



COLDSTREAM BREWERY

Function Options

PRIVATE FUNCTION ROOM

Max. 40 guests for a seated function
Max. 50 guests for a cocktail party
Room Hire is \$120.00 Wednesday – Sunday
Five Hour Duration
Staff member dedicated to your function

MENU OPTIONS

Set Menu

Two Course \$33.00 per head
Three Course \$41.00 per head

Limited a la carte Menu (3 choices)

Two Course \$50.00 per head
Three Course \$60.00 per head

Alternating Menu 50/50

Two Course \$36.00 per head
Three Course \$44.00 per head

BAR

We can supply your choice of;
Coldstream Pilsner, Coldstream Bitter, Coldstream Lager or Coldstream Cider on tap
Bottled Coldstream Pilsner
Red and White Wine
Soft Drink & Juices

BOOKING REQUIREMENTS

10% of total payment is required on the day of booking
Full payment is required on the day of the function

Please note – Final numbers are required 7 days prior to the function date.
Should numbers decrease from that date, we must be informed immediately, otherwise you
will be charged for the original number of guests booked.

HIRE OF RESTAURANT

It is also possible for larger groups (50 and above) to hold private functions in the restaurant.
This will be discussed independently and the price of hiring the venue will be charged according
to the day and date.



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Function Menu

ENTREE

- Citrus soy marinated kingfish with cucumber salad
- Braised rabbit and brie calzone
- Smoked salmon stuffed with potato, chive, and crab salad
- Chili beef quesadillas with guacamole and salsa verde
- Chicken, thyme, and parmesan soup
- Ricotta dumplings stuffed with mushroom and spinach
- Curried lentil and vegetable pastries with harissa yogurt

MAIN

- Seared butterfish with pan roasted potatoes and Sicilian salsa
- Roasted half chicken with pan-fried gnocchi and garlic butter
- Grilled pork cutlet on potato and gruyere mash with onion jus
- Twice cooked duck leg on braised mushroom with soy glaze
- Char grilled porterhouse steak with roast potato, garlic spinach and red wine jus
- Four Cheese agnolotti on sweet onion puree with sherry and thyme butter
- Mushroom shepherd's pie with roasted vegetables

DESSERT

- Frozen chocolate and hazelnut parfait on spiced shortbread
- Steamed ginger pudding with Coldstream cider anglaise and apple compote
- Burnt Honey crème brulee with fresh honeycomb (g)
- Warm vanilla poached pear with calvados ice cream (g)
- Profiterole with dark chocolate sauce and sweet cherries
- White chocolate tart with raspberry coulis

EXTRAS

- Cheese Board with fruit & sourdough bread \$8.00 per person
- Charcuterie Board with cornichons & sourdough \$8.00 per person
- Coldstream Brewery Salad \$4.00 per person
- Fat chips \$5.00 per person
- Tea/Coffee \$3.50 per person
- Hot Chocolate \$4.00 per person



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Cocktail Party Menus

\$18.00 per person

Pork chilli and fennel meatballs
Zaatar crumbed chicken wings
Mushroom and pancetta soup
Avocado and cucumber sushi
Broad bean fritter with mint yogurt
Smoked trout pate on sourdough toast

\$22.00 per person

Margherita pizza
Sticky bourbon pork ribs
Flathead goujons with chunky tartare
Smoked trout pate on sourdough toast
Vegetarian spring rolls with lemongrass sauce
Duck confit sausage roll
Avocado and cucumber sushi
Prosciutto wrapped grissini

\$26.00 per person

Shredded duck and kingfish salad
Rare beef with sesame spinach
Garlic and chilli prawn
Venison carpaccio
Braised beef and marrow dumpling
Crisp lamb pastries
Vegetarian spring rolls with lemongrass sauce
Avocado and cucumber sushi
Broad bean fritter with mint yogurt

\$30.00 per person

Avocado, Mexican bean, and cheese quesadilla
Crisp lamb pastries
Duck confit sausage roll
Corn fritter
Prosciutto wrapped grissini
Shredded duck and kingfish salad
Rare beef with sesame spinach
Garlic and chilli prawn
Venison carpaccio
Braised beef and marrow dumpling
Agedashii tofu
Smoked trout pate on sourdough toast

Sweets \$3.50 per piece per person

Fromage frais pannacotta with cider jelly
Golden syrup pudding with crème fraiche
Lemon tart
Vanilla roasted strawberry pavlova
Dark chocolate cupcake with espresso icing



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Function Wine List

White

- Jim Barry Watervale Riesling 2007 (Clare Valley)** 32
Lemons, limes, citrus flowers – classic Clare Riesling with lots of refreshing acidity. Dry.
- Gateway Estate Sauvignon Blanc 2007 (Yarra Valley)** 29
Can't get much more local than this – it comes from just over the road! Passionfruit, asparagus, capsicum and clean, fresh acidity– all the usual savvy blanc traits . Dry.
- Wairau River Sauvignon Blanc 2007 (Marlborough)** 33
Great example of the New Zealand style of savvy without being over the top. Crisp, plenty of Marlborough 'grassiness', limes etc. Dry.
- Villa Wolf Pinot Gris 2006 (Pfalz, Germany)** 37
Really good imported gris. A bit more weight to it than some of the Aussie versions but not really sweet. Great drinking and will go with pretty much anything. Even better, it is great all by itself! Just a lick of sweetness.
- Punt Road Pinot Gris 2007 (Yarra Valley)** 34
Another local and one of the best examples of this popular variety. Clean, fresh pear and honeysuckle with a refreshing finish. No oak. Dry.
- Enfield Chardonnay 2006 (Yarra Valley)** 29
A fresh stone fruit, honeysuckle and citrus aroma supported by light toasty French Oak, Medium bodied with nice crisp acidity. 100% Barrel fermented Yarra Valley fruit.
- Oakridge Chardonnay 2006 (Yarra Valley)** 45
Awesome Yarra Chardonnay! Wins trophies everywhere it goes. The fruit comes from Yellingbo and is pristine. No malo (i.e buttery/creaminess). Very complex wine and arguably the best chardonnay in the Yarra.

Red

- Little Rebel Pinot Noir 2006 (Yarra Valley)** 26
Great value Yarra pinot noir from quality producer, Punt Road. Fresh, easy drinking style – cherries and soft red fruits – medium bodied
- Stoney Rise Pinot Noir 2006 (Tasmania)** 37
Very impressive Tasmanian pinot sourced from all over the Apple Isle. Although we are in a region renowned for its pinot, when there is quality like this available! Beautiful nose, great density of fruit – a bit of everything. Medium bodied but with soft lingering flavours.
- Two Hands 'Gnarly Dudes' Shiraz 2006 (Barossa Valley)** 44
Two Hands are a quality small operation in the Barossa Valley. Generally speaking, they make wines with plenty of oomph! Loads of ripe fruit, a good dose of spicy oak – a 'big' mouthful but approachable and one for those who like that full bodied South Aussie style
- Pizzini Sangiovese Shiraz 2006 (King Valley)** 29
The ultimate pizza wine, so it should be here! No oak. From arguably Australia's best exponents of Italian varieties, this blend is their 'drink without thinking' special! The savouriness of Sangiovese blended with the plump fruitiness of Shiraz
- Sticks Cabernet Sauvignon/Merlot/Petit Verdot 2004 (Yarra Valley /Yea)** 28
Who doesn't love Sticks wines?? This cabernet blend is typical of the 'house' style – plenty of fruit, soft tannins, just a lick of oak – very versatile and very 'punter friendly'
- Balnaves 'The Blend' Cabernet Merlot 2006 (Coonawarra)** 34
Cracking drink from one of the most highly respected Australian producers. Coonawarra is renowned for its cabernet wines and here is further evidence of their expertise. Again, plenty of fruit density but it has a spicy element that softens it up and isn't smashed around with loads of new oak.