

STAFF EDUCATION SHEET

WANDERLUST GOLD

Artisan Helles Lager



A refined expression of a classic European lager, Wanderlust Gold is crafted for those who appreciate simplicity done exceptionally well. Soft malt character, delicate floral aromatics, and a subtle touch of citrus come together in a lager that is crisp, smooth, and effortlessly drinkable. Poured, it reveals a pale golden haze beneath a soft white head, with an inviting aroma reminiscent of fresh bread, delicate florals, and citrus zest. Unfiltered to preserve its natural character, Wanderlust Gold brings an artisanal approach to one of beer's most timeless styles: familiar and refreshing, yet distinctly Nomad.

STYLE	ABV	IBU	BODY	CARBONATION
Artisan Helles Lager	5.2%	18	Light & Smooth	Crisp & Refreshing

TASTING NOTES

The aroma opens with delicate notes of freshly baked bread and soft malt sweetness, followed by subtle floral character and a gentle lift of citrus zest. On the palate, bright malt flavours create a smooth, rounded foundation without becoming heavy or overly sweet. A restrained hop presence introduces delicate floral and citrus notes through the mid-palate before giving way to a clean, crisp finish. Balanced, refreshing, and exceptionally drinkable, Wanderlust Gold delivers enough character to reward a closer sip while remaining effortless enough for another round.

HOW TO DESCRIBE IT TO A GUEST

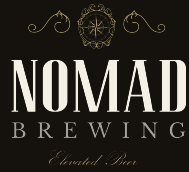
“Think of it as an elevated European-style lager: crisp and refreshing, with soft bready malt, delicate floral notes, and a subtle citrus finish.”

Contains barley and gluten. Not suitable for gluten-free diets.

Questions on service, availability, or reordering: we're here to help.

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THE BREWING PROCESS

Wanderlust Gold is built on a carefully selected malt profile designed to create its signature pale-golden colour, soft body, and delicate bread-like malt character. The lager is balanced with a restrained hop profile, including East Kent Goldings, which contributes subtle floral character and a gentle citrus lift without overpowering the malt. Careful fermentation and conditioning create the clean, smooth profile expected from a classic lager, while leaving the beer unfiltered preserves additional texture, aroma, and natural character. The result is a soft natural haze and a fuller expression of the ingredients while maintaining the crispness and drinkability at the heart of the style. The finished beer is a balance of tradition and Nomad's approach to modern craft brewing: clean and approachable enough to be an everyday lager, with enough nuance and character to stand confidently in an elevated dining or cocktail environment.

Designed for the modern explorer: timeless in inspiration, contemporary in expression, and made for wherever the next experience takes you.



PAIRING GUIDE

Compare against your menu, across any cuisine

Wanderlust Gold's crisp finish, soft malt character, delicate florals, and restrained bitterness make it exceptionally food-friendly. Its carbonation refreshes the palate through richer dishes, while its subtle malt sweetness complements grilled, roasted, salty, and lightly spiced flavours without competing with the food. Use this guide alongside your own menu to identify natural pairing opportunities across a wide range of cuisines.

FLAVOUR & SPICE AFFINITIES

Citrus & fresh herbs · toasted grains · mild cheeses · garlic & herbs · light smoke · ginger · coriander · sea salt · honey · grilled & roasted flavours

MEDITERRANEAN & MIDDLE EASTERN

Grilled branzino, chicken souvlaki, grilled halloumi, hummus, herb-forward salads

SOUTHEAST ASIAN

Lemongrass chicken, fresh spring rolls, grilled seafood, mild coconut curries

COASTAL & RAW BAR

Oysters, grilled prawns, seared scallops, fish crudo, lobster rolls

AMERICAN, BBQ & COMFORT

Fried chicken, smash burgers, grilled chicken, pulled pork, crispy potatoes

LATIN AMERICAN & MEXICAN

Citrus-marinated chicken, fish tacos, grilled shrimp, carnitas, elote

SOUTH ASIAN

Tandoori chicken, mild curries, grilled kebabs, samosas, coriander-forward dishes

EUROPEAN

Schnitzel, grilled sausages, roast chicken, pretzels, soft and semi-firm cheeses

BRUNCH & CHEESE

Eggs Benedict, breakfast sandwiches, smoked salmon, mild cheeses, light charcuterie