

# STARTERS

<b>Spiced Calamari (GFO, DFO)</b> Served with garlic aioli	14
<b>Double Dip (GFO, DFO, V)</b> Toasted flatbread served with two housemade dips	16
<b>Bruschetta (V, DFO, VGO, GFO)</b> Tomato, red onion, garlic, basil, feta & balsamic glaze on toasted flatbread	17
<b>Chicken Ribs (GFO, DFO)</b> Lightly dusted & fried in our secret seasoning, tossed in your choice of sauce - Smokey BBQ / sweet chilli / hellfire chilli sauce	18
<b>Cauliflower Popcorn (DFO, V, VGO)</b> Lightly fried cauliflower pieces tossed in our secret seasoning served with spiced vegan aioli	18
<b>Arancini (V)</b> Pumpkin, feta and sage served with garlic aioli	18
<b>Fish Taco Duo/Trio</b> Beer battered flathead with tomato, cucumber, lettuce, coriander, garlic aioli & vietnamese style dressing	19/28
<b>Pork Slider Duo/Trio</b> Crispy pork belly on a toasted sesame brioche bun, lettuce, carrot, sumac onion, smokey chipotle aioli & sriracha	20/30
<b>Lamb Salad (DFO)</b> Marinated lamb backstrap served with romesco, cajun cous cous, micro garnish & drizzled with a black vinegar caramel	25
<b>Nachos (V, GFO, DFO, VGO)</b> Corn chips topped with salsa, cheese, coriander, jalapenos, diced tomato & cucumber served with a side of sour cream Add cajun chicken or pulled pork - 6 Add house made guacamole - 4 Vegan cheese - 6 <b>Mini nacho serving</b> (Includes guac) - 16	26

# PIZZAS

\*GFO - 6  
\*Vegan cheese - 6  
\*Our pizzas do not contain eggs

<b>Garlic Cheese Pizza (V)</b> Garlic base, buffalo mozzarella, parsley & marinated feta	23
<b>Margherita (V)</b> Napoli base, buffalo mozzarella, crisp basil & cracked pepper	24
<b>Hawaiian</b> Napoli base, shredded ham, pineapple & buffalo mozzarella	26
<b>Mushroom (V)</b> Garlic base, roasted mushrooms, buffalo mozzarella finished with roquette & truffle oil	27
<b>Roasted Pumpkin (V)</b> Garlic base, roast pumpkin, buffalo mozzarella, feta, basil pesto, sumac salt, balsamic glaze & roquette	27
<b>Mediterranean (V)</b> Napoli base, artichoke, olives, capsicum, zucchini, semi dried tomato, buffalo mozzarella, finished with crisp basil & sumac	27
<b>Cajun Chicken</b> Napoli base, cajun chicken, spinach, red onion, buffalo mozzarella, tzatziki & cajun salt	27
<b>Maple Bourbon</b> Napoli base, red onion, pork, bacon, buffalo mozzarella, finished with maple bourbon sauce	29
<b>Calabrese Salami</b> Napoli base, salami, olives, buffalo mozzarella, finished with fresh parsley	29
<b>BBQ Meatlovers</b> Napoli base, salami, chorizo, bacon, beef, capsicum, red onion, buffalo mozzarella finished with honey & bbq sauce Add cajun chicken - 6	30
<b>House Chips (V, GFO, DFO, VGO)</b> Rosemary salted chips served with garlic aioli	14
<b>Truffle Fries (V, GFO, DFO, VGO)</b> Truffle salted fries with parmesan cheese & garlic aioli	18
<b>Garden Salad (GFO, V, DFO, VGO)</b> Mini roma tomatoes, cucumber, red onion, carrot, olives, feta & lettuce leaves finished with honey mustard dressing	14
<b>Seasonal Vegetables (V, GFO, DFO, VGO)</b> Broccolini, asparagus & baby carrots in garlic butter	16

# SIDES

# MAINS

<b>Spinach &amp; Ricotta Ravioli (V)</b> Tossed with napoli, chilli, garlic, spinach, red onion & smoked almonds	32
<b>From The Deep (GFO, DFO)</b> Crispy skin salmon, smoked tomato ragout, potato & zucchini rosti, charred asparagus finished with a citrus gremolada	36
<b>Spiced Calamari (GFO, DFO)</b> Lightly fried calamari served with chips, salad, garlic aioli & fresh lemon	31
<b>Fish &amp; Chips</b> Beer battered halibut served with chips, salad, tartare sauce & fresh lemon	32
<b>Pork Ribs (GFO, DFO)</b> Pork ribs served with chips, salad & your choice of smokey bbq or hellfire chilli sauce	52
<b>Porterhouse Steak (GFO, DFO)</b> Served with chips & salad	45
<b>Scotch Fillet Steak (GFO, DFO)</b> Served with chips & salad	50
<b>Sauce - 4</b> garlic butter (GFO), hellfire chilli sauce (GFO, DFO) maple bourbon (DFO) mustard (GFO, DFO) gravy, mushroom gravy, pepper gravy	

# BURGERS

\*Served on a brioche bun with shoestring fries

<b>Brewery Burger (GFO, DFO)</b> Ground beef burger with secret house sauce, shredded lettuce, tomato, beetroot, bacon & cheese Add extra patty - 7	29
<b>Spiced Chicken Burger (GFO, DFO)</b> Char grilled chicken fillet with shredded lettuce, tomato, bacon, cheese & lemon peppered herb sauce	29
<b>Veggie Burger (V, VGO, DFO, GFO)</b> Veggie schnitzel, cheese, lettuce, tomato, pickled vegetables, tomato relish & garlic aioli <b>Vegan Option - 34</b>	29
<b>Pulled Pork Burger (GFO, DFO)</b> 13hr slow cooked pulled pork, cheese, lettuce, carrot, sumac onion & smokey chipotle aioli	

V Vegetarian  
GFO Gluten Free option  
VGO Vegan option  
DFO Dairy Free option

# PARMAS

\*Served with chips & salad  
\*DFO - 6

<b>Chicken Schnitzel</b> Served with lemon wedge	30
<b>The Vegan Dream Parma (V, GFO, VGO)</b> Veggie schnitzel topped with napoli & vegan cheese	32
<b>Classic Chicken Parma</b> Topped with napoli, sliced ham & cheese	33
<b>Pulled Pork Parma</b> Topped with pulled pork, bbq sauce & cheese	37
<b>Nacho Parma</b> Topped with salsa, corn chips, cheese & sour cream Add house made guacamole - 4	35
<b>Tropical Parma</b> Topped with napoli, shredded ham, pineapple & cheese	35
<b>Mexicana Parma</b> Topped with napoli, salami, olives, jalapenos, capsicum & cheese	38
<b>Dragons Tongue Parma</b> Topped with hellfire chilli sauce, salami, jalapenos & cheese	37
<b>The Coldie Parma</b> Topped with bbq sauce, bacon, ground beef, fried egg & cheese	38

# DESSERT

<b>Affogato (GFO)</b> Hot espresso shot with vanilla bean icecream Add frangelico, baileys or kahlua - 8	10
<b>Trio of Cider Sorbets (GF, VG)</b> Adults only trio of cider sorbets - apple, rose', mint & lime ABV 1.5% (18+)	22
<b>Sticky Date Pudding</b> Served with vanilla bean ice cream & butterscotch sauce	16
<b>Death By Chocolate</b> Decadent chocolate fondant pudding with a soft centre served with ice cream	18

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FUNCTION OR  
PARTY BOOKING?**  
Visit our website  
[www.coldstreambrewery.com.au](http://www.coldstreambrewery.com.au)  
for all enquiries

Whilst we take care in preparing our meals, our cooking equipment and utensils are used to produce all meals and there is a possibility that there will be traces of other ingredients such as gluten or nuts present. Please speak to our staff regarding your specific dietary requirements and we will do our best to accommodate.

**WE DO NOT SPLIT BILLS  
ON WEEKENDS AND PUBLIC HOLIDAYS**

*15% Surcharge applies on weekends & 20%  
Surcharge applies on Public Holidays*

\*All card payments will incur a merchant fee of up to 1.5%\*