

# 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 breadly 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

Coombe Farm Yarra Valley NV \$12/\$40

## WHITE

Two Bricks Pinot Gris	2015	\$50
Coombe Farm Pinot Gris	2016	\$45
Valere Riesling	2014	\$50
Kellybrook Riesling	2015	\$45
Mac Forbes RS16	2016	\$60
Fickers Riesling Gewurtztrammier	2015	\$50
Out Of Step Willowlake Sauvignon Blanc	2015	\$45
Goodwill Sauvignon Blanc	2014	\$12/\$42
Old Cock + Sware Jar Chardonnay	2015	\$45
Nikkal Chardonnay	2016	\$12/\$50
Kellybrook Chardonnay	2014	\$50
Trellis Chardonnay	2012	\$55
Mandala Chardonnay	2014	\$45

## ROSE

Thick as Thieves Rose 2016 \$12/\$48

## RED

Mac Forbes Coldstream Pinot Noir	2015	\$80
Kellybrook Pinot Noir	2016	\$50
Thick as Thieves "Plump" Pinot Noir	2016	\$75
Medhurst Estate Pinot Noir	2015	\$14/\$78
Six Acres Feild Blend	2016	\$55
Journey Shiraz	2014	\$60
Medhurst Shiraz	2013	\$72
Major Kong Syrah	2016	\$14/\$55
Mac Forbes Gruyere Syrah	2014	\$90
Payten & Jones Sangiovese	2015	\$48
Paynes Rise Cabernet Sauvignon	2013	\$12/\$50
Mac Forbs Hugh	2015	\$120

# COCKTAILS

## Espresso Martini

Espresso by Silva Coffee Yarra Valley, 666 Butter Vodka, Crème de Cacao & Kahlua

\$18

## Cider Dark & Stormy

Coldstream Apple Cider, Diplomatico rum, fresh lime juice, topped with ginger beer, fresh ginger & lime

\$16

## SMALL BITES

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

Mount Zero Olives \$12  
Warm house marinated Manzanilla and Kalamata olives. Served with house made char grilled turkish bread

Beetroot salad \$16  
Roasted seasonal beetroots, walnut, rocket topped with Meredith marinated goats cheese

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

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

Fish Taco's \$16  
Battered fish 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

## SIDES

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

House Fries \$9  
Rosemary salted fries served with aioli

House Veg \$9  
Honey glazed carrots and green beans

## PIZZA \*GF pizza bases available

Four Cheese \$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

Tandoori Chicken \$24  
Napoli base, tandoori chicken, spanish red onion, finished with rocket, peperonata and Raita

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

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

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

## BIG BITES

Steak \$42  
450-500g Rib Eye steak served with rosemary salted chips chilli herb butter

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 \$28  
Grand Porter & beef pie, served with roast sebago potatoes, cabots clothbound Cheddar and a ploughmans chutney

Fish \$32  
Pan seared Barramundi served with romesco sebago potatoes, rocket and fennel salad

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

Pasta \$26  
Pappardelle mushroom pasta, with a creamy thyme sauce, finished with pecorino

## DESSERTS

Pudding \$11  
Sticky date pudding served with vanilla bean ice cream and butterscotch sauce

Panna Cotta \$11  
Vanilla bean panna cotta, zesty lemon curd, meringue and lemon balm

\*Sorry folks no alterations - no split bills in busy periods