



Beer and beef courses: Chef Greg Farnan (left) and brewer Mark Reilly

## Fresh Beer

VIC GROSSLAND



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VALID WITH PURCHASE OF ANY TALL, GRANDE OR RBO SIZE DRINK.

There's a beer for every food — especially meat. This pairing has advanced far beyond swigging lager from cans with a TV pizza or drinking a pint of your usual with steak and ale pie at the pub. For proof that fine dining now encompasses matching beer with meat dishes, just look at Perth's Old Brewery.

Brewer Mark Reilly crafts ales and a Munich-style lager. Chef Greg Farnan creates tasty dishes incorporating the on-site draught beers and makes mustard from the mash tun grain that's become a favourite at the brewery-steakhouse.

The two men run courses in beer-and-beef appreciation and collaborate in presenting splendid beer dinners, like the Progressive Beer and Beef Dinner at the Swan riverside venue tomorrow evening.

Mr Farnan is passionate about beef in his dishes, and "having Mark Reilly brewing here has opened up a whole different aspect to me", he said. "From food and wine degustation it's become a matter of meat and beer."

For home cooks, specialist beer shops offer a wide range of brews to pair with their dishes. Black Sheep Riggwelter, for instance, is a natural choice to enhance winter favourite braised lamb shank. The strong Yorkshire ale not only makes delicious gravy and an accompanying drink but also is brewed in sheep-rearing country and is named for a sheep in difficulty.

St Rogue Red Ale is microbrewed specifically to accompany premium steak — namely Kobe beef derived in the US from a wagyu bull called Fukutsuru.

St Rogue Red Ale is available in 650ml

bottles (\$18) and 355 (\$9) at premium beer stores such as Cellarbrations, Froo Doctor and International Beer Shop.

Another brew to match meat dishes is Prime Beer from Australia's eastern states. The Fusion beer company had released a lager to go with fish so brewing an ale for meat lovers was a natural progression — especially as Australia has some of the finest wagyu beef outside Japan.

For Asian and other spicy meat dishes, Mr Beresford of Cellarbrations gives a thumbs-up to Dieu du Ciel Route des Espices, a full-on craft ale from Quebec.

### The Old Brewery Progressive Beef and Beer menu:

- Wagyu croquettes with horseradish, lemon and basil. **Beer: Riverside Lager.**
- Beef and wild mushroom sausage on skordalia with truffle and bone marrow sauce. **Beer: Angus Pale Ale.**
- Sticky braised veal shank in amber ale with grilled veal loin and roast pineapple. **Beer: Mounts Bay Brown Ale.**
- Black Angus fillet and cheek with stout and black pepper sauce. **Beer: Treetop Stout.**
- Date and almond pudding with toffee ice cream & caramel sauce. **Beer: Mounts Bay Brown Ale.**

Price: \$115. Date: August 27, 7pm.  
Bookings: 9211 8901.



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