you go cracking any of these cans. You can find Lindsy on all socials @talkbeerdytome

