

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.

Anniversary Ale

Our Anniversary ale was brought back to celebrate our 10 year birthday. Using Maris Otter malts, This beer has been brewed into a smooth tasting english style bitter. The same recipe of our first brew back in 2007

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.

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

Coombe Farm Pinot Gris	2016	12/45
Two Bricks Pinot Gris	2015	50
Valere Riesling	2014	50
Mac Forbes RS16	2016	60
Kellybrook Sauvignon Blanc	2016	12/42
Fickers Sauvignon Blanc	2015	55
Nikkal Chardonnay	2016	50
Kellybrook Chardonnay	2014	12/50
Wanderer Chardonnay	2016	60

ROSE

Thick as Thieves Rose 2016 12/48

RED

Mac Forbes Coldstream Pinot Noir	2015	80
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
Leucone Sangiovese	2016	60
Paynes Rise Cabernet Sauvignon	2013	12/50
Mac Forbs Hugh	2015	120
Out Of Step Nebbiolo	2015	65
Goodman Negroamaro	2015	60

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 12
Hummus, dukkah, sumac, char- grilled
sourdough

Mount Zero Olives 12
Warm house marinated Manzanilla and
Kalamata olives

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

Pork Sliders 16
Crispy pork belly on a toasted sesame
brioche bun, pickled slaw & 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

Kellies Fried Chicken 16
Chicken tenders, Sriracha mayo, secret
spices, finished with sesame

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
Broccolini, fermented chilli, confit garlic,
sesame & lemon zest

PIZZA *GF pizza bases available

Garlic Cheese 20
Confit garlic base, mozzarella, sicilian
pecorino & Meredith marinated goats
cheese, finished with parsley and cracked
pepper

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,
buffalo mozzarella finished with rocket &
truffle oil

Pumpkin 23
Confit garlic base with roasted pumpkin,
buffalo mozzarella, 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, buffalo
mozzarella finished with honey and fresh
basil

Spanish Lamb 25
Napoli base, red onion, slow roasted lamb
shoulder, finished with parsley, rocket,
romesco & YV goats cheese

BIG BITES

Steak 42
450-500g Rib Eye steak served with
rosemary salted chips and cafe de paris
butter

Beef Burger 28
Gippsland beef, locally smoked bacon,
cheese, cos lettuce, pickled zucchini, confit
garlic aioli served on a sesame brioche bun
with rosemary salted chips

Brewery Pie 28
Grand Porter & beef pie, served with roast
sebago potatoes, Agour Ossau Iraty and a
ploughmans chutney

Lamb Shank 32
Rosemary and balsamic braised lamb shank,
broccolini, shallots, mash potato, rich jus

Fish 32
Pan seared Barramundi, 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 parmesan

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