

V - Vegetarian

DFO - Dairy free option

GFO - Gluten free option

VGO - Vegan option

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.

10% Surcharge applies on weekends*

15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise

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

COLDSTREAM BEER & CIDER

POT 9/SCHOONER 12/PINT 15

COLDSTREAM PILSNER

A light hoppy European style lager brewed using a traditional layering process - ABV 4.5%

COLDSTREAM GOLDEN ALE

Munich & crystal malts make for a sweet bready taste with passionfruit, citrus and tropical fruit flavours & a hint of bitterness - ABV 4.5%

COLDSTREAM PALE ALE

A rich & slightly nutty base with body and bitterness, dry hopped with cascade hops to add a floral, spicy & citrus complexity - ABV 4.5%

COLDSTREAM PORTER

A smooth tasting dark ale made using five different malts including chocolate & amber to give it a full flavour profile - ABV 4.5%

COLDSTREAM IPA

Juicy in the front, malty in the back, our IPA is dry hopped with citra & mosaic hops for a strong and hoppy flavour - ABV 6.5%

COLDSTREAM APPLE CIDER

Made from 100% locally sourced apples, our cider is naturally preservative & gluten free - ABV 5%

COLDSTREAM PEAR & APPLE CIDER

The perfect blend of pear & apple (GF) - ABV 5%

COLDSTREAM ROSÉ CIDER

Our apple cider, fermented with pinot and shiraz grape skins, makes for a little more colour & a lot more kick (GF) - ABV 8%

COLDSTREAM APPLE, MINT & LIME CIDER

Our apple cider fermented with mint & lime for a crisp and refreshing flavour (GF) - ABV 8%

COLDSTREAM APPLE CRUMBLE CIDER

Our apple cider fermented with cinnamon & spices for a sweet apple crumble flavour (GF) - ABV 5%

PRICKLY MOSES OTWAY LIGHT (CAN) 2.9% - 9

100% malt, so you can enjoy a full bodied light ale

HEAPS NORMAL ALCOHOL FREE BEER (CAN) - 9

Another Lager/Quiet XPA/Half Day Hazy/IPA - ABV > 0.5%

SMALL BATCH BREWS

Ask our staff about the limited release small batch beers brewed in our micro kit

TASTING PADDLES - 15

ALL BEER

Comes with all Coldstream beers listed above, plus one seasonal extra

ALL CIDER

Comes with all Coldstream ciders listed above

CORE RANGE

Comes with the Pilsner, Golden Ale, Pale Ale, Apple Cider, Pear & Apple Cider and Rosé Cider

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

SPECIALS

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

SMALL BATCH BEERS

Our small batch beers are made on site in our Back Bar using our micro brew kit. Our mate Gus sneaks in on Mondays to work on our next brew, so keep an eye out for the latest beers on tap

POT 9/SCHOONER 12/PINT 15

BIG EASY PACIFIC ALE 5.7%

The Big Easy Pacific Ale is a refreshing ale with tropical fruit aromas and a light malt flavour

HEAPS NORMAL STOUT (NON ALC) ABV < 0.5% - 9

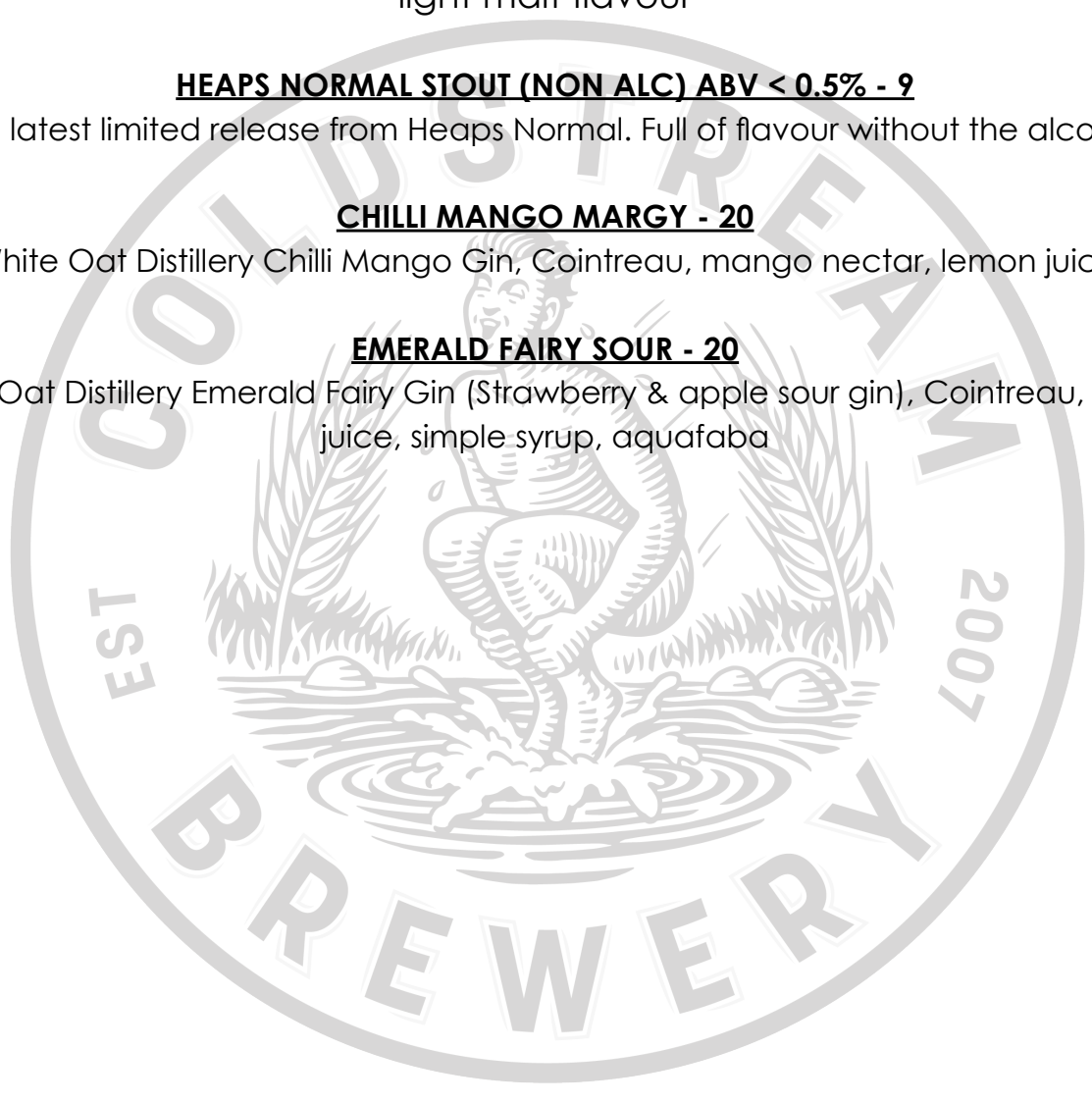
The latest limited release from Heaps Normal. Full of flavour without the alcohol

CHILLI MANGO MARGY - 20

White Oat Distillery Chilli Mango Gin, Cointreau, mango nectar, lemon juice

EMERALD FAIRY SOUR - 20

White Oat Distillery Emerald Fairy Gin (Strawberry & apple sour gin), Cointreau, lemon juice, simple syrup, aquafaba



10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

STARTERS/TO SHARE

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

Garlic Bread (V)

17

Toasted stone baked ciabatta loaf infused with house made cultured garlic & herb butter
8 slices per serve

Add mozzarella - 2.50

Add mozzarella & bacon - 6

Bruschetta (V, DFO, VGO, GFO)

17

Fresh tomato, red onion, garlic, crispy basil, house marinated feta & balsamic glaze on toasted house made flatbread
4 pieces per serve

GFO - 6

Spiced Calamari (GFO, DFO)

18

Hand cut by our chefs; our calamari is lightly coated in rice flour and fried. Tossed in salt, pepper, chilli flakes, lemon zest, parsley & garlic. Served on a base of aioli & wild rocket, finished with aged parmesan and balsamic glaze

Tempura Cauliflower Popcorn (V, DFO, GFO, VGO)

18

Lightly coated cauliflower florets seasoned in our chef's spice blend & served with house made Zhoug vegan aioli

Arancini (V, VGO, GFO)

18

Pumpkin and herb arancini served on a base of aioli. Finished with spring onion, wild rocket, house marinated feta and sesame seeds

3 per serve

Coldie Pilsner Chicken Bites (GFO)

19

Chicken breast pieces marinated in Coldstream Pilsner and buttermilk, coated in rice flour and fried. Finished with micro herbs and sesame seeds

Served with your choice of sauce: smoky BBQ, hellfire chilli, aioli, smoky BBQ aioli, sweet chilli

Cauliflower Taco Duo/Trio (DFO, VGO)

20/28

Fried cauliflower florets in a toasted tortilla wrap with fresh tomato, lettuce, coriander, Zhoug vegan aioli & vegan Prik Nam Pla drizzle

Fish Taco Duo/Trio (DFO)

21/29

Beer battered flathead in a toasted tortilla wrap with fresh tomato, lettuce, coriander, aioli & Prik Nam Pla drizzle

Chicken Taco Duo/Trio (DFO)

21/29

Our Coldie Pilsner Chicken Bites in a toasted tortilla wrap with fresh tomato, lettuce, coriander, aioli & Prik Nam Pla drizzle

Pork Bao Buns Duo/Trio (DFO)

22/31

Crispy pork belly marinated in our Coldstream Apple, Mint & Lime cider and slow roasted for seven hours. Served in a soft fluffy bao bun with char siu aioli, pickled julienne carrot & daikon, fresh coriander, fried shallots & sesame seeds

Chermoula Prawns (GFO, DFO)

24

Prawn cutlets marinated in a herbaceous chermoula seasoning, pan seared and served on a base of romesco sauce with red elk, wild rocket, red onion, prosciutto & citrus zest garnish. Finished with lemongrass and ginger dressing

6 per serve

Nachos (Mini*/Standard) (V, GFO, DFO, VGO)

17/26

Oven baked corn chips with melted mature mozzarella, salsa & house made Pico de Gallo served with a side of sour cream and finished with sumac

Vegan Nachos - 21/30

Add Cajun chicken or pulled pork - 6

Add house made guacamole - 4

***Mini nacho serving includes guacamole**

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

BURGERS

*DFO/GFO/GF Bun - 6

*Vegan cheese - 4

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

All burgers are served on a brioche bun with a side of rosemary shoestring fries

Brewery Burger (GFO, DFO)

29

House ground smashed beef patty served with our house made burger sauce, fresh shredded lettuce, tomato, beetroot, bacon and American cheese

Add extra patty (Includes extra bacon & cheese) - 8

Lemon & Herb Chicken Burger (GFO, DFO)

29

Chicken breast marinated in fresh lemon and herbs, char grilled with fresh shredded lettuce, tomato, bacon, tasty cheese & aioli

Veggie Burger (V, VGO, DFO, GFO)

29

Veggie schnitzel, tasty cheese, fresh shredded lettuce, tomato, pickled carrot & cucumber, tomato relish & aioli

Vegan Option (Includes DF bun, vegan cheese and vegan aioli) - 34

Pulled Pork Burger (GFO, DFO)

29

Pulled pork that has been slow roasted for 13 hours in a Coldstream Apple Cider marinade, American cheese, fresh shredded lettuce, carrot, sumac onion & BBQ aioli

SIDES

House Chips (V, GFO, DFO, VGO)

14

Rosemary salted chips served with aioli

Truffle Fries (V, GFO, DFO, VGO)

18

Truffle salted fries with aged parmesan cheese & aioli

Garden Salad (GFO, V, DFO, VGO)

14

Mini roma tomatoes, cucumber, red onion, carrot, whole olives & lettuce leaves finished with chef's special seeded honey mustard dressing

Add house marinated feta - 3

Add Cajun chicken or pulled pork - 6

Coldie Summer Salad (V, GFO, DFO, VGO)

16

Avocado, fresh chilli, diced apple, fresh shredded lettuce, pickled carrot & cucumber and house marinated feta. Seasoned with lime zest & red wine vinaigrette dressing

House Made Sauces - 3

Garlic butter (GF, V)

House made cultured garlic & herb butter

Hellfire chilli sauce (GF, DF, VG, V)

Chef's special house made hellfire sauce, cooked with 90% Carolina reapers, this sauce is super hot and super tasty

Maple Bourbon (DF, V, VG)

Our special blend of bourbon with maple syrup (Perfect with pork and scotch fillet)

Mustard (GF, DF, V, VG)

Dijon, seeded or hot English

Regular Gravy (DF), Creamy Pepper Gravy or Creamy Mushroom Gravy

House made gravy in your choice of regular, pepper or mushroom

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

PIZZAS

*GFO/GF Base - 7

*Vegan cheese - 6

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

Our pizza bases do not contain eggs. Our red sauce does not contain garlic or onion

| | |
|---|-----------|
| Margherita (V, VGO, DFO, GFO) House made red sauce base, fior di latte, shredded mozzarella, crisp basil & cracked black pepper | 24 |
| Hawaiian (GFO, DFO) House made red sauce base, shredded ham, pineapple, fior di latte & shredded mozzarella | 26 |
| Mushroom (V, VGO, DFO, GFO) Garlic base, roasted mushrooms, fior di latte & shredded mozzarella. Finished with wild rocket, truffle oil & sea salt flakes | 27 |
| Roasted Pumpkin (V, VGO, DFO, GFO) Garlic base, oven roasted pumpkin, fior di latte, shredded mozzarella, house marinated feta, basil pesto, sumac, balsamic glaze & wild rocket | 27 |
| Mediterranean (V, VGO, DFO, GFO) House made red sauce base, marinated artichoke, zucchini & sundried tomatoes, olives, capsicum caponata, red onion, fior di latte, shredded mozzarella. Finished with crisp basil & sumac Add house marinated feta - 3 | 27 |
| Cajun Chicken (DFO, GFO) House made red sauce base, Cajun chicken, baby spinach, red onion, fior di latte, shredded mozzarella, tzatziki & Cajun salt | 27 |
| Maple Bourbon (DFO, GFO) House made red sauce base, red onion, pork belly, bacon, fior di latte & shredded mozzarella. Finished with maple bourbon sauce & smoked salt | 30 |
| Hot & Spicy (DFO, GFO) House made red sauce base, hot salami, capsicum caponata, olives, jalapenos, red onion, fior di latte, shredded mozzarella & cracked black pepper | 30 |
| BBQ Meatlovers (DFO, GFO) House made red sauce base, hot salami, chorizo, bacon, house ground beef, capsicum caponata, red onion, fior di latte & shredded mozzarella. Finished with honey, BBQ sauce & smoked salt Add Cajun chicken - 6 | 32 |
| Prawn Pizza (DFO, GFO) House made red sauce base, chermoula prawns, shredded mozzarella, fior di latte & baby spinach. Finished with Spanish onion, red elk & lemongrass and ginger dressing | 35 |
| Pear & Prosciutto Pizza (DFO, GFO) House made red sauce base, shredded mozzarella, fior di latte, house marinated feta & caramelised pears. Finished with prosciutto, fried baby capers, wild rocket, Four Pillars Navy Gin honey drizzle & smoked salt | 35 |

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*
*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

PARMAS

*Vegan cheese - 4

*Our red sauce does not contain garlic or onion

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

The Vegan Dream Parma (V, GFO, VGO)

32

Veggie schnitzel topped with house made red sauce & vegan cheese. Served with house chips and fresh garden salad

All our chicken schnitzels are panko crumbed chicken breast and are served with house chips and fresh garden salad with seeded honey mustard dressing

Chicken Schnitzel

30

Served with lemon wedge

Classic Chicken Parma

33

Topped with house made red sauce, sliced ham & aged shredded mozzarella

Nacho Parma

35

Topped with salsa, corn chips, aged shredded mozzarella & sour cream

Add house made guacamole - 4

Tropical Parma

35

Topped with house made red sauce, shredded ham, pineapple & aged shredded mozzarella

Pulled Pork Parma

37

Topped with BBQ sauce, pulled pork that has been slow roasted for 13 hours in a Coldstream Apple Cider marinade & aged shredded mozzarella

Dragons Tongue Parma

38

Topped with chef's special hellfire chilli sauce, hot salami, jalapenos & aged shredded mozzarella

Mexicana Parma

38

Topped with house made red sauce, hot salami, olives, jalapenos, red onion, capsicum caponata & aged shredded mozzarella

The Coldie Parma

38

Topped with BBQ sauce, bacon pieces, house ground beef & aged shredded mozzarella. Finished with a fried egg

Spanish Parma

38

Topped with house made romesco sauce, chorizo, red onion, sliced kalamata olives, house marinated feta & aged shredded mozzarella

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

MAINS

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

Spanish Linguine (VO, DFO, VGO)

36

Linguine cooked with chorizo, red onion, fresh chilli, garlic, house made romesco, house made red sauce, house marinated feta, baby spinach & diced carrot and zucchini. Topped with aged parmesan & basil oil

Drink Suggestion - Our Pear & Apple Cider or our IPA

Classic Fish & Chips

32

Classic beer battered halibut served with house chips, fresh garden salad with seeded honey mustard dressing, house made tartare sauce & fresh lemon

Drink Suggestion - Our Apple, Mint & Lime Cider or our Golden Ale

Spiced Calamari (GFO, DFO)

33

Hand cut by our chefs; our calamari is lightly coated in rice flour and fried. Tossed in salt, pepper, chilli flakes, lemon zest, parsley & garlic. Served with house chips & salad with a side of aioli

Drink Suggestion - Our Apple Cider or our Pilsner

From The Deep (GFO, DFO)

38

Fresh salmon hand cut by our chefs, pan seared with crispy skin & served with house made romesco, lentils with crisp prosciutto, red onion, smoked almonds, baby spinach, diced carrots, fresh chilli & garlic. Finished with a Moroccan spiced coconut drizzle & herb crumb

Drink Suggestion - Our Rosé Cider or our Pale Ale

Porterhouse Steak 280g (GFO, DFO)

50

Served with house chips & fresh garden salad with seeded honey mustard dressing

Add grilled chermoula prawns (Serve of 3) - 7

Drink Suggestion - Our Pear & Apple Cider or our IPA

Scotch Fillet Steak 300g (GFO, DFO)

55

Served with house chips & fresh garden salad with seeded honey mustard dressing

Add grilled chermoula prawns (Serve of 3) - 7

Drink Suggestion - Our Apple Crumble Cider or our Pilsner

Our steaks are 150 day grain fed Australian beef, freshly hand cut by our chefs and cooked to your liking

Pork Ribs (GFO, DFO)

55

12 hour oven slow roasted pork spare ribs served with house chips, fresh garden salad with seeded honey mustard dressing & glazed in your choice of smoky BBQ or chef's special hellfire chilli sauce

Drink Suggestion - For smoky BBQ our Apple Mint & Lime or our Porter
For hellfire chilli our Apple Cider, IPA or Golden Ale

House Made Sauces - 3

Garlic butter (GF, V)

House made cultured garlic & herb butter

Hellfire chilli sauce (GF, DF, VG, V)

Chef's special house made hellfire sauce, cooked with 90% Carolina reapers, this sauce is super hot and super tasty

Maple Bourbon (DF, V, VG)

Our special blend of bourbon with maple syrup (Perfect with pork and scotch fillet)

Mustard (GF, DF, V, VG)

Dijon, seeded or hot English

Regular Gravy (DF), Creamy Pepper Gravy or Creamy Mushroom Gravy

House made gravy in your choice of regular, pepper or mushroom

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

DESSERTS

V - Vegetarian
DFO - Dairy free option
GFO - Gluten free option
VGO - Vegan option

Affogato (GFO)

Freshly ground double shot espresso with Madagascan vanilla bean ice cream

Add Frangelico, Baileys or Kahlua - 8

10

Adult Sundae (GFO)

A serve of 3 scoops of vanilla ice cream with your choice of chocolate, strawberry or caramel topping & finished with sprinkles

13

Trio of Sorbets (GF, VG)

A serve of 3 seasonal sorbet flavours. Ask our staff for the current selection

Add Coldstream Cider Sorbet (18+) - 5 per scoop

14

Sticky Date Pudding

Sticky date baked in house and served with Madagascan vanilla bean ice cream & house made butterscotch sauce

16

Death By Chocolate

Decadent 54% cocoa enriched chocolate fondant pudding with a soft centre & served with house made ice cream

18

HOT DRINKS

All our coffees use Silva Supremo Freshly Ground Coffee

Coffee - 5.5

Latte
Flat White
Cappuccino
Espresso
Short Macchiato
Long Macchiato
Long Black
Mocha
Dirty Chai

Hot drinks - 6

Organic Chai Latte
Hot Chocolate

Alternative milks - 1

Soy milk / Oat milk

Syrups - 0.5

Caramel / Hazelnut / Vanilla

Upgrade to Mug - 1

Decaf - 0.5

All our teas use Yarra Valley Tea Co loose leaf tea

Tea - 5

Earl Grey
English Breakfast
Peppermint
Green
Funky Chai
Chamomile
Lemongrass & Ginger

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

WINE BY THE GLASS/BOTTLE

SPARKLING

Emeri Sparkling Pink Moscato 11/40
Australian sparkling sweet moscato showcasing fresh fruit aromas with strawberry and musk

Martingale Estate Blanc de Blanc 13/50
Located just down the road from us in Gruyere, this is a dry sparkling with hints of citrus

WHITE

Helen & Joeys Unicorn Pinot Gris 14/60
Made in Gruyere with notes of poached pear, lychee, and tropical fruit. Vibrant and refreshing

Boat O'Craig Sauvignon Blanc 14/60
Mandarin, fresh gooseberry and tropical notes with a zesty, crisp finish. Made in Healesville

Sir Paz Chardonnay 15/60
Aromas of nectarine and cashew with hints of citrus. Flavours of lemon curd and fig with hints of hazelnut and oak, finishing with zingy natural acidity. Wandin East

ROSÉ

Medhurst Rosé 14/60
Made in Gruyere, this single vineyard Rosé has a trademark long, chalky line and a delicate, dry finish

WINE BY THE BOTTLE

SPARKLING

Helen & Joeys Unicorn Blanc de Blanc 65
Bright and fresh with flavours of lemon sherbet, green apple and citrus. Extra dry with a clean finish and subtle creaminess. Made in Gruyere

Yarraburn Prosecco 45
A refreshing prosecco with fresh pear aromas with nuances of grapefruit pith and baker's yeast

Innocent Bystander Prosecco 55
With notes of delicate pear and citrus over soft bubbles and a fine, refreshing finish

Soumah Sparkling Brachetto Frizzante 50
Soft bubbles with a light sweetness of strawberries and rose water. Made in Gruyere

WHITE

La Boheme Riesling 60
Medium dry style Riesling with a good balance of acidity and sweetness

ROSÉ

Soumah Ai Fiori Rosato 60
A dry rosé made with a variety of red grapes including Cabernet, Marzemino and Nebbiolo. Made in Gruyere

Payne's Rise Ripple Effect Rosé 65
Textural, dry and savoury rosé with creamy berry flavour and subtle spices. Made in Seville

RED

Helen & Joeys Inara Shiraz 13/60
Rich and concentrated with black pepper with spicy stewed mulberry and poached dark plums. Fine tannins support the juicy dark berry fruit. Made in Gruyere

Kellybrook Edenesque Pinot Noir 15/60
Hints of raspberry, fresh strawberry, dark cherry and savoury forest floor combine with sweet spice notes of cinnamon, nutmeg and light, toasty French oak shine on the palate. Made in Wonga Park

Payne's Rise Cabernet Sauvignon 15/65
Medium-bodied cabernet with clear varietal expression of cassis / blackberry and red cherry fruits. A savoury line of flavour with dark fruits, spice, herbs and a super fine tannin structure. Made in Seville

Boat O'Craig Grenache 15/70
A complex wine with vibrant colour, showing flavours of raspberry, blood orange and spice, with a fresh and lively finish. Delicious and easy drinking. Made in Healesville

RED

Kellybrook Cabernet Sauvignon 60
Aromas of dark red berries and chocolate, a full rich palate with nice soft tannins. Made in Wonga Park

Boat O'Craig Braveheart Cab Sauvignon 80
Medium-bodied wine with deep red colour, showing flavours of blackberry, cherry, mocha, cedar and spice with structured tannins. Made in Healesville

Boat O'Craig Black Cameron Shiraz 80
Complex wine, deep red in colour, showing flavours of blood plum, black cherry, star anise, tapenade and spice with subtle tannins. Made in Healesville

Payten and Jones Sangiovese 65
Raspberries, juniper and dried herbs come together for this delicious and easy drinking wine. Made in Healesville

Payten and Jones Candid Red (Chilled) 50
A light chilled red featuring a blend of Pinot Noir and Sangiovese. Made in Healesville

Sir Paz Merlot 60
Red cherry, cassis and dark plum flavours with lingering fine-grained tannins. Made in Wandin East

Martingale Yering Lane Pinot Noir 50
Made in Gruyere, this pinot noir has flavours of cherry, raspberry & truffle

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

HOUSE SPIRITS

VODKA

| | |
|------------------|----|
| 78 Degrees Vodka | 13 |
|------------------|----|

GIN

| | |
|--------------------------------|----|
| Coldstream House Gin | 14 |
| Tiny Bear Harvest Gin | 15 |
| Tiny Bear Sailor Gin | 15 |
| Four Pillars Dry Gin | 15 |
| Four Pillars Yuzu Gin | 15 |
| Four Pillars Bloody Shiraz Gin | 15 |
| Four Pillars Navy Gin | 15 |
| White Oat Emerald Fairy Gin | 15 |
| White Oat Chilli Mango Gin | 15 |
| White Oat Berry Pink Gin | 15 |

WHISKY & BOURBON

| | |
|--------------------|----|
| 78 Degrees Whisky | 13 |
| Johnnie Walker Red | 13 |
| Jack Daniels | 13 |
| Jim Beam | 13 |
| Makers Mark | 13 |
| Canadian Club | 13 |

RUM

| | |
|----------------------------|----|
| Kraken Spiced Rum | 13 |
| Bacardi | 13 |
| Sailor Jerry Spiced Rum | 13 |
| Mt Gay Rum | 13 |
| White Oat Maple Orange Rum | 15 |

TEQUILA

| | |
|-----------------------|----|
| Ghost Tequila | 15 |
| Tromba Tequila | 14 |
| 1800 Coconut Tequila | 15 |
| Tromba Cafeto Tequila | 15 |

SOFT DRINKS & JUICE

| | |
|-------------------------------------|-----|
| Soda Water | 4 |
| Olinda Spring Sparkling Water 350ml | 5 |
| Soda, Lime & Bitters | 5.5 |
| Lemon, Lime & Bitters | 5.5 |
| Lemonade | 5 |
| Lemon Squash | 5 |
| Coke | 5 |
| Coke Zero Sugar | 5 |
| Diet Coke | 5 |
| Fanta | 5 |
| Ginger Ale | 5 |
| Capi Ginger Beer | 5 |
| Tonic Water (Fever Tree) | 5 |
| Cranberry Juice | 4.5 |
| Orange Juice | 4.5 |
| Apple Juice | 4.5 |
| Pineapple Juice | 4.5 |

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*

*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

COCKTAILS

| | |
|---|----|
| CIDER ROYALE Coldstream Pear & Apple Cider, Chambord & lime | 17 |
| MOSCOW MULE Vodka, lime juice & ginger beer. The original alcoholic ginger beer | 17 |
| SPARKLING APPLE Coldstream Apple, Mint & Lime Cider, Four Pillars Yuzu Gin, lime juice, bitters | 20 |
| COCONUT CRUSH 1800 Coconut Tequila, lime juice, pineapple juice | 20 |
| HUGO SPRITZ Martingale Blanc de Blanc, Coldstream House Gin, Elderflower Liqueur, soda water, lime | 21 |
| BLACKCURRANT BRAMBLE Four Pillars Yuzu Gin, Blackcurrant Sour Liqueur, lemon juice & squash | 21 |
| SHAKEY PETE Four Pillars Navy Strength Gin, ginger syrup & lemon juice, blended with ice and topped with Coldstream Pale Ale We didn't think beer and gin would go well together either but it's a new staff favourite | 22 |
| CIDER DARK & STORMY Coldstream Apple Cider, rum, lime juice and ginger beer. Our take on a classic | 22 |
| APPLE AND RASPBERRY FIZZ White Oat Distillery Emerald Fairy Gin, apple juice & raspberry tonic | 22 |
| MARGARITA - CLASSIC/COCONUT/SPICED CLASSIC - Tromba Tequila, Cointreau, lemon juice & simple syrup COCONUT - 1800 Coconut Tequila, Cointreau, lemon juice & simple syrup SPICED - Ghost Tequila, Cointreau, lemon juice, simple syrup & tabasco | 23 |
| ESPRESSO MARTINI Fresh double espresso shot, 666 Butter Vodka, White Creme de Cacao & Kahlua | 25 |
| RASPBERRY LONG ISLAND ICED TEA Bacardi, Vodka, Tromba Tequila, Cointreau, Coldstream House Gin, lemon juice & raspberry lemonade. We can also make a classic LIIT, but it's not as fun | 26 |

MOCKTAILS (18+)

| | |
|--|----|
| GIN AND TONIC Four Pillars Dry Bandwagon & Fever Tree Mediterranean Tonic | 12 |
| GIN SOUR Four Pillars Bloody Bandwagon, lemon juice, simple syrup & aquafaba | 15 |
| SUNSET A juice blend served in a wine glass with a pretty garnish - so you don't feel left out | 10 |

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*
*Excludes packaged stock and merchandise
All card payments will incur a
merchant fee of up to 1.5%

EXTENDED SPIRITS LIST

VODKA

78 Degrees Vodka (Hay Valley, SA)

BOURBON

Jim Beam
Makers Mark
Basil Haydens

RUM

Kraken Spiced Rum
Bacardi
Sailor Jerry Spiced Rum
Mt Gay Rum
Dead Man's Fingers Coconut Rum
Killik Silver Rum (Belgrave, VIC)
White Oat Distillery Maple Orange Rum (QLD)

BRANDY

Kellybrook Apple Brandy (Wonga Park, VIC)

TEQUILA

Ghost Tequila
Tromba Tequila
Tromba Cafeto Tequila
1800 Coconut Tequila

ALCOHOL FREE SPIRITS

Four Pillars Bandwagon Dry
Four Pillars Bandwagon Bloody

GIN

| | | |
|----|--|----|
| 13 | Coldstream House Gin | 14 |
| | White Oat Distillery - Biggera Waters, QLD | |
| | Emeral Fairy Gin | 14 |
| 13 | Berry Pink Gin | 14 |
| 13 | Chilli Mango Gin | 14 |
| 14 | Tiny Bear Distillery - Knoxfield, VIC | |
| | Harvest Gin | 15 |
| | Sailor Gin | 15 |
| 13 | The Gypsy Gin | 15 |
| 13 | Australian Summer Gin | 15 |
| 13 | Barrel Aged Gin | 15 |
| 13 | Ginger Bear Gin | 15 |
| 13 | Four Pillars Distillery - Healesville, VIC | |
| 13 | Rare Dry Gin | 15 |
| 15 | Yuzu Gin | 15 |
| | Bloody Shiraz Gin | 15 |
| | Navy Gin | 15 |
| 14 | Negroni Gin | 15 |
| | Naught Distillery - Eltham, VIC | |
| | Dry Gin | 15 |
| 15 | Overproof Gin | 15 |
| 14 | Sangiovese Gin | 15 |
| 15 | 78 Degrees Distillery - Hay Valley, SA | |
| 15 | Better Gin | 15 |
| | Sunset Gin | 15 |
| | Bass & Flinders Distillery - Dromana, VIC | |
| 11 | Cerise Gin | 15 |
| 11 | Brogan's Way Distillery - Richmond, VIC | |
| | Hearts Afire Gin | 14 |
| | Brunswick Aces Distillery - Brunswick East, VIC | |
| | Brunswick Aces Gin | 15 |

WHISKY & SCOTCH

Australian

| | | |
|----|--|--|
| 20 | Bakery Hill Classic Malt (Victoria) | |
| 20 | Bakery Hill Double Wood (Victoria) | |
| 20 | Bakery Hill Cask Strength (Victoria) | |
| 16 | Kinglake Distillery O'Grady's Bourbon Cask (Kinglake, VIC) | |
| 20 | Lark Classic Cask (Tasmania) | |
| 20 | Lark Malt Rebellion (Tasmania) | |
| 23 | Limeburners American Oak (Western Australia) | |
| 13 | Tiny Bear 13yr (Knoxfield, VIC) | |

| | | |
|----|--|--|
| 20 | Aberlour 12yr Double Cask (Highland, Scotland) | |
| 20 | Aberlour 16yr Double Cask (Highland, Scotland) | |
| 13 | Ailsa Bay Single Malt (Lowland, Scotland) | |
| 24 | Ardbeg Corryvreckan Single Malt (Islay, Scotland) | |
| 15 | Ardbeg Ultimate 10yr Single Malt (Islay, Scotland) | |
| 15 | Ardnamurchan AD Single Malt (Highland, Scotland) | |
| 15 | Aultmore 12yr Single Malt (Speyside, Scotland) | |
| 13 | Berry Bros Blended Malt (Speyside, Scotland) | |
| 14 | Buichladdich Classic Laddie (Islay, Scotland) | |
| 38 | Buichladdich Laddie 22yr (Islay, Scotland) | |
| 27 | Buichladdich Octomore 07.3 (Islay, Scotland) | |
| 15 | Buichladdich Port Charlotte (Islay, Scotland) | |
| 13 | Canadian Club (Ontario, Canada) | |
| 23 | Caol Ila Distillers Edition (Islay, Scotland) | |
| 15 | Dalwhinnie 15yr (Highland, Scotland) | |

| | | |
|----|---|--|
| 14 | Glenfarclas 8yr (Highland, Scotland) | |
| 16 | Glenfarclas 12yr (Highland, Scotland) | |
| 14 | Glenfiddich 12yr Single Malt (Speyside, Scotland) | |
| 56 | Glenfiddich Winter Storm (Speyside, Scotland) | |
| 23 | Glengoyne 18yr (Highland, Scotland) | |
| 28 | Glengoyne 21yr (Highland, Scotland) | |
| 22 | Glenkinchie Single Malt (Highland, Scotland) | |
| 28 | Glenlivet The Code Single Malt (Highland, Scotland) | |
| 21 | Glenmorangie 18 (Highland, Scotland) | |
| 27 | Glenmorangie Signet (Highland, Scotland) | |
| 13 | Jack Daniels (Tennessee, USA) | |
| 13 | Jack Daniels Fire (Tennessee, USA) | |
| 15 | Gentlemen Jack (Tennessee, USA) | |
| 13 | Johnnie Walker Red (Scotland) | |
| 18 | Jura Prophecy Single Malt (Jura, Scotland) | |
| 33 | Lagavulin Distillers Edition (Islay, Scotland) | |
| 17 | Lagavulin 8yr (Islay, Scotland) | |
| 35 | Laphroaig 18yr (Islay, Scotland) | |
| 19 | Laphroaig Quarter Cask (Islay, Scotland) | |
| 13 | Monkey Shoulder Blended Malt (Speyside, Scotland) | |
| 13 | Sheep Dog Peanut Butter (Louisville, USA) | |
| 15 | Talisker 10yr (Isle of Skye, Scotland) | |
| 16 | Talisker Distiller Edition (Isle of Skye, Scotland) | |
| 15 | Westward Single Malt (Oregon, USA) | |

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*
 *Excludes packaged stock and merchandise
 All card payments will incur a
 merchant fee of up to 1.5%