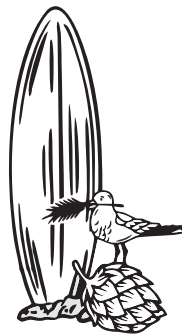


OUR BEERS



OUR CORE RANGE

PALE ALE 5.2% MIDDY 7 / SCH 10 / PINT 13
Our flagship beer, this American style pale ale uses bucket loads of whole hop flowers, driving a luscious floral & fruity aroma. Passionfruit, lychee & mango linger around an emerging bitterness which balances perfectly with the subtle malt build. A secondary fermentation brings this beer to life with yeast - our very own tiny little creature!

PACIFIC ALE 4.4% MIDDY 7 / SCH 10 / PINT 13
Wheat, Rye and Galaxy hops, used throughout the brewing process, bring this passionfruit flavour bomb to life. A subtly bitter brew, dry-hopped for maximum flavour.

FREO LAGER 4.8% MIDDY 7 / SCH 10 / PINT 13
Our take on the typical Australian Lager. Combining Noble and Australian hops and using the same secondary fermentation technique as our beloved Pale to increase refreshment and move beyond mediocrity.

HAZY IPA 6.0% MIDDY 8 / SCH 11 / PINT 14
Full bodied, bitter, fruity as anything. Our classic East Coast Hazy IPA is the life of any good party and smashes you with mango, passionfruit and pineapple flavours.

LITTLE HAZY LAGER 3.5% MIDDY 6 / SCH 9 / PINT 12
A mid-strength that doesn't look like one. Full flavoured with Huell Melon, Loral and Idaho-7 hops for notes of melon and apricot. Rounded out with fresh grapefruit for that extra citrus zing.

ELSIE WA ALE 4.2% MIDDY 6 / SCH 9 / PINT 12
Clear beaches, towering karri forests. Anyone exploring our home deserves a beer to match its beauty. Elsie WA Ale uses lager yeast under ale fermentation conditions and dried citrus zest - perfect for any sunny West Aussie day

DRAUGHT ALE 4.2% MIDDY 7 / SCH 10 / PINT 13
A collision of new and old-world hops give drinkers the best of both worlds. This Draught Ale, brings bright tropical and citrus notes with a depth of flavour and character using speciality malts. A lighter bodied, new century take on the classic American Pale Ale, brewed for beautiful drinkability.

XPA - EXTRA PALE ALE 4.9% MIDDY 7 / SCH 10 / PINT 13
This season we're bringing you a double treat. XPA has Crystal, Galaxy & Nelson Sauvin' hops in the brewhouse, Galaxy, Mosaic & Citra for the dry hop, leaving an aroma reminiscent of a delicious seasonal fruit salad. Brewed with the equation 'Flavour + Balance = Refreshment' in mind, this little beauty is jam-packed with aromatic taste & goodness

ROGERS' AMBER ALE 3.8% MIDDY 6 / SCH 9 / PINT 12
This amber ale uses lightly roasted malts to give this beer a smooth, velvety caramel & hazelnut flavour, while whole hop flowers give it a citrus finish without imparting too much bitterness. This refreshing balance gives Rogers' beer an easy-going attitude to match its slightly lower alcohol content.

PIPSQUEAK CIDER 5.2% MIDDY 7 / SCH 10 / PINT 13
Using fresh organic apples and a champagne yeast strain, this bright bubbly cider is perfect for long summer days and memorable summer nights.

GINGER BEER 4.0% MIDDY 9 / SCH 12 / PINT 15
Perfect on a sunny arvo or by the fireplace in the depths of winter. Down-to-earth and smooth-talking but with that little bit of bite you'll love.

LIMITED RELEASES AND FEATURE BREW
See our taps or creatures on the floor.

MIDDY = 285ML, SCH = 425ML, PINT = 570ML

WINE LIST

CHAMPAGNE & SPARKLING WINE

	150 ML	250 ML	BTL
Chandon Garden Spritz, VIC		15	
Chain of Fire Brut Cuvee, WA	11		48
Villa Sandi Prosecco DOC, Italy	14		65
Howard Park Petit Jete NV, WA			65
Piper Heidsieck, France			99

WHITE WINE

Beach Hut Moscato Pink, SE AUST	10	14	45
Chain of Fires SBS, WA	11	15	48
Giesen SB "Vineyard Selection", NZ	12	16	55
Robert Oatley SSB, WA	13	17	60
Annais Organic Pinot Grigio, SE AUST	11	15	50
Howard Park Flint Rock Riesling, WA	12	16	55
Woodbrook Chardonnay, NSW	11	15	50
Pedestal Chardonnay, WA	14	18	65

ROSE WINE

Wildflower Rose, WA	12	16	55
Marquis de Pennautier Rose, France	13	17	60

RED WINE

Chain of fire Red, WA	11	15	48
Ara Pinot Noir, NZ	15	19	70
Icarus Cab Merlot, WA	11	15	55
The Hidden Sea Shiraz, SA	13	17	60
Castelli Sum Cabernet Sauvignon, WA	12	16	55

ALCOHOL FREE

Ara Zero Sav Blanc, NZ	13	17	60
Flying Low Pale Ale Beer Can <0.5%	10		

SOFT DRINKS

Coke / Coke No Sugar / Sprite / Lift / Fanta / Raspberry	5		
Sparkling Water (750ml)	7.5		
Lemon, Lime & Bitters / Soda, Lime & Bitters	5.5		
Apple juice / Orange Juice	6		
Gingerella Ginger Beer	8		
Raspberry Lemonade Kombucha	9		
Redbull – Original, No sugar, Tropical, Watermelon	8		



[f Little Creatures \(Fremantle\)](#) [@littlecreatures_fremantle](#)



ALL CREATURES WELCOME



OUR STORY

Little Creatures was born from a love of great beer shared by a few good mates. In particular, it was our hop-driven American Pale Ale with a distinct flavour and live bottle conditioned which gave way to our name 'Little Creatures'.

Our story started here in Fremantle, where we took a crocodile farm to create our brewery. Fremantle is, and always will be, our spiritual home, a place that brings people together. Because just like our family of flavourful beers, we know that life gets more interesting when we come together.

ALL CREATURES WELCOME.

A shared meal is more than just food; it is a communal experience. It unites friends and family, creating lasting memories and fostering togetherness. Conversations flow, laughter echoes, and bonds strengthen as people gather around the table to savor not only flavors but also the joy of each other's company.

Little Creatures dining concept is based around sharing. All plates can be shared and will arrive at different times. Cheers!



FUNCTIONS

Looking to impress your guests at your next function?

Little Creatures Village has multiple spaces available, with Harbourside's uninterrupted 180-degree views of the ocean to Fremantle Harbour, to The Great Hall waterfront.
Contact functions@littlecreatures.com.au

📍 Little Creatures (Fremantle) 📱 [littlecreatures_fremantle](https://www.littlecreatures.com.au)

[LITTLECREATURES.COM.AU](https://www.littlecreatures.com.au)

SMALL SHARES



ROSEMARY AND GARLIC FLATBREAD chili, confit garlic VG + hummus 6	12
ROGERS AMBER ALE SAUSAGE churras pork, honey mustard	22
SMOKED PORK CHILLI guacamole, sour cream, totopos VO, GF	22
GRILLED CORN RIBS chili & ginger oil VG, GF	16
JALAPENO BALLS coriander, tomato beer relish V 🍷	18
FRIED CALAMARI wasabi aioli, lemon GF	24
GLAZED BACON maple, miso, sesame	21
FRITES guava spiced ketchup VG, GFO	14



PIZZA

Savor the essence of Italian style pizza. With a long fermentation process, using high-quality Italian flour, the dough rests and develops complex flavors over time, resulting in a crispy, airy crust. This dedication to tradition and ingredients is what makes our pizza an art form loved around

MARGHERITA mozzarella, tomato, basil V, VGO	25
HARISSA LAMB eggplant, feta, baby spinach	26
SPICED PRAWNS chili, coriander	28
FUNGHI white mushroom, garlic paste, red onion, truffled oil (V/VGO)	26
QUATTRO FORMAGGI mozzarella, gorgonzola, provolone, parmesan	26
DIAVOLA pepperoni, chili, black olives, basil	26
PROSCIUTTO ham, roquette, stracciatella	26
ZUCCHINI semi-dried tomatoes, blue cheese V/VGO	26

EXTRAS
vegan cheese +3 / mozzarella +4 / parmesan +3 / ham +4
prosciutto +6 / olives +4 / mushroom +6
pepperoni +6 / prawns +6

KIDS

TOMATO PIZZA tomato & cheese VGO, V	15
HAM AND CHEESE PIZZA tomato, cheese	15
MINI CHEESEBURGER mini bun, beef patty & cheese	15
BATTERED FISH & frites	18

LARGE SHARES

SEAFOOD BOARD Pale Ale battered barramundi, calamari, Fremantle octopus salad, chilled prawns, frites, gribiche sauce	65
HUMPTY DOO BARRAMUNDI (two pieces) fresh leaf salad, cauliflower rice, romesco GF	59
HALF ROASTED CHICKEN Rogers Amber Ale mustard sauce, green bean salad	42
650G BEER MUSSELS Elsie WA Ale, garlic, butter, chili, soft herbs	38
CAULIFLOWER STEAK lentil salad, maple miso, bell pepper	35
400G STIRLING RANGE RUMP CAP (cooked medium) chimichurri, red onion, garlic crumble	54

IN A BUN

BEEF CHEESEBURGER brioche bun, beer onion, bacon, cheese, frites GFO	28
CHORIPAN charred chorizo sausage, brioche bun, salsa criolla, chimichurri, corn chips GFO	25
MORTAZZA flat bread, mortadella, stracciatella, pomodoro	22
VEGAN BURGER potato bun, falafel patty, roquette, tomato relish, frites VG, GFO	25

SALADS

LA DELIZIA BURRATA & PROSCIUTTO roquette, peach, balsamic vinegar	35
ROASTED BEETROOT feta, mint, dukkah	24
SMOKED CHICKEN SALAD spinach, semi-dried tomato, parmesan, Big Shed dressing	28



DESSERT

PASSIONFRUIT CHEESECAKE chocolate tart shell, passion fruit pulp V	15
BEER CRÈME CARAMEL milk flan, beer caramel, fresh strawberries V	15
COCONUT SORBET guava coulis, crumble VG, GF	12

GF - Gluten Free, GFO - Gluten Free Option, V - Vegetarian, VG - Vegan, VGO - Vegan Option
15% surcharge on Public Holidays. 1.4% surcharge for all card payments.
PLEASE NOTE, SOME OF OUR DISHES CONTAIN NUTS.
WHILE WE TAKE PRECAUTIONS TO MINIMIZE THE RISK OF CROSS CONTAMINATION,
WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE.