

OUR BREWS

Czech Pilsner

Our pilsner is a light hoppy European style lager. Brewed with Czech Saaz Hops using a traditional layering process. This involves a cool fermentation and a long conditioning over several weeks at a low temperature.

Golden Ale

Our Golden Ale uses both Munich & Crystal malts for a sweet bready flavour. We then add Galaxy & Citra hops, and finally dry hopped with Galaxy & Enigma to give a floral finish.

Australian Pale Ale

Using Maris Otter & Joe White Munich malts to create a rich & slightly nutty base. Hopped with Fuggles and Amarillo for body and bitterness, then dry hopped with Cascade to add a floral, spicy and citrus complexity.

Grand Porter

Our Grand Porter is a smooth tasting dark ale. We use five different malts such as chocolate and amber to ensure it exerts a full flavour profile. Originating from London in the 18th century this beer is still very much alive today.

Hefeweizen

Our Hefeweizen is beautifully balanced, cloudy and pale straw in colour. Made with Wheat Malt & Pilsner Malt. This German style wheat beer has hints of banana and clove. It weighs in at 5% ABV and 12 IBU.

Apple Cider

Our Cider is made from 100% locally sourced apple juice, strictly no powdered concentrates here! Using a variety of Pink Lady, Granny Smith & Red Delicious apples, and a cool fermentation, best enjoyed over ice

Pear Cider

This pear cider is made from 100% local fruit. With a touch more natural fruit sweetness than our Apple Cider



OUR BREWS ON TAP

- \$7 Pot 285ml
- \$9 Schooner 425ml
- \$11 Pint 570ml
- \$12 Tasting Paddle

OUR BREWS TAKE AWAY

- Six Pack Beer or Cider \$22
- Four Pack Cider \$10
- Case of Beer or Cider \$70
- Case of Apple or Pear Cans \$50

We reckon that most people spend too much time doing what they have to do, not what they want to do.

Well that was us a few years back, until we met the Shivering Man. Inspired by his bare all attitude, we joined him in taking the plunge to do what we really wanted ... to run a brewery with mates.

And that's what Coldstream Brewery is all about, taking the time to do what you want to do. The boys started out brewing in what is now The Brewery Bar.

A lot has changed since 2007, we've added three new beers to the line-up along with two ciders, and we're now available nationwide. Brewing no longer happens on site, but the beers are true to the original recipes; high quality hops, malt and yeast that were trialed, tested and tasted many a time out at the Pub.

WINE

FIZZ

Innocent Bystander Moscato	2015	\$10/\$40
Coombe Farm NV Yarra Valley		\$12/\$40

WHITE

Two Bricks Pinot Gris	2015	\$50
Coombe Farm Pinot Gris	2015	\$45
Mac Forbes RS10 Riesling	2015	\$55
Fickers Riesling Gewurtztrammier	2015	\$55
Out Of Step Willowlake Sauvignon Blanc	2015	\$12/\$45
Paynes Rise Sauvignon Blanc	2015	\$45
Two Bricks Sauvignon Blanc	2015	\$50
Kellybrook Chardonnay	2013	\$45
Old Cock + Sware Jar Chardonnay	2015	\$45
Nikkal Chardonnay	2016	\$12/\$50

ROSE

Medhurst Rose	2016	\$12/\$48
---------------	------	-----------

RED

Mac Forbes Coldstream Pinot Noir	2015	\$80
Six Acres Blue Pinot	2015	\$45
Wanderer Pinot Noir	2015	\$60
Medhurst YRB Pinot Shiraz	2016	\$12/\$45
Fergusson "Jeremy" Shiraz	2015	\$60
Journey Shiraz	2014	\$55
Tokar Cabernet Sauvignon	2013	\$12/\$50

COCKTAILS

Amaretto Sour \$18
 Disaronno, egg white, fresh lemon juice & a dash of bitters

Mulled Cider \$12
 Warm Coldstream Apple Cider infused with orange peel, star anise, clove and cinnamon

Gin Mule \$16
 Four Pillars gin, fresh lime & ginger beer

Espresso Martini \$18
 Espresso by Silva Coffee Yarra Valley, 666 Butter Vodka, Crème de Cacao & Kahlua

SMALL BITES

House Made Dip \$16
Hummus with shawarma lamb and char-grilled turkish bread

Mount Zero Olives \$12
House marinated Kalamata olives, served warm with turkish bread

Zucchini salad \$16
Char grilled zucchini with mint, parsley, pine nuts, Meredith marinated goats cheese, quinoa, rocket and pomegranate

Mussels \$16
Fresh Port Arlington mussels, tossed in tomato, chilli, lemon and coriander. Served with a freshly baked sourdough baguette

Sliders \$16
Crispy pork belly on a toasted sesame brioche bun, pickled slaw & confit garlic aioli

Fish Taco's \$16
Flathead tails served with aioli and a fresh tomato, onion, chilli & coriander salsa

Salt & Pepper Squid \$16
Squid tossed in tapioca flour, lightly fried and served with aioli

Cheese board \$35
Welcome the big guns of cheese; Agour Ossau Iraty, Cabots Cheddar, Colston Basset Stilton, Delice de Bourgogne

Truffle Fries \$9
Shoestring fries topped with truffle salt and parmesan served with aioli

House Fries \$9
Rosemary salted fries served with aioli

BIG BITES

Local Market Steak Market Price
Please ask our staff about whats on offer today. Served with apple & celeriac remoulade, broccolini and romesco sebago potaotes

Beef Burger \$28
Gippsland beef, locally smoked bacon, cheese, cos lettuce, pickled zucchini and tomato relish served on a sesame brioche bun with rosemary salted chips

Brewery Pie \$26
Grand Porter & beef pie, served with roast sebago potatoes and a ploughmans chutney

Market fish Market Price
Thai lemongrass and ginger fish curry, wrapped in banana leaf and served with jasmine rice

Chicken Parma \$27
Coldstream's Classic Parma with Napoli, ham and cheese, served with chips and salad

Beef Ragu \$26
12 hour slow braised beef cheek ragu, finished with gremolata served with orecchiette pasta

Pork Belly \$28
Crispy sweet & sour pork belly, served with house made pickled red cabbage, cauliflower puree and wilted greens

DESSERTS

Nuts about chocolate \$11
Rich chocolate fondant served with peanut semifreddo

Panna Cotta \$11
Burnt honey panna cotta, served with tuille and caramelised fig

*Sorry folks no alterations - no split bills

PIZZA *GF pizza bases available

Four Cheese Pizza \$20
Confit garlic base, mozzarella, sicilian pecorino, gorgonzola & Meredith marinated goats cheese, finished with parsley and cracked pepper

Mediterranean \$24
Napoli base, buffalo mozzarella, cherry tomatoes, mushrooms, red onion & olives finished with peperonata & fresh basil

Margherita \$22
Napoli base, buffalo mozzarella and cherry tomatoes finished with fresh basil, extra virgin olive oil and fresh cracked pepper

Mushroom \$23
Confit garlic base & roasted mushroom finished with rocket, asiago & truffle oil

Pumpkin \$23
Confit garlic base with roasted pumpkin finished with Meredith marinated goats cheese & fresh rocket and pine nuts

Calabrese Salami \$24
Napoli base with calabrese salami & buffalo mozzarella, finished with fresh parsley

Pork Sausage \$25
Napoli base, pork sausage, peperonata & buffalo mozzarella finished with fresh basil

Spanish Lamb \$24
Napoli base, red onion & slow roasted lamb shoulder, finished with parsley, rocket, romesco sauce & YV goats cheese