COLDSTREAM
EST
2007
BREWERY

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

COLDSTREAM BEER & CIDER

POT 9/SCHOONER 12.50/PINT 16

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 (BOTTLE/CAN) - 10
100% malt, so you can enjoy a full bodied light ale - ABV 2.9%

HEAPS NORMAL ALCOHOL FREE BEER (CAN) - 10
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

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STARTERS/TO SHARE

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Garlic Bread (V) **18**
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) **18**
Fresh tomato, red onion, garlic, crispy basil, house marinated feta & balsamic glaze on toasted house made flatbread
4 pieces per serve
GFO - 6

Tempura Cauliflower Popcorn (V, DFO, GFO, VGO) **19**
Lightly coated cauliflower florets seasoned in our chef's spice blend & served with house made Zhoug vegan aioli

Arancini (V, VGO, GFO) **19**
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

Spiced Calamari (GFO, DFO) **20**
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

Japanese Popcorn Chicken (GFO, DFO) **20**
Chicken breast pieces soaked in a Japanese style soy marinade, coated in rice flour and fried. Finished with micro herbs and sesame seeds. Served with wasabi aioli

Cauliflower Taco Duo/Trio (DFO, VGO) **21/29**
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 **22/30**
Beer battered flathead in a toasted tortilla wrap with fresh tomato, lettuce, coriander, aioli & Prik Nam Pla drizzle

Chicken Taco Duo/Trio (DFO) **22/30**
Our Japanese Popcorn Chicken in a toasted tortilla wrap with fresh tomato, lettuce, coriander, aioli & Prik Nam Pla drizzle

Pork Bao Buns Duo/Trio (DFO) **23/32**
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

Chicken Bao Buns Duo/Trio (DFO) **23/32**
Japanese Popcorn Chicken served in a soft fluffy bao bun with wasabi aioli, pickled julienne carrot & daikon, fresh coriander, fried shallots & sesame seeds

Nachos (Mini*/Standard) (V, GFO, DFO, VGO) **17/27**
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**

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BURGERS

***DFO/GFO/GF Bun - 6**
***Vegan cheese - 4**

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

Brewery Burger (GFO, DFO) **31**
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) **31**
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) **31**
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) **31**
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

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PIZZAS

***GFO/GF Base - 7**
***Vegan cheese - 6**

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

Margherita (V, VGO, DFO, GFO) **26**
House made red sauce base, fior di latte, shredded mozzarella, crisp basil & cracked black pepper

Hawaiian (GFO, DFO) **27**
House made red sauce base, shredded ham, pineapple, fior di latte & shredded mozzarella

Mushroom (V, VGO, DFO, GFO) **28**
Garlic base, roasted mushrooms, fior di latte & shredded mozzarella. Finished with wild rocket, truffle oil & sea salt flakes

Roasted Pumpkin (V, VGO, DFO, GFO) **28**
Garlic base, oven roasted pumpkin, fior di latte, shredded mozzarella, house marinated feta, basil pesto, sumac, balsamic glaze & wild rocket

Mediterranean (V, VGO, DFO, GFO) **28**
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

Cajun Chicken (DFO, GFO) **29**
House made red sauce base, Cajun chicken, baby spinach, red onion, fior di latte, shredded mozzarella, tzatziki & Cajun salt

Maple Bourbon (DFO, GFO) **31**
House made red sauce base, red onion, pork belly, bacon, fior di latte & shredded mozzarella. Finished with maple bourbon sauce & smoked salt

Hot & Spicy (DFO, GFO) **31**
House made red sauce base, hot salami, capsicum caponata, olives, jalapenos, red onion, fior di latte, shredded mozzarella & cracked black pepper

BBQ Meatlovers (DFO, GFO) **34**
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

Pear & Prosciutto Pizza (DFO, GFO) **36**
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

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PARMAS

***Vegan cheese - 4**
***Our red sauce does not contain garlic or onion**

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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 **32**
Served with lemon wedge

Classic Chicken Parma **34**
Topped with house made red sauce, sliced ham & aged shredded mozzarella

Nacho Parma **36**
Topped with salsa, corn chips, aged shredded mozzarella & sour cream
Add house made guacamole - 4

Tropical Parma **36**
Topped with house made red sauce, shredded ham, pineapple & aged shredded mozzarella

Pulled Pork Parma **38**
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 **39**
Topped with chef's special hellfire chilli sauce, hot salami, jalapenos & aged shredded mozzarella

Mexicana Parma **39**
Topped with house made red sauce, hot salami, olives, jalapenos, red onion, capsicum caponata & aged shredded mozzarella

The Coldie Parma **39**
Topped with BBQ sauce, bacon pieces, house ground beef & aged shredded mozzarella. Finished with a fried egg

Spanish Parma **39**
Topped with house made romesco sauce, chorizo, red onion, sliced kalamata olives, house marinated feta & aged shredded mozzarella

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MAINS

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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 **34**
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) **35**
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) **40**
Fresh salmon hand cut by our chefs, pan seared with crispy skin & served with crushed lemon herb potatoes & sauteed broccolini with chilli and garlic. Finished with lemon and dill creme fraiche
Drink Suggestion - Our Rosé Cider or our Pale Ale

Porterhouse Steak 280g (GFO, DFO) **52**
Served with house chips & fresh garden salad with seeded honey mustard dressing
Drink Suggestion - Our Pear & Apple Cider or our IPA

Scotch Fillet Steak 300g (GFO, DFO) **58**
Served with house chips & fresh garden salad with seeded honey mustard dressing
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) **58**
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

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DESSERTS

Affogato (GFO) **11**
Freshly ground double shot espresso with Madagascan vanilla bean ice cream.
Add Frangelico, Baileys or Kahlua - 8

Adult Sundae (GFO) **15**
A serve of 3 scoops of vanilla ice cream with your choice of chocolate, strawberry or caramel topping & finished with sprinkles

Trio of Sorbets (GF, VG) **15**
A serve of 3 seasonal sorbet flavours. Ask our staff for the current selection

Sticky Date Pudding **17**
Sticky date baked in house and served with Madagascan vanilla bean ice cream & house made butterscotch sauce

Death By Chocolate **19**
Decadent 54% cocoa enriched chocolate fondant pudding with a soft centre & served with house made ice cream
Please allow 15 minutes for baking

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
Lemongrass & Ginger

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WINE BY THE GLASS/BOTTLE

SPARKLING

Emeri Sparkling Pink Moscato 12/40
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 16/60
Made in Gruyere with notes of poached pear, lychee, and tropical fruit. Vibrant and refreshing

Boat O'Craigo Sauvignon Blanc 15/60
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 16/60
Made in Gruyere, this single vineyard Rosé has a trademark long, chalky line and a delicate, dry finish

RED

Helen & Joeys Inara Shiraz 15/60
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 16/60
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 16/65
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'Craigo Grenache 16/70
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

WINE BY THE BOTTLE

SPARKLING

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

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

RED

Boat O'Craigo 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

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

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

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HOUSE SPIRITS

VODKA

78 Degrees Vodka	14

GIN

Coldstream House Gin	14
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	14
Johnnie Walker Red	14
Jack Daniels	14
Jim Beam	14
Makers Mark	14
Canadian Club	14

RUM

Kraken Spiced Rum	14
Bacardi	14
Sailor Jerry Spiced Rum	14
Mt Gay Rum	14
White Oat Maple Orange Rum	15

TEQUILA

Ghost Tequila	15
Tromba Tequila	15
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

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COCKTAILS

CIDER ROYALE **18**
Coldstream Pear & Apple Cider, Chambord & lime

MOSCOW MULE **18**
Vodka, lime juice & ginger beer. The original alcoholic ginger beer

PASSIONFRUIT SPRITZ **20**
Passionfruit puree, Coldstream House Gin, lime juice, Martingale Blanc de Blanc & soda

COCONUT CRUSH **21**
1800 Coconut Tequila, lime juice, pineapple juice

HUGO SPRITZ **22**
Coldstream House Gin, Elderflower Liqueur, Martingale Blanc de Blanc, soda & lime

BLACKCURRANT BRAMBLE **22**
Four Pillars Yuzu Gin, Blackcurrant Sour Liqueur, lemon juice & squash

SHAKEY PETE **22**
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

STRAWBERRY DAIQUIRI **23**
Bacardi, lime juice, simple syrup & strawberry puree blended with ice

RASPBERRY FAIRY **23**
White Oat Distillery Emerald Fairy Gin, Triple Sec, apple juice, lemon juice & raspberry puree

MARGARITA - CLASSIC/COCONUT/SPICED **24**
CLASSIC - Tromba Tequila, Cointreau, lemon juice & simple syrup
COCONUT - 1800 Coconut Tequila, Triple Sec, lemon juice & simple syrup
SPICED - Ghost Tequila, Triple Sec, lemon juice, simple syrup & tabasco

CHILLI MANGO MARGY **24**
White Oat Chilli Mango Gin, Triple Sec, mango puree & lemon juice

ESPRESSO MARTINI **25**
Fresh double espresso shot, 666 Butter Vodka, White Creme de Cacao & Kahlua

RASPBERRY LONG ISLAND ICED TEA **26**
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

MOCKTAILS **(18+)**

GIN AND TONIC **13**
Four Pillars Dry Bandwagon & Fever Tree Mediterranean Tonic

GIN SOUR **16**
Four Pillars Bloody Bandwagon, lemon juice, simple syrup & aquafaba

SUNSET **10**
A juice blend served in a wine glass with a pretty garnish - so you don't feel left out

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EXTENDED SPIRITS LIST

VODKA
78 Degrees Vodka (Hay Valley, SA) 14

BOURBON
Jim Beam 14
Makers Mark 14
Basil Haydens 14

RUM
Kraken Spiced Rum 14
Bacardi 14
Sailor Jerry Spiced Rum 14
Mt Gay Rum 14
Dead Man's Fingers Coconut Rum 14
Killik Silver Rum (Belgrave, VIC) 14
White Oat Distillery Maple Orange Rum (QLD) 15

BRANDY
Kellybrook Apple Brandy (Wonga Park, VIC) 14

TEQUILA
Ghost Tequila 15
Tromba Tequila 15
Tromba Cafeto Tequila 15
1800 Coconut Tequila 15

ALCOHOL FREE SPIRITS
Four Pillars Bandwagon Dry 12
Four Pillars Bandwagon Bloody 12

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

WHISKY & SCOTCH
Australian
Bakery Hill Cask Strength (Victoria) 20
Kinglake Distillery O'Grady's Bourbon Cask (Kinglake, VIC) 16
Lark Classic Cask (Tasmania) 20
Lark Chinotto Citrus Cask (Tasmania) 20
Tiny Bear 13yr (Knoxfield, VIC) 14

Aberlour 16yr Double Cask (Highland, Scotland) 20
Ailsa Bay Single Malt (Lowland, Scotland) 13
Ardbeg Corryvrecken Single Malt (Islay, Scotland) 24
Ardbeg Ultimate 10yr Single Malt (Islay, Scotland) 15
Ardnamurchan AD Single Malt (Highland, Scotland) 15
Aultmore 12yr Single Malt (Speyside, Scotland) 15
Berry Bros Blended Malt (Speyside, Scotland) 13
Bruichladdich Classic Laddie (Islay, Scotland) 14
Bruichladdich Laddie 22yr (Islay, Scotland) 38
Bruichladdich Octomore 07.3 (Islay, Scotland) 27
Bruichladdich Port Charlotte (Islay, Scotland) 15
Canadian Club (Ontario, Canada) 13
Caol Ila Distillers Edition (Islay, Scotland) 23
Dalwhinnie 15yr (Highland, Scotland) 15
Glenfarclas 8yr (Highland, Scotland) 14
Glenfarclas 12yr (Highland, Scotland) 16
Glenfiddich 12yr Single Malt (Speyside, Scotland) 14
Glenfiddich Winter Storm (Speyside, Scotland) 56
Glengoyne 18yr (Highland, Scotland) 23
Glengoyne 21yr (Highland, Scotland) 28
Glenkinchie Single Malt (Highland, Scotland) 22
Glenlivet The Code Single Malt (Highland, Scotland) 28
Glenmorangie 18 (Highland, Scotland) 21
Jack Daniels (Tennessee, USA) 13
Jack Daniels Fire (Tennessee, USA) 13
Gentlemen Jack (Tennessee, USA) 15
Johnnie Walker Red (Scotland) 13
Jura Prophecy Single Malt (Jura, Scotland) 18
Lagavulin Distillers Edition (Islay, Scotland) 33
Lagavulin 8yr (Islay, Scotland) 17
Laphroaig Quarter Cask (Islay, Scotland) 19
Monkey Shoulder Blended Malt (Speyside, Scotland) 13
Sheep Dog Peanut Butter (Louisville, USA) 13
Talisker 10yr (Isle of Skye, Scotland) 15
Westward Single Malt (Oregan, USA) 15

10% Surcharge applies on weekends*
15% Surcharge applies on Public Holidays*
*Excludes packaged stock and merchandise