

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, & finally dry hop 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 & Amarillo for body and bitterness, then dry hopped with Cascade to add a floral, spicy & 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.

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, & a cool fermentation.

PEAR CIDER

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

SEASONAL BEERS

Ask our friendly staff what else we have on tap



OUR BREWS ON TAP

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

OUR BREWS TAKE AWAY

Six Pack of Beer \$22 | Cider \$18
Four Pack of Apple Cider \$10
Case of Cider Bottles \$55
Case of Apple Cider Cans \$50
Mixed 6 pack \$25
Gift Pack \$30

HOW IT ALL STARTED

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.

A lot has changed since 2007, 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 Blanc de Blanc	2014	12/45
Kellybrook Brut	2010	45

WHITE

Coombe Farm Pinot Gris	2016	45
Mac Forbes RS10	2016	60
Fikkers Sauvignon Blanc	2016	42
Two Bricks Sauvignon Semillon	2015	50
Medhurst Sauvignon Blanc	2016	12/60
Boato Craigo Chardonnay	2016	13/55
Kellybrook Chardonnay	2014	50
Wanderer Chardonnay	2016	60

ROSE

Medhurst Rose	2017	12/48
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RED

Mac Forbes Coldstream Pinot Noir	2015	80
Medhurst Estate Pinot Noir	2015	14/65
Boato Craigo Pinot Noir	2016	13/55
Kellybrook Pinot Noir	2016	35
Six Acres Feild Blend	2016	55
Medhurst Shiraz	2013	72
Major Kong Syrah	2016	14/55
Mac Forbes Gruyere Syrah	2014	90
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

THERE'S MORE...

* Feel like a cocktail? - Check out our cocktail menu!

* Spirits and Softdrinks are also available!

* Boilermakers are also a thing- just ask one of our staff members

* Happy Hour is from 3pm- 6pm Monday to Friday

SMALL BITES

House Made Dip (GF option available) 12
House made hummus served with dukka, sumac and char grilled turkish bread

Nachos (GF option available) 16
Napoli, mozzarella, toasted corn, salsa, coriander, guacamole, sour cream, fresh chilli & chives

Pork Sliders 16
Crispy pork belly on a toasted sesame brioche bun, coriander, pickled slaw, aioli & fermented chilli paste

Fish Taco's 16
Battered fish served with aioli, lettuce, salsa, chilli, grilled corn, coriander.

Salt & Pepper Squid (GF, LF) 16
Squid tossed in rice flour, lightly fried & served with aioli

Buttermilk Fried Chicken 16
Chicken tenders, aioli, secret spices, finished with sesame

Cheese Board 30
Three cheese selection, Agour Ossau Iraty, Colston Bassett Stilton, Delice De Bourgogne, served with quince paste, Raisin and apricot fruit loaf and chutney

SIDES

Truffle Fries (GF) 12
Shoestring fries topped with truffle salt & parmesan served with aioli

Sweet Potato Chips (GF, LF) 10
Thick cut chips with rosemary salt and sumac aioli

Potato Chips (GF, LF) 9
Thick cut with rosemary salt served with aioli

Greek Salad 9
Lettuce, tomato, red onion, olives, fetta, cucumber and house made dressing.

PIZZA

*GF pizza bases available

Four Cheese 22
Confit garlic base, mozzarella, sicilian pecorino & house marinated feta, Colston Bassett Stilton finished with parsley and cracked pepper

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

Mushroom 23
Confit garlic base & roasted mushroom, buffalo mozzarella finished with roquette & truffle oil

Pumpkin 23
Confit garlic base with roasted pumpkin, buffalo mozzarella, finished with house marinated feta, fresh roquette & pine nuts, finished with balsamic

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

Pork Sausage 25
Napoli base, spiced pork sausage, buffalo mozzarella finished with honey & fresh basil

Maple Bourbon 25
Napoli base, red onion, Pork Belly, Bacon, Buffolo Mozzarella finished with Maple Bourbon sauce and Parsley

TAKE-AWAY

All of our delicious pizzas are available for Takeaway 7 days a week. Call and place your order and your pizzas will be ready for pick up in no time!

BIG BITES

Steak (GF, LF) 42
450-500g Rib Eye steak served with rosemary salted chips & chermoula aioli

Beef Burger 28
Gippsland beef, locally smoked bacon, cheese, 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 sweet potato chips, Swiss Gruyre & chutney

Fish (GF) 26
Pan seared salmon, cherry tomato, basil and parsley, finished with pine nuts and balsamic glaze

Lamb Salad (GF option available) 19
Grilled Lamb Backstrap served with a Mediterranean Style salad, cous cous and tzatziki dressing

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

Pasta 26
Gnocchi served with pesto, sun-dried tomatoes, finished with parmesan, roquette and walnuts

DESSERTS

Cheese Cake 11
Raspberry white chocolate cheese cake, chantilly cream, with a macadamia praline

Mousse (GF) 11
Dark chocolate mousse, raspberry coulis, white chocolate soil

Sticky Date Pudding 12
with butterscotch sauce, served with vanilla bean Ice cream