

BREWERY GRAZING

Spiced Calamari (GF, DF) Served with garlic aioli	14
Double Dip (GFO, DFO) Toasted flatbread served with two housemade dips	16
Bruschetta (V, DFO, VGO, GFO) Tomato, red onion, garlic, basil, feta & balsamic glaze on toasted flatbread	17
Chicken Ribs (GF, DF) Lightly dusted & fried in our secret seasoning, tossed in your choice of sauce - smokey bbq / sweet chilli / hellfire chilli sauce	18
Olive Ascolane Nduja (DF) Pork mince stuffed green olives crumbed & fried with a herbed spiced aioli	17
Spinach & Ricotta Agnolotti (V) Tossed in burnt butter & finished with fresh tomato, red onion & drizzled with basil oil	17
Beef, Cracked Pepper & Worcestershire Sauce Sausage (GFO) Served with tomato fondue sauce & flat bread with bernaïse	19
Spanish Legumes (GFO, DFO, VO, VGO) Fried chorizo and bacon with chickpeas, lentils, cannellini beans in a rich smokey tomato and red onion sauce finished with feta & flat bread	19
Fish Taco Duo/Trio Beer battered flathead with tomato, cucumber, lettuce, coriander, garlic aioli & vietnamese style dressing	19/28
Pork Slider Duo/Trio Crispy pork belly on a toasted sesame brioche bun, lettuce, carrot, pickled red onion, smokey chipotle aioli & sriracha	20/30
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 - 4 Mini serving - 15	26

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	29
Calabrese Salami Napoli base, salami, olives, buffalo mozzarella, finished with fresh parsley	29
BBQ Meatlovers Napoli base, salami, chorizo, bacon, beef, capsicum, red onion, buffalo mozzarella finished with honey & smokey bbq sauce Add cajun chicken - 6	30

SIDES

House Chips (GF, DF) Rosemary salted chips served with garlic aioli	14
Truffle Fries (GF, DFO) Truffle salted fries with parmesan cheese & garlic aioli	18
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	16

GF Gluten Free **V** Vegetarian
GFO Gluten Free Option - 6 **VO** Vegetarian Option
DF Dairy Free **VG** Vegan
DFO Dairy Free Option - 6 **VGO** Vegan Option

PARMAS

*Served with chips & salad
*DFO - 6

Chicken Schnitzel Served with lemon wedge	29
The Vegan Dream Parma (V, GF, VG) Veggie schnitzel topped with napoli & vegan cheese	32
Classic Chicken Parma Topped with napoli, sliced ham & cheese	32
Pulled Pork Parma Topped with pulled pork, bbq sauce & cheese	36
Nacho Parma Topped with salsa, corn chips, cheese & sour cream Add house made guacamole - 4	34
Tropical Parma Topped with napoli, shredded ham, pineapple & cheese	34
Mexicana Parma Topped with napoli, salami, olives, jalapenos, capsicum & cheese	37
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	37

BURGERS

*Served on a brioche bun with shoestring fries

Brewery Burger (GFO, DFO) Ground beef burger with secret house sauce, shredded lettuce, tomato, beetroot, bacon & cheese	29
Spiced Chicken Burger (GFO, DFO) Char grilled chicken fillet with shredded lettuce, tomato, bacon, cheese & lemon peppered herb sauce	29
Veggie Burger (V, VGO, DFO, GFO) Veggie schnitzel, cheese, lettuce, tomato, pickled vegetables, tomato relish & garlic aioli	29
Pulled Pork Burger (GFO, DFO) 13hr slow cooked pulled pork, cheese, lettuce, carrot, pickled red onion & smokey chipotle aioli	29

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 & parmesan cheese	32
From The Sea (GFO, DFO) Crispy skin barramundi served with fried rice, thai green curry sauce & roti bread	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 (GF, DFO) Pork ribs served with chips, salad & your choice of smokey bbq or hellfire chilli sauce	52
Porterhouse Steak (GF, DFO) Served with chips & salad	45
Scotch Fillet Steak (GF, DFO) Served with chips & salad	50

Sauce - 4
garlic butter, hellfire chilli (GF)
maple bourbon (DF)
mustard (GF, DF)
gravy, mushroom gravy, pepper gravy

DESSERT

Affogato (GF) Hot espresso shot with vanilla bean ice cream Add frangelico, baileys or kahlua - 8	10
Cider Spider (GF) Cider of your choice with vanilla bean ice cream ABV 4 - 8% (18+ only)	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 ice cream	18
Vanilla Bean Panna Cotta (GF) Served with raspberry compote & chantilly cream	16

Whilst we take care in preparing your 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.

**PLANNING YOUR NEXT
FUNCTION OR
PARTY BOOKING?**
Visit our website
www.coldstreambrewery.com.au
for all enquiries

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

*A surcharge of
15% applies on Weekends &
20% on Public Holidays*

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