

PREMIUM  
**ABALONE  
CRAFT BEER**

~ A REFRESHING TASTE OF THE SEA ~


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A BRAND OF

**KANSOM**

AUSTRALIA

*Unmatched Fine Foods*



It begins in the early hours of morning, in the harsh and sometimes unforgiving ocean waters off the South Eastern Coast of Australia.

Our commercial diver sets out on his small boat, equipped with only his wetsuit and deckhand. His air supply, nothing but a long hose connected to a compressor on the boat that allows him to work continuously under the waves alone.

He spends up to 6 hours under the water, his only company the sea life that surrounds him whilst in pursuit of Abalone, a treasure of the sea. Whilst his deckhand watches over his air supply and for the threat of incoming storms, the diver must be ever vigilant himself - for the great white shark is quite common in these waters.

In a day he might collect 500kg. From this only about 150kg is edible meat. Our diver returns inland to deliver his carefully hand selected Abalone alive and fresh to us. These same Abalone are used to brew our delicious and refreshing Abalone Craft Beers - a truly unique experience.

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**THE WORLD'S FIRST  
ABALONE CRAFT BEER**

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# GREEN LIP & SAMPHIRE GOSE

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A light beer with the refreshing taste of Wild Caught Australian Green Lip Abalone and Samphire, a sea vegetable growing abundantly on the Australian shorelines. Perfect for consumption in all seasons, but especially refreshing in summer. A beer as light and refreshing as the ocean itself.

## STYLE

Gose

## ALCOHOL VOLUME

3.7%

## INGREDIENTS

Water, Malt, Samphire, Hops, Green Lip Abalone

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## AVAILABLE IN

330ml Bottle & 330ml Can

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## PERFECT FOOD PAIRING

An all-round beer that it is perfect as an aperitif. An excellent accompaniment to seafood, in particular dishes with crustaceans and shellfish. This beer is best served chilled.

*Pairs excellently with Kansom Australia's:*

*Abalone in Retorted Pouch Natural Greenlip, Abalone Sea Sauce,*

*Canned Abalone in Brine*





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*Green Lip and  
Samphire Gose*

BEER - PRODUCT OF AUSTRALIA

# ABALONE & NORI MAKI LAGER

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A light and crispy beer perfect for all occasions. A simple malt base, barley, wheat and rice with a touch of Wild Caught Australian Green Lip Abalone, and some Nori and Wakame seaweed. Refreshing as the ocean itself, as simple as nature, and as easy as the perfect summer day.

## STYLE

Lager

## ALCOHOL VOLUME

4.4%

## INGREDIENTS

Water, Malt, Rice, Nori, Wakame, Hops, Green Lip Abalone

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## AVAILABLE IN

330ml Bottle

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## PERFECT FOOD PAIRING

A bubbly beer that is a perfect complement for summer and summer cuisine. Perfect to serve with barbecue meats and seafood, as well as light summer food such as salads. This beer is best served chilled.

*Pairs excellently with Kansom Australia's:*

*Abalone in Retorted Pouch Australian Style, Abalone Hot Chilli Sea Sauce,  
Canned Abalone in Brine*





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*Abalone and Maki Lager*

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# ABALONE & ENOKI GOLDEN ALE

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A full flavoured ale with a smooth texture. This beverage has a sweet, full-bodied, fruity taste from the perfect combination of prestigious Wild Caught Australian Black Lip Abalone and Enoki - a thin white mushroom commonly used in East Asian Cuisine.

## STYLE

Ale

## ALCOHOL VOLUME

4.8%

## INGREDIENTS

Water, Malt, Mushrooms, Hops, Black Lip Abalone

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## AVAILABLE IN

330ml Bottle & 330ml Can

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## PERFECT FOOD PAIRING

A smooth beer that is an excellent addition to cheese and cheese platters, as well as pork and duck dishes. This beer is best served chilled.

*Pairs excellently with Kansom Australia's:*

*Abalone in Retorted Pouch Canton Style, Abalone Mild Chilli Sea Sauce,  
Canned Abalone in Seasoning*







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*Abalone and  
Golden Ale*

4.8%

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# SEARED BLACK LIP & TRUFFLE STOUT

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A stout with a bold, dark and roasted aroma flavour, combining the prestige of Wild Caught Australian Black Lip Abalone and the exquisite taste of Truffles. This is a beer that is dark, strong and bold.

## STYLE

Stout

## ALCOHOL VOLUME

5.8%

## INGREDIENTS

Water, Smoked Malts, Midnight Wheat, Oats, Hops, Black Lip Abalone, Truffles

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## AVAILABLE IN

330ml Bottle & 330ml Can

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## PERFECT FOOD PAIRING

An excellent complement to vegetable dishes and braised meat, this beer is also perfect to be served along chocolate and chocolate based desserts. This beer is best served chilled.

*Pairs excellently with Kansom Australia's:*

*Abalone in Retorted Pouch Natural Blacklip, Abalone Sweet Chilli Sea Sauce, Canned Abalone in Seasoning with Prosciutto*





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*Seared Black Stone  
and Truffle Stone*

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## WHO WE ARE

Kansom Australia is a collaboration of minds determined to achieve the best possible dining experience. We pioneer for excellence and innovation, presenting to you only the highest quality luxury seafoods. Established in 1985, we are driven by innovation and passion. We choose to define the Abalone industry rather than be defined, by blending science and technology to produce unique and premium Abalone products.

*In 2017, Red Duck partnered with us to create the World's First Abalone Craft Beer, using our Wild Caught Australian Abalone. A refreshing taste of the sea, perfect for all occasions and palettes.*

## OUR BREWER

Our Abalone Craft Beer is produced and brewed locally in Ballarat, Australia by Red Duck. Red Duck is small, innovative and independent micro-brewery. They are focused on making beer that is good for you, using all-natural brewing processes and ingredients. The result is good: beer that tastes good and beer that is good.



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[WWW.KANSOM.COM](http://WWW.KANSOM.COM)

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BREWED FOR KANSOM AUSTRALIA BY

**RED  
DUCK**