

TO START

Bruschetta (V, DFO, VGO, GFO) Tomato, red onion, garlic, basil, feta & balsamic glaze on toasted flatbread	16
Lemon & Herb Chicken Tenders (GF, DFO) Lemon and herb marinated tenders served with a peri-peri yoghurt dressing and red elk garnish	18
Pork Slider Duo/Trio 🍖 Crispy pork belly on a toasted sesame brioche bun, lettuce, carrot, pickled red onion, smokey chipotle aioli & sriracha	19/26
Fish Taco Duo/Trio Beer battered flathead with tomato, cucumber, lettuce, coriander, garlic aioli & vietnamese style dressing	19/26
Spiced Calamari (GF, DFO) 🍷 Served with roquette, shaved parmesan, balsamic glaze & garlic aioli	19
Nachos (V,GF,DFO,VGO) 🍷 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 - 3.5	26
Brewery Board (GFO, DFO) An assortment of local and house made antipasto treats served with charred bread and lavosh	45

SIDES

Truffle Fries (GF, DFO) Truffle salted fries with parmesan cheese & garlic aioli	18
House Chips Rosemary salted chips served with garlic aioli	14
Garden Salad (GF, V, DFO, VGO) Mini roma tomatoes, cucumber, red onion, carrot, olives, feta & lettuce leaves finished with honey mustard dressing	14
Seasonal Vegetables (GF, DFO) Broccolini & baby carrots sautéed in garlic butter	15



PIZZAS *GFO, DFO, VGO - 6 *Our pizzas do not contain eggs

Garlic Cheese Pizza (V) Garlic base, buffalo mozzarella, parsley & marinated feta	23
Margherita (V) Napoli base, buffalo mozzarella, crisp basil & cracked pepper	24
Hawaiian Napoli base, shredded ham, pineapple & buffalo mozzarella	26
Mushroom (V) Garlic base, roasted mushrooms, buffalo mozzarella finished with roquette & truffle oil	27
Roasted Pumpkin (V) Garlic base, roast pumpkin, buffalo mozzarella, feta, basil pesto, sumac salt, balsamic glaze & roquette	27
Mediterranean (V) Napoli base, artichoke, olives, capsicum, zucchini, semi dried tomato, buffalo mozzarella, finished with crisp basil & sumac	27
Cajun Chicken Napoli base, cajun chicken, spinach, red onion, buffalo mozzarella, tzatziki & cajun salt	27
Maple Bourbon Napoli base, red onion, pork, smoked bacon, buffalo mozzarella, finished with maple bourbon sauce	28
BBQ Meatlovers Napoli base, salami, chorizo, smoked bacon, beef, capsicum, red onion, buffalo mozzarella finished with honey & bbq sauce Add cajun chicken - 6	29
Hot & Spicy 🍷 Napoli base, salami, capsicum, red onion, jalapenos, olives, buffalo mozzarella, finished with fresh parsley & feta	34

**PLANNING YOUR NEXT
FUNCTION OR
PARTY BOOKING?**

Visit our website
www.coldstreambrewery.com.au
for all enquiries

WE DO NOT SPLIT BILLS
ALL CARD PAYMENTS WILL INCUR A MERCHANT FEE OF UP TO 1.5%

PARMAS *Served with chips & salad

Chicken Schnitzel Served with lemon wedge	28
The Vegan Dream Parma (V, GF, VG) Veggie schnitzel topped with napoli & vegan cheese	29
Classic Chicken Parma Topped with napoli, sliced ham & cheese	30
Pulled Pork Parma Topped with pulled pork, bbq sauce & cheese	34
Nacho Parma Topped with salsa, corn chips, cheese, sour cream & house made guacamole	34
Tropical Parma Topped with napoli, shredded ham, pineapple & cheese	34
Mexicana Parma 🍷 Topped with napoli, salami, olives, jalapenos, capsicum & cheese	36
Dragons Tongue Parma 🍷🍷🍷 Topped with hellfire chilli sauce, salami, jalapenos & cheese	36
The Coldie Parma Topped with bbq sauce, bacon, ground beef, fried egg & cheese	36

BURGERS *Served on a brioche bun with shoestring fries

Brewery Burger (GFO, DFO) Ground beef burger with secret house sauce, shredded lettuce, tomato, beetroot, smoked bacon & cheese	28
Spiced Chicken Burger (GFO, DFO) 🍷 Char grilled chicken fillet with shredded lettuce, tomato, smoked bacon, smoked cheese & lemon peppered herb sauce	28
Veggie Burger (V,VGO,DFO GFO) Veggie schnitzel, cheese, lettuce, tomato, pickled vegetables, tomato relish & garlic aioli	28
Pulled Pork Burger (GFO, DFO) 13hr slow cooked pulled pork, smoked cheese, lettuce, carrot, pickled red onion & smokey chipotle aioli	28

15% Surcharge applies on Public Holidays

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.

MAINS

Pumpkin Linguine (V, DFO) Sautéed pumpkin, red onion, spinach, chilli, garlic and tomato tossed in fresh linguine pasta finished with sauce romesco, crisp basil and parmesan	30
From The Sea (GF) Crispy skin salmon served with lemon-herbed potatoes & sautéed broccolini finished with dill & lemon crème fraîche	36
Spiced Calamari (GF, DFO) 🍷 Lightly fried calamari served with chips, salad, garlic aioli & fresh lemon	31
Fish & Chips Beer battered flathead served with chips, salad, tartare sauce & fresh lemon	32
Pork Ribs (GFO, DFO) Pork ribs served with chips, salad & your choice of smokey bbq sauce or hellfire chilli sauce 🍷🍷🍷	48
Porterhouse Steak (GFO, DFO) Served with chips & salad	42
Scotch Fillet Steak (GFO, DFO) Served with chips & salad	48

Sauce - 3.5
garlic butter, hellfire chilli sauce 🍷🍷🍷(GF)
maple bourbon (DF)
mustard (GF,DF)
gravy, mushroom gravy, pepper gravy

DESSERT

Affogato (GF) Hot espresso shot with vanilla bean icecream Add frangelico, baileys or kahlua - 8	10
Cider Spider (GF) Cider of your choice with vanilla bean icecream ABV 5% (18+)	18
Sticky Date Pudding Served with vanilla bean ice cream & butterscotch sauce	16
Death By Chocolate Decadent chocolate fondant pudding with a soft centre served with chocolate ice cream	18
Vanilla Bean Panna Cotta (GF) Served with raspberry compote & chantilly cream	16
Coldstream Cider Sorbet Trio (GF,VG, V) Apple, pear & rose cider sorbet - ABV 1.5% (18+)	18

GF Gluten Free
GFO GF option - 6
DF Dairy Free
DFO Dairy Free option - 6
V Vegetarian
VG Vegan
VGO Vegan option
🍷🍷🍷 Hellfire hot