



THE BEER LOVERS' GUIDE TO VICTORIA'S
MICROBREWERIES

FOURTH EDITION



CRAFT BREW

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To request a copy of this publication, please contact **Information Victoria**.
505 Little Collins Street
Melbourne Victoria 3000
Telephone: 1300 366 356 (local call cost)
www.vic.gov.au

Please Drink Responsibly

Publication Produced by **Victorian Association of Microbrewers Inc.**
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Woodend Victoria 3442

Edited by **Kate Lowry**

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Foreword

GREAT BEER LOVERS.
GREAT BEER MAKERS.

Victorians appreciate the taste of a great beer.

Victoria is also one of Australia's ~ indeed, one of the world's ~ leading manufacturers of great beer.

Melbourne hosts the world's second-biggest professional beer competition, the annual Australian International Beer Awards.

Victoria has 35 of Australia's 120 microbreweries ~ many of those in regional Victoria ~ and it is growing into a significant and thriving niche industry. There is no mistaking the importance of location in adding to the personality and quality of these beers.

By 2010 the plan is to have 50 microbreweries that sustain 260 full-time jobs and contribute more than \$180 million to Victoria's economy.

*This 2009 edition of **The Beer Lovers' Guide to Victoria's Microbreweries** is a concise and fascinating summary of the unique art and science of craft brewing, telling the stories behind Victoria's talented and passionate craft brewers. Many craft breweries are open for tours and tastings.*

Whether you're planning a regional Victorian holiday or out at a bar, this invaluable guide will help you choose a hand-crafted Victorian ale or lager to rival the world's best.

The personality of the brewers and the individuality of their premium products are served up on every page of this bigger and better 4th edition.



JACINTA ALLAN MP
MINISTER FOR REGIONAL AND RURAL DEVELOPMENT





WANT TO FIND ALL THESE
BEERS IN ONE PLACE?

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PUBLIC BAR

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TASTING

EVERY TUESDAY AT 6.30PM



Federation Square - Melbourne

 03 9654 8808

www.transporthotel.com.au



VICTORIA'S MICROBREWERY INDUSTRY

VICTORIAN MICROBREWERS ARE PASSIONATE ABOUT CRAFT BREWING AND PRODUCING QUALITY BEER ~ MORE IMPORTANTLY ABOUT SHARING THEIR PASSION WITH YOU.

VICTORIA'S EXPANSIVE MICRO-BREWING INDUSTRY PROVIDES YOU WITH A GREATER CHOICE OF BETTER QUALITY AND INTERESTING BEER STYLES.

Fresh, full flavoured and locally produced ~ why choose anything else?

There are currently over 25 microbreweries operating throughout Victoria, with more to come.

Every brewery sees their beer differently, producing unique versions of world renowned beer styles as well as creating their own individual brews.

Victoria's Microbrewers are enthusiastic participants in beer education and appreciation.

Simply visit one of the many listed breweries to see the passion for yourself!

Flavour characteristics, and food and beer matching, are just as important to good beer as good wine.

Rich full flavoured beers are ideal compliments to stews, roasts and hearty foods.

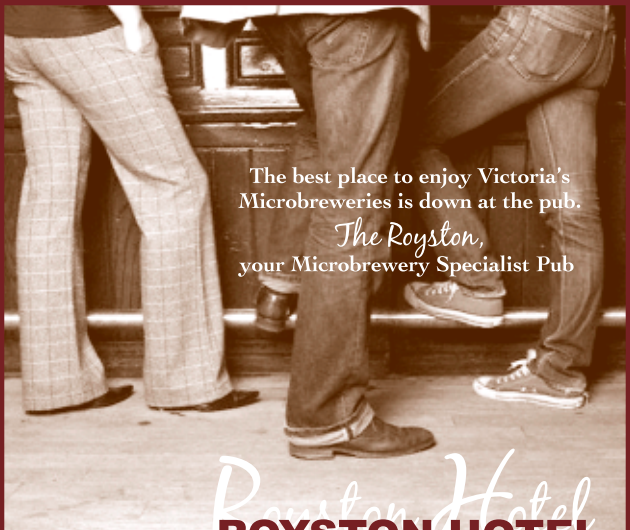
Lagers freshen up light meals, and match beautifully with delicate seafood.

Pilsners and aromatic beers styles match amazingly to spicy foods, but the sweet flavours of malt driven creamy brews also celebrate the spicy kick as well.

Victoria's Microbrewers hope you find the information listed in this guide helpful to educating your senses towards a better beer.

Whoever said learning wasn't fun! See you at one of Victoria's greatest assets... its many microbreweries!





The best place to enjoy Victoria's
Microbreweries is down at the pub.

The Royston,
your Microbrewery Specialist Pub

Royston Hotel
ROYSTON HOTEL

12 river street richmond 9421 5000

www.roystonhotel.com.au

The life of a beer
drinker at
The Terminus
is one of
continual
self-restraint



With an unbeatable range of micro's –
on tap and in stubbies – plus great food
& wine and a super atmosphere... you
might have to force yourself to leave.

The
Terminus
Hotel

492 Queens Parade, Clifton Hill, Victoria. Tel: 9481 3182

www.terminus.com.au

BREWERY LOCATIONS ~ STATEWIDE AND METROPOLITAN

LEGEND

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GUIDE TO BEER TERMINOLOGY

ALE - Style made with a top fermenting yeast, ales are generally robust and fruity.

AROMA HOPS - Hops rich in oils and chosen for their aroma contribution to the beer.

BARLEY - Grain used to produce the malt used in brewing.

BELGIAN LACE - The white 'latticework' of foam from the head of a beer, left on the glass after a sip has been taken.

CONDITIONING - Warm conditioning develops a complex of flavours, cold imparts a clean and rounded taste.

CRAFT BEERS - Beers produced by small, independent brewers with only traditional brewing ingredients such as malt, hops, yeast and water, brewed using a traditional brewing processes.



BITTER - A flavour characteristic of beer, contributed by the hops.

BROWN ALE - A top-fermented beer, lightly hopped and flavoured with roasted and caramel malt.

BODY/MOUTHFEEL - Density of a beer - amount of mouthfeel experienced by the drinker.

BOTTOM-FERMENTING YEAST - Works well at low temperatures and ferments more sugars. Also called 'lager yeast'.

BOUQUET/AROMA/NOSE - A combination of hops, malt and yeast by-product to create the fragrance of a beer.

BREW KETTLE - One of the vessels used in the brewing process - to boil the wort - also called a Copper.

CARBONATION - 'Sparkle' caused by carbon dioxide, created during fermentation or injected at a later stage.

CASK/BOTTLE CONDITIONED - Yeast is left in the brew to finish the fermentation resulting in its carbonation developing naturally in the package.

CREAM ALE - A combination of top- and bottom-fermented beers, producing a sweet, lightly hopped brew.

DRAUGHT BEER - Not a beer style, but a method of dispensing beer.

DRY BEER - Term for light-bodied brews with minimal after taste.

DRY HOPPING - Adding extra hops to the beer during fermentation or conditioning in the keg to enhance its aroma.

ESTERS - Fruity flavours produced by the yeast while fermenting.

FERMENTATION - The process of the yeast converting simple sugars in the wort to alcohol and carbon dioxide.

FILTRATION - Slightly cloudy after lagering, beer requires filtering to remove any remaining yeast and other materials. Most Craft beers are non-filtered.

GRIST - Term for milled grains.

HEAD - The foam at the top of a beer which is the protein pushed out of suspension by the rising bubbles.



GUIDE TO BEER TERMINOLOGY

HOPS - The flower of a perennial vine and one of the four key ingredients of beer.

INFUSION - Simplest form of mash - grains soaked in water.

KEG - Beer container - usually 50 litres.

LAGER - Bottom fermented beer fermented at colder temperatures than ales.
(From German 'largen' - to store).

LIQUOR - Water used in brewing process.

ROASTED MALT - Specialty malts affecting both the colour and flavour of beer.

SPECIFIC GRAVITY - A measure of the density of a liquid or solid, as compared with that of water.

STOUT - Very dark, heavy, top-fermented beer made from pale malt, roasted unmalted barley and often, caramel malt.



MALT, MALTED BARLEY - One of the four key ingredients of beer. Malt is barley which has been moistened, allowed to germinate and then dried.

MASH - A key step in the brewing process, malt is ground and blended with hot water to convert the starch of the malt to sugar.

MILLING - First step in the brewing process. Barley malt is crushed between pairs of rollers, separating the husk from the meal body. The meal body is fractured, preparing the malt for mashing.

ORIGINAL GRAVITY - Density of the wort prior to fermentation - a measure of the amount of sugar and solids within the wort.

PALE ALE - Amber or copper-coloured, top-fermented beer brewed using pale malts.

PILSNER - Term for pale, golden-hued, highly hopped, bottom-fermented beers.

PITCHING - Adding yeast to the wort.

PORTER - Very dark, top-fermented beer first brewed in London in 1722. Not as dark as a stout.

TANNINS - Organic compounds contained in some cereal grains and hops. Creates a dry sensation on the tongue.

TOP-FERMENTING YEAST - Works well at warm temperatures (typically 20 degrees celsius). Unable to ferment some sugars but tolerates higher alcohol concentrations than bottom-fermenting yeast.

WATER - One of the four key ingredients of beer. The water must be pure for a crisp, fresh taste.

WHEAT BEER - Beer containing a high proportion of malted wheat.

WORT - The name given to the sugar extract produced from the malted barley during the mashing process.

YEAST - One of the four key ingredients of beer. Yeast is a single cell organism which converts the sugars contained in the wort into alcohol and carbon dioxide.

ZYMURGY - The science of beer brewing.

Arctic Fox Brewing

Dandenong

ARCTIC FOX BREWING IS A PROUDLY INDEPENDENT AUSTRALIAN MICRO BREWERY, LOCATED IN DANDENONG, EAST OF MELBOURNE. WE COMMENCED OPERATION IN 2008, MAKING US ONE OF THE NEWEST BREWERIES IN VICTORIA.



At Arctic Fox, we are passionate about making full flavoured, naturally brewed beers without the use of chemicals or artificial preservatives.

We use a traditional mash brewing method to produce our beers.

Brewing small batches allows us to closely monitor each and every brew to ensure that you get great tasting beer.

We use Australian ingredients wherever possible in our beers. They are naturally fresher than imported ingredients, and we are doing our bit to support Australian farmers.

Over the next year we hope to expand our range to include a number of different beer styles from around the world.

At Arctic Fox we respect the environment in our brewing practices by using local ingredients to reduce transport, recycle water used for cooling in the brewing process and managing all waste products that leave the brewery. We also use an innovative and distinctive 'top-lock' 6-pack holder which requires significantly less paper than regular packaging.

We hope you take the opportunity to try some of our beers soon.

Cheers,

Fab & Brad

We are currently not open for tours, but keep an eye on our website for updates and if brewery tours become available.



BREWERS: FAB AND BRAD



ARCTIC FOX

TEL ~ 03 9792 1800
FAX ~ 03 9792 1880
thefox@arcticfox.com.au
www.arcticfox.com.au

Bintara Brewery

Rutherglen



ALL BINTARA BEERS ARE MADE IN THE TRADITIONAL STYLE FROM THE REGION THAT THE BEERS ORIGINATED FROM. THEY ARE MEANT TO BE FOOD BEERS.

They are more fruity than typical Australian beers and most imported (high volume brands).

Because we get more of the grain fruit characters in our beers they are generally less hop driven and therefore not as bitter or harsh, this makes them great with food.

The beers are not sweet in terms of residual sugar but are sweet because we get richness from the grain during the mashing process. We are a microbrewery and not a boutique brewery ~ i.e. our beers are well made, clean and consistent.

Bintara Brewery is situated on Fraser Road, halfway between Wodonga and Rutherglen on the Murray Valley Highway. The brand new brewery and café is an ideal place to enjoy tasting the beers of Bintara, discuss the natural hand-crafted brews and view the brewing process. The café is open for breakfast and lunch from Friday to Monday with tapas and beer tasting platters available.

Come and enjoy a sit down tasting or just visit to see how we craft our brews.

In the heart of Rutherglen wine country, take the Hume Freeway out of Melbourne and head towards Wodonga. Once you've passed Wangaratta, take the Springhurst exit and follow the signs to Rutherglen. Bintara Brewery is located halfway between Wodonga and Rutherglen on the Murray Valley Highway. Melways Reference: 622, D5.



Operating Hours

9.00 am ~ 5.00 pm
7 days a week

Beer Selection

Crystal Wheat
Pilsner
Pale Ale
Black Beer
Seasonal beers every quarter



FRASER ROAD
RUTHERGLEN
VICTORIA 3685

MOB ~ 0447 327 517

info@vintara.com.au
www.vintara.com.au

Bridge Road Brewers

Beechworth



AT BRIDGE ROAD BREWERS YOU ARE ASSURED OF THE COMPLETE MICROBREWERY EXPERIENCE, THIS ATTRACTIVE TIMBER-CLAD BREWERY, HOUSED IN AN HISTORIC COACH HOUSE, BOASTS SOME OF THE BEST ALES IN THE COUNTRY.

Bridge Road Brewers found its origins in Innsbruck Austria. Brewer/owner Ben Kraus, originally from Beechworth, learnt his art in the Austrian Alps, where he met his partner Maria, who brings her Tyrolean flair to the brewery and its kitchen.

Located in the historic Tanswells Coach House, in the heart of Beechworth, the brewery boasts a large tasting facility and dining area. Bridge Road Brewers produce a big range of ten ales, all of which are available for sampling from the brewery bar. The Austrian influenced kitchen produces the best pretzel this side of Munich, as well as a well matched lunch and pizza menu. In Summer the Brewery utilises its beer garden for moonlight cinema and live music events. Beechworth Oktoberfest is held at the brewery in the first week of October each year.

The brewery is very interactive and enjoys the opportunity to provide visitors with an insight into how the beer is made, partake in a sample or two and sometimes be involved in the crafting process itself.

Bridge Road Brewers aims to produce beers that are full bodied and true to style, using the highest quality ingredients we can lay our hands on, including living yeast strains sourced from some of the world's most famous breweries.

The infamous Ned Kelly features on the label. An icon of the north-east, having spent much time in Beechworth, he was tried in the Beechworth Courthouse and then held in the local prison.

Bridge Road Brewers has relocated to the Old Coach House, behind Tanswells Hotel, down Brewers Lane, off Beechworth's Main Street (Ford Street). Rear Parking available off High Street.
Melways Reference: 622, E7.



BREWER: BEN KRAUS

Operating Hours

11.00 am ~ 5.00 pm (Monday)
Closed Tuesdays
11.00 am ~ 6.00 pm
(Wednesday-Saturday)
11.00 am ~ 11.00 pm (Sunday)

Beer Selection

Bavarian Wheat
Beechworth Pale Ale
Robust Porter
Australian Ale
Celtic Red Ale
"Bling" India Pale Ale
Chevalier "Hefe Weizen"
Chevalier "Biere De Garde"
Chevalier "Saison"



TANSWELLS OLD
COACH HOUSE
FORD STREET
BEECHWORTH
VICTORIA 3747

TEL ~ 03 5728 2703
info@bridgeroadbrewers.com.au
www.bridgeroadbrewers.com.au

Bright Brewery

Bright



THE SPECTACULAR ALPINE HIGH COUNTRY IS A PLACE OF GREAT AUSTRALIAN FOLKLORE AND NATURAL BEAUTY. OVERLOOKING THE OVENS RIVER, NATIONAL PARKS AND THE MOUNTAINS THEMSELVES, BRIGHT BREWERY IS HARD TO TOP FOR A BEER AND A BITE!

In the heart of picturesque Bright, Bright Brewery has set about creating the perfect environment to relax and enjoy the finest of MountainCrafted™ beers ~ and what a majestic place Victoria's Alpine High Country is to savour every last drop of them.

The brews are lovingly crafted in a German-made, Biering 12 hectolitre Brewhouse, using fresh mountain water, high quality ingredients and craft brewing techniques. Bright Brewery currently creates six signature beers ~ Hellfire Amber Ale, an English-style Ale; Blowhard Pale, a bracing American-style pale ale; Razor Witbier, a delicate Belgian white ale; Staircase Porter, a robust dark beer; Fainters Dubbel, a Belgian abbey-style high alcohol brew; and a new lager, still a closely guarded secret at the time of going to print ~ plus an exciting line up of ever-changing Brewer's Choice beers. The beer names are inspired by the dramatic geographical features around Bright.

Bright Brewery's beers have won medals every year in the Australian International Beer Awards.

Bright Brewery provides a tour and tasting program by appointment, and the ever-popular Brewer For A Day experience each month. At this family-friendly brewery, enjoy live music, hot and cold bar foods, and local wines.

Check out www.brightbrewery.com.au for tours, events, stockists and developments.



BREWERS: DAVID COCKS (L)
SCOTT BRANDON (R)

Operating Hours

Afternoons and Evenings
7 days a week

Beer Selection

Hellfire Amber Ale
Blowhard Pale
Razor Witbier
Staircase Porter
Fainters Dubbel
Bright Lager

Brewer's Choice range
available at the brewery only



121 GREAT ALPINE ROAD
BRIGHT
VICTORIA 3741

TEL ~ 03 5755 1301
FAX ~ 03 5755 1346

info@brightbrewery.com.au
www.brightbrewery.com.au

On the Great Alpine Road in the heart of Bright, beside the Visitor Information Centre. The Great Alpine Road is accessed from the Hume Highway and leads over the mountains via Mt Hotham to Gippsland and the Coast. Melways Reference: 622, F9.

Buckley's Beers

Healesville

BUCKLEY'S BEERS IS THE YARRA VALLEY'S FIRST MICROBREWERY WITH SOLAR HEATED BREW LIQUOR ~ UTILISING NATURAL ENERGY FROM THE SUN TO PROVIDE A SUSTAINABLE BREWING PROCESS!



The exploits of 'wild man' William Buckley, who lived on the Bellarine Peninsula early in the 19th century, led to the well known Australian expression... 'Buckley's Chance', meaning no chance at all.

So, in late 2001 when Buckley's Beers was conceived, it was considered by its founders to have Buckley's chance of really making it.

A few years on and the Yarra Valley brewery is going from strength to strength.

Making the most of older equipment and a 15 Hectolitre brewing length, Buckley's Beers creates an exciting range of award-winning pilsners, ales and the dark, and serious, Buckley's Bitter.

One philosophy behind the brews is, as the founders themselves say, 'Buckley's is not a beer for wimps!' The distinctive bitterness and strength can be recognised across the range ~ the full-bodied, well-balanced, hoppy flavours will definitely hit the spot.

Add to this the opportunity to observe and assist in the brewing process (most Saturdays by appointment), not only can you enjoy the brews but be involved in their very creation.

Quite seriously, you have Buckley's chance of not enjoying a session at Buckley's Beers ~ poor old William himself would probably like to join you!

The brewery is easy to find. From Melbourne, take the Eastern Freeway out of Melbourne. This joins the Maroondah Highway, follow this to Healesville. Turn left onto Healesville-Kinglake Road and then left into Hunter Road, just before the railway crossing.
Melways Reference: 277, K1.



BREWER: JOHN O'CALLAGHAN

Operating Hours

Normally weekends and public holidays but ring first to check.

Beer Selection

Buckley's Pils
Buckley's Original Ale
Buckley's Bitter
Buckley's Dark Bock



30 HUNTER ROAD
HEALESVILLE
VICTORIA 3777

PO BOX 121
HEALESVILLE
VICTORIA 3777

TEL ~ 03 5962 2701
MOB ~ 0408 354 909

info@buckleysbeer.com.au
www.buckleysbeer.com.au

Coldstream Brewery

Coldstream

VISIT COLDSTREAM BREWERY IN THE BEAUTIFUL YARRA VALLEY AND ENJOY GREAT FOOD ALONGSIDE A DELICIOUS RANGE OF HAND CRAFTED BEERS THAT INCLUDES BOTH CLASSIC LAGER-STYLES AND TRADITIONAL ALES.



The original brainchild of four friends living locally, Coldstream Brewery opened its doors to beer lovers and diners in June 2007.

The restaurant and bar are housed in a charming old brick building on the north side of the Coldstream township (dubbed the Gateway to the Yarra Valley). The microbrewery itself has been set up in a purpose-built

extension across a small courtyard at the back of the restaurant, which has large windows through which you can see for yourself the Coldstream beers being brewed in small batches, by Brewer Rod Williams. For a small charge, you can also join one of the regular brewery tours, followed by a tasting of the full range of draught Coldstream products, that even includes a delicious hand-crafted cider. Wine and Cider Maker Phil Kelly makes this premium cider from the juice of local apples, extracted on a traditional rack and cloth cider press.

The restaurant features a menu of share plates, mains and pizzas, along with blackboard specials. Head Chef, Scott Arthur, develops the menu around local and seasonal ingredients to create simple, yet high quality food.

A function room is available for private parties of up to 50 people, with a number of menu options available, from cocktail parties to three-course dinners.

Coldstream is located approximately 45km north east of Melbourne CBD. The brewery is on the corner of Killara Road and Maroondah Highway, approximately 400m south of the Melba Highway turn-off. Melways Reference: 281, B8.



Operating Hours

11.00 am ~ 11.00 pm
(Wednesday- Sunday)

Beer Selection

Coldstream Bitter/
Special Bitter
Coldstream Pilsner
Coldstream Seasonal Beers:
Summer Ale
Chocolate Winter Ale
Spring Lager
Autumn Porter
Coldstream Cider



694 MAROONDAH HIGHWAY
COLDSTREAM
VICTORIA 3770

TEL ~ 03 9739 1794
FAX ~ 03 9739 1786

info@coldstreambrewery.com.au
www.coldstreambrewery.com.au

Flying Horse Bar and Brewery

Warrnambool

THE FLYING HORSE BAR & BREWERY IS THE ONLY MICROBREWERY FOUND ON THE GREAT OCEAN ROAD. ESTABLISHED IN 2008 THE MICROBREWERY PRODUCES THE AWARD WINNING DIRTY ANGEL, CHAMPION PORTER AT THE 2009 AIBA AMONG OTHERS.



Set among stunning architecture the Flying Horse Bar & Brewery boasts a total experience for the beer enthusiast.

The venue was built brand new by a local family company in July 2008.

The Microbrewery is within full view of the 100 seat dining area and not far from the recycled timber clad bar boasting 18 beer taps including many of the local brews.

The venue also has a Sportsbar and TAB, Indoor Kids Room, Casual Bar, Lounge with open gas fires, 2 outdoor areas, a large upstairs Function Room, Bottleshop and even an Art Gallery!

The Microbrewery has produced award winning beers all named after local icons including Gold, Silver and Bronze Medals at the 2009 AIBA and The 2009 Sydney Royal Fine Food Show.

Brewery Tours are available by request.



Operating Hours

11.00 am ~ 11.00 pm

(Sunday-Wednesday)

11.00 am ~ 1.00 am

(Thursday-Friday)

10.00 am ~ 1.00 am

(Saturday)

Beer Selection

Flagship Beers:

Whale Ale, Dirty Angel

Seasonal Beers such as

Wollaston Wheaty and

Mahogany Porter among

other seasonal varieties



FLYING HORSE
BAR & BREWERY

10691-10695
PRINCES HIGHWAY
WARRNAMBOOL
VICTORIA 3280

TEL ~ 03 5562 2254

FAX ~ 03 5562 2575

mattmonk@theflyinghorse.com.au

www.theflyinghorse.com.au

The Flying Horse Bar & Brewery is one of the first iconic buildings you come across travelling into the city at the Eastern Entrance. It shares a site with a McDonalds restaurant and BP Service Centre approximately 5 kms east of the city centre.

Grand Ridge Brewery

Mirboo North



GRAND RIDGE ROAD TRAVERSES THE TOP OF THE STRZELECKI RANGES AFFORDING SPECTACULAR VIEWS AND ARRIVING AT THE DOOR OF ITS NAMESAKE, THE GRAND RIDGE BREWERY AND RESTAURANT.

Housed in a redeveloped butter factory, Grand Ridge beers are brewed with no added chemicals, preservatives or added sugar making them noticeably clean and rich in flavour and definitely worth hunting down.

Acclaimed as the world's most awarded brewery after winning 29 medals at the 2002 Australian International Beer Awards and now over 130 international medals including Australian title for best lager, ale, pilsener, wheat, dark, stout and light categories of beer, Grand Ridge received the Premier's Trophy for Best Victorian Beer in 2002, 2003 and 2005 and was winner of Victoria's Best Restaurant in 2005.

The brewery operations can be viewed at a relaxed pace from a brand new gallery in the bar while tours and tastings complement meals at the fully licensed restaurant and bistro.

Why not stay the night at Grand Ridge Manor? A classically renovated 1930's Californian Bungalow which can comfortably accommodate couples or groups of up to 9.

This award winning range of beers is crafted from only the purest ingredients and blend truly international flavours with local expertise. An unrelenting commitment to quality has ensured that Grand Ridge is one of the world's best beer producers.

PS: The website is a real goer. Check it out!!

Take the Monash Freeway out of Melbourne and head to Trafalgar. Turn right at the Criterion Hotel Trafalgar, travel though Thorpdale and head into Mirboo North. Melways Reference: 628, B8.



BREWER: ERIC WALTERS

Operating Hours

11.00 am ~ late
7 days a week
Regular live entertainment.
Open fires and quality, friendly country service.
Bus tours, corporate and group functions welcome.

Beer Selection

Moonlight 3.3% alc.vol
Natural Blonde 4.5%alc.vol
Brewer's Pilsener 4.9%alc.vol
Gippsland Gold 4.9%alc.vol
Yarra Valley Gold 4.9%alc.vol
Hatlifter Stout 4.9%alc.vol
Black & Tan 4.9%alc.vol
Moonshine 8.5%alc.vol
Supershine 11%alc.vol



1 BAROMI ROAD
MIRBOO NORTH
VICTORIA 3871

RESTAURANT, BAR, TOURS AND
ACCOMMODATION ENQUIRIES ~
TEL ~ 03 5668 2222
restaurant@grand-ridge.com.au

WHOLESALE BEER ENQUIRIES ~
TEL ~ 03 9706 2222
MOB ~ 0430 588 522
beer@grand-ridge.com.au

HOME DELIVERY BEER
ENQUIRIES ~
TEL ~ 03 9706 2222
beer@grand-ridge.com.au
www.grand-ridge.com.au

Hargreaves Hill Brewing Company

Yarra Glen

THE YARRA VALLEY IS ONE OF AUSTRALIA'S PREMIER FOOD AND WINE REGIONS, AN IDYLIC SPOT TO SET UP AN ICONIC BREWERY. HARGREAVES HILL BREWING COMPANY HAVE DONE JUST THAT.



Established in 2003, Hargreaves Hill Brewing Company has grown a reputation for excellent hand crafted ales.

In late 2007, Hargreaves Hill opened a bar and restaurant in Yarra Glen, in the historic National Bank building. This grand Victorian building is the perfect setting to showcase the Hargreaves Hill beers, with 8 beers on tap.

The brewery was recently upgraded after the original Steels Creek was lost in the 2009 bushfires. It now features a 12 hectolitre steam fired Brewhouse, and allows for precise control over brewing and fermentation temperatures.

Simon and Glenn in the brewery have expanded their repertoire of beers, embracing brewing techniques from around the world to produce unique flavours. They are always searching for new and exciting hops, malts and yeast to add character and diversity to the range of beers.

The Hargreaves Hill bar and restaurant is the perfect interlude to a wine tasting excursion around the Yarra Valley, and the knowledgeable bar staff are always on hand to take you through a tasting paddle of 6 beers. The restaurant menu features creative, modern brasserie style food designed to complement the ales and lagers. Whether it's a hearty burger for lunch with an ESB, an afternoon snack on mussels and frites with an Abbey Dubbel, or an aged Black Angus rib eye for dinner, stopping by on your next trip to the Valley is essential.

Take the Eastern Freeway out of Melbourne. Turn left onto the Maroondah Highway and head to Coldstream. Turn left onto the Melba Highway, and head into Yarra Glen. At the traffic lights on your left, you will see an historic double storey bank building. You've found us!



Operating Hours

Wednesday-Sunday

Beer Selection

Pale
Hefeweizen
ESB
Porter
Bohemian
Abbey Dubbel
Celtic



25 BELL STREET
YARRA GLEN
VICTORIA 3775

TEL ~ 03 9730 1905
FAX ~ 03 9730 1518

info@hargreaveshill.com.au
www.hargreaveshill.com.au

Holgate Brewhouse

Woodend



HOLGATE BREWHOUSE ~ A BEER HAVEN SITUATED IN AN ICONIC 19TH CENTURY HOTEL, STYLISHLY REFURBISHED BY PAUL AND NATASHA HOLGATE WITH 10 ACCOMMODATION ROOMS, BAR, RESTAURANT AND FUNCTION ROOM.

We're an independent brewery with a small team passionate about creating full flavoured real beers and passionate about offering a unique experience at the Brewhouse. Holgate beers are available in draught and bottles at the Brewery and through other liquor outlets, bars, pubs and restaurants.

The Holgate range of beers is brewed with 100% malt, real hops and sparkling fresh Macedon Ranges water ~ all of the finest ingredients from Australia and around the world to create a diverse range of Ales and Lagers giving you a taste sensation and real beer experience!

The real ales are served from authentic beer engines fully imported from England. These babies pump up the real ale from the cellar in the time honoured tradition. Try a tasting "paddle" which is 8x90ml samples of the full range of Holgate beers.

The accommodation consists of stylishly refurbished queen-sized bedrooms, each with new ensuite. Enjoy a Bed and Breakfast with fantastic views across the village of Woodend or onto Mt. Macedon. Like the original travellers, a stay at Holgate Brewhouse is a refuge from your hard-days touring! And nothing is better than indulging in a few Holgate draught beers, or superb local wines, and only having to wander upstairs to bed!

Take the Calder Freeway out of Melbourne and turn off at the Woodend exit. Keatings Hotel is located on the left in the main street of Woodend Village. Keep an eye open for the big Bull ~ you can't miss it!
Melways Reference: 609, G9.



BREWER: PAUL HOLGATE

Operating Hours

2.00 pm ~ late
(Mondays)
12 Noon ~ late
(Tuesday-Sunday)

Beer Selection

Pilsner
Mt Macedon Ale
Nut Brown Ale
White Ale
Big ReG Lager
ESB
Temptress Choc Porter
Hopinator
Double Trouble



HOLGATE BREWHOUSE
79 HIGH STREET
WOODEND
VICTORIA 3442

CONTACT US:
HOTEL, BAR AND
RESTAURANT ~
TEL ~ 03 5427 2510
FAX ~ 03 5427 3502

hotel@holgatebrewhouse.com
www.holgatebrewhouse.com

James Squire Brewhouse

& Restaurant ~ Waterfront City ~ Docklands

TALK ABOUT QUALITY BEERS... JAMES SQUIRE WAS THE FIRST AUSTRALIAN TO ESTABLISH HAND CRAFTED BREWS WAY BACK IN 1794.

And today the tradition continues with the entire range of some of Australia's finest boutique beers available on tap at James Squire Brewhouse & Restaurant ~ Waterfront City.

With a micro-brewery on site and passionate staff that are only too happy to have a chat, you can be assured of a session of great tasting brews and a bit of yarn about the tastes and textures of our beers.

The Brewhouse is decked out with memorabilia and facts about the great James Squire and his somewhat sordid past and also features floor to ceiling windows that take in the spectacular vista of Victoria Harbour.

As with most connoisseurs of a fine beer, there is a great appreciation for fine food, and at the Brewhouse we understand this completely. Our A la Carté and bar menus have a range of dishes perfectly matched to our beers to ensure you enjoy a truly holistic experience.

So the next time you're after a relaxing lunch or dinner, or even just a few quiet ales, make your way down to the Docklands and discover how craft beers really started...



BREWER: DAVE EDNEY

Operating Hours

12.00 Noon ~ late
7 days a week

Beer Selection

Docklands Pale Ale
Highwayman Red Ale
Craic Irish Stout
Waterfront Wheat Ale
James Squire Amber Ale
James Squire Golden Ale
James Squire Pilsener
James Squire Porter
James Squire India Pale Ale



TENANCY 16
WATERFRONT CITY
439 DOCKLANDS DRIVE
DOCKLANDS
MELBOURNE
VICTORIA 3000
TEL ~ 03 9600 0700
FAX ~ 03 9600 0299
info_melb@jamesquire
brewhouse.net
www.jamesquirebrewhouse.net

Catch the free City Circle Tram to Docklands. Or, alternatively, take tram 48 or 70 from Flinders Street, or 86 from Bourke Street to Waterfront City tramstop right behind the pub.

James Squire Brewhouse

Portland Hotel ~ Melbourne CBD

THE FIRST BREWER OF BEER IN AUSTRALIA, JAMES SQUIRE WAS A MAN OF MANY FACES. THE MYTHS AND LEGENDS, AND SOME TALL TALES, CAN STILL BE HEARD TODAY.



The flavours, aromas and textures of the beers on offer at the James Squire Brewhouse redeem Squire's interesting, and occasionally shady, personal history.

The James Squire Brewhouse introduces handcrafted ales brewed on site, adding to our bustling city vibe. Our menus are tailored to ensure that they match all of our beers, including the full James Squire family on tap.

From the full-bodied Portland Pale Ale to the heady Craic Irish Stout, the Malt Shovel Brewers expertly craft fresh and flavoursome beers.

You can be assured that your taste buds will get a fair work-out. Combine the traditional ale tastes, which have endured the test of time, with a full Australian style menu available at the Brewhouse, and you know you are in for a treat.

You could ask one of the friendly staff to 'stand and deliver' ~ a fine drop of the Highwayman should come your way, named for another of Mr. Squire's personae.

So, share a tale over an ale, further the legends, enhance the myths... and, of course, thoroughly enjoy the Craic.



Operating Hours

12 Noon ~ late
(Monday-Sunday)

Beer Selection

James Squire Amber Ale
James Squire Golden Ale
James Squire Pilsener
James Squire Porter
James Squire India Pale Ale
Portland Pale Ale
Highwayman Red Ale
Craic Irish Stout

Seasonal Brews Include

Speculator American Pale Ale
Colonial Wheat



On the corner of Little Collins and Russell Streets, Melbourne.
Situating in the Portland Hotel, next to Greater Union Cinema
Melways Reference: 2F, G3.

PORTLAND HOTEL
115-127 RUSSELL STREET
MELBOURNE
VICTORIA 3000
TEL ~ 03 9810 0064
FAX ~ 03 9654 1066
theportlandhotel@odpc.com.au
www.portlandhotel.com.au

Jamieson Brewery

Jamieson

RESTING AMID EIGHT ACRES, WITH THE GOULBURN RIVER FLOWING BEHIND THE PROPERTY, THE SETTING IS PERFECT FOR THE JAMIESON BREWERY AND HOTEL.



Sitting at the bar of the hotel you can sample one of the variety of 'wheats' and ales whilst literally watching the 1200 litre, full mash brewery in operation.

The hotel and brewery offers relaxed accommodation and has dining available 7 days a week. Special 'beer dishes' have been created to compliment the Jamieson range of beers such as Lamb Shanks in Stout and Beef 'n Beer Pie.

Since the first beer rolled out of production in May 2001, the brewery has continued to craft beers such as Jamieson Mountain Ale, Jamieson Raspberry Ale, Jamieson Pale Ale, the popular Jamieson Brown Ale and recently released Jamieson 'Beast' India Pale Ale which are all currently available around Melbourne and country outlets, both on tap and packaged.

Jeff and Jeanette Whyte are always willing to show you through the brewery with daily tours and will happily explain the ins and outs of the brewing process almost anytime ~ just ask them!

Head for the hills, savour the scenery and the tastes at Jamieson Brewery ~ maybe stay a while.

25 minutes from Mansfield off Jamieson-Woodspoint Road.
Melways Reference: 628, C2.



BREWER: JEFF WHYTE

Operating Hours

10.00 am ~ 11.00 pm
7 days a week

Beer Selection

Jamieson Brown Ale
Jamieson Pale Ale
Jamieson Raspberry Ale
Jamieson Mountain Ale
Jamieson Beast IPA



EILDON ROAD
JAMIESON
VICTORIA 3723

TEL ~ 03 5777 0515
FAX ~ 03 5777 0555

info@jamiesonbrewery.com.au
www.jamiesonbrewery.com.au

Mildura Brewery

Mildura

WHERE THE BEAUTIFUL MURRAY RIVER AND THE ICONIC AUSTRALIAN OUTBACK MEET ONE ANOTHER LIES A TOWN WITH A GRAND AND COLOURFUL HISTORY ~ MILDURA BREWERY IS AT ITS HEART.



Mildura Brewery is unlike anything you've ever seen before, and its beers are equally as memorable.

Producing five naturally brewed

beers, along with unique specialty brews, from inside the former Astor Theatre in Mildura's restaurant precinct, the Mildura Brewery creates beers that are inspired by and named after local produce, landmarks and themes.

The best selling beer is the Mallee Bull (5.6% ale), which is closely followed by the Desert Premium (4.5% lager), the Honey Wheat (4.5% wheat beer), and the Sun Light (3% light beer). Storm (4.5% cloudy ale) was a popular specialty beer and has become a new addition to the regular line up.

The unique Mildura Brewery has held on to its former glory as the Astor Theatre with a grandiose refurbishment of the magnificent art deco building, but also includes a new, three vessel brew house and bottling line, that is on full display to guests drinking or enjoying a meal in the Brewery pub.

Mildura Brewery, the brewery that took Mildura by storm!



Located in Mildura in the heart of the 'feast street' dining precinct, on Langtree Avenue (between 7th Street and the Mall).
Melways Reference: 614, B5.



Operating Hours

11.00 am ~ late
7 days a week

Beer Selection

Mallee Bull
Desert Premium Lager
Honey Wheat
Sun Light
Storm
Seasonal and Speciality Beers



20 LANGTREE AVENUE
MILDURA
VICTORIA 3500
PO Box 800
MILDURA
VICTORIA 3502

TEL ~ 03 5022 2988

FAX ~ 03 5023 8944

info@mildurabrewery.com.au

www.mildurabrewery.com.au

Mountain Goat Brewery

Richmond

“WELL, A MOUNTAIN GOAT IS A BIG, HAIRY ANIMAL THAT NEVER FALLS OVER ~ A GOOD NAME FOR A BREWERY, WE RECKON!”



Mountain Goat started out in Dave's backyard in the mid 90's as a hobby that was verging on obsessive.

Then mate Cam came back from from OS inspired by the North American microbrewery movement and said “Dave, let's turn Mountain Goat into a microbrewery ~ you brew it and I'll sell it.”

Ten years on, Dave and Cam have their own microbrewery operating in the back streets of Richmond and are hand-crafting four, all natural, award winning ales.

You can buy Mountain Goat on tap in around 80 inner Melbourne bars or in bottle right around the country.

The brewery opens to public each Friday from 5pm with all the Goat beers on tap along with rockin' pizzas. You can also visit on a Wednesday from 5pm when you can see beer being brewed, get a free tour and earbash a brewer.

Join the Goat Army on the website and stay abreast of breaking Goat news as it happens.



Catch the No.48 or 75 tram (Wattle Park) from Flinders Street. It runs along Bridge Road, Richmond. Get off at stop No.22 near Amora Hotel. Walk down River Street, turn left on North Street. Melways Reference: 2H, G5.



BREWER (LEFT): DAVE BONIGHTON

Operating Hours

5.00 pm ~ 10.00 pm
Wednesday
5.00 pm ~ Midnight
Friday

Beer Selection

Hightail Ale
Pale Ale
India Pale Ale
Surefoot Stout
One-off Brews

MOUNTAIN GOAT BEER

Bottled BUT NOT Tamed

80 NORTH STREET
RICHMOND
VICTORIA 3121

TEL ~ 03 9428 1180
FAX ~ 03 9428 1190

goat@goatbeer.com.au
www.goatbeer.com.au

Otway Estate

Barongarook

OTWAY ESTATE PRODUCES HANDCRAFTED 'PRICKLY MOSES' BEERS USING PURE OTWAY RAINWATER. SITUATED IN THE LUSH OTWAY RANGES THE EXPANSIVE RANGE OF BEERS IS GUARANTEED TO TEMPT ANY BEER LOVER.

Established in 1981 as a boutique winery, Otway Estate expanded into beer in 2006. The availability of high quality rainwater provides the main ingredient for our handcrafted beers.

With a range of over 12 different beers under the Prickly Moses label, Otway Estate is really making its mark on the micro-brewing industry already achieving 3 silver and 6 bronze medals at the Australian International Beer Show. The Estate's Brewer ~ Luke Scott is well recognised in the brewing industry, working as a brewer at the Hunter Brewing Company and CUB prior to moving home to Victoria and taking up the reins as Head Brewer at Otway Estate.

The selection of beers range from the lightly hopped Summer Ale to the barrel fermented Strong Ale.

The Prickly Moses range of beers are named after an indigenous plant that grows on the property and characterised by the echidna which is also a local resident.

The Estate is open 7 days and includes a cellar door tasting room along with a café / restaurant, gallery, conference / function facility and on-site accommodation. Otway Estate provides a complete 'Taste of the Otways'.



Take the A1 (Princes Highway) from Melbourne to Colac (approximately 2 hours) then follow the C155 (Colac Lavers Hill Road) approximately 12.5 kilometres and turn into Hoveys Road, Barongarook.



HEAD BREWER: LUKE SCOTT

Operating Hours

10.00 am ~ 5.00 pm
7 days a week
Closed Christmas Day

Beer Selection

Otway Light
Summer Ale
Otway Pilsner
Wheat Beer
Otway Ale
Red Ale
Organic Lager
Farmhouse Ale
Saison
Reserve De Otway
Otway Strong Ale
Otway Stout



10-30 HOVEYS ROAD
BARONGAROOK
VICTORIA 3249
PO BOX 353
GEELONG
VICTORIA 3220

TEL ~ 03 5233 8400
FAX ~ 03 5233 8343

info@otwayestate.com.au
www.otwayestate.com.au

Red Hill Brewery

Red Hill South

THE FIRST MICROBREWERY EVER ON THE MORNINGTON PENINSULA.
SET AMIDST THE HOP VINES, IN A BEAUTIFUL RURAL ENVIRONMENT,
TASTE THE BEERS OR STAY FOR A DELICIOUS, BEER-FRIENDLY MEAL.



The Red Hill Brewery is unique, having established its own hop yard where organically grown hops are nurtured for use in their craft-beers.

The Red Hill Brewery hops are a dramatic spectacle, growing over four metres high, and on full display to visitors to the brewery. Using their own hops imparts distinctive, fresh and unique hop flavours and aromas to all Red Hill's beers.

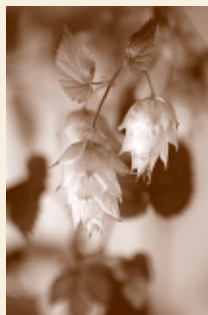
Red Hill Brewery offers three main beer styles, Golden Ale, Wheat Beer and Scotch Ale. All are hand-crafted using only water, the finest malt, yeast and Red Hill's own organically grown hops.

The Red Hill Brewery also features regular seasonal specialties such as the Belgian Abbey style Christmas Ale, the Autumn celebratory Weizenbock, the hop harvest ESB and in winter the Imperial Stout.

Set in a beautiful rural environment, the Red Hill Brewery has a small eatery committed to serving great food. The food is a selection of some of the most famous and popular dishes from the great beer loving nations of England, Belgium and Germany where the favourite dishes have developed over centuries according to how well they match the famous beer styles.

The Red Hill Brewery has its own very special tasting room where the range of beers can be tasted and purchased or you can also enjoy a beer on the premises in premium European style glasses, matched to a delicious, beer-friendly meal.

From Melbourne take either the Nepean Highway or Monash Freeway out of the city. Get onto the Mornington Peninsula Freeway. Follow the signs from freeway to Red Hill. Turn right into Shoreham Road at shops. The Brewery is located 2 kilometres south at the corner of Cherry and Shoreham Roads. Melways Reference: 190, K10.



Operating Hours

11.00 am ~ 5.00 pm
(Thursday-Sunday and
Public Holidays)

Beer Selection

Golden Ale
Wheat Beer
Scotch Ale
Seasonal and Speciality Beers



88 SHOREHAM ROAD
RED HILL SOUTH
VICTORIA 3937

TEL ~ 03 5989 2959
FAX ~ 03 5989 2270

info@redhillbrewery.com.au
www.redhillbrewery.com.au

Sweetwater Brewing Company

Mount Beauty



LOCATED IN THE PICTURESQUE KIEWA VALLEY AT MOUNT BEAUTY, SWEETWATER BREWING COMPANY AIMS TO BREW GREAT BEERS WHERE THE FLAVOURS OF THE MALT, HOPS AND YEAST FEATURE AND ENHANCE OUR PURE SWEET MOUNTAIN WATER.

In the heart of the Victorian High Country the town of Mount Beauty sits at the base of Mount Bogong where the Kiewa River emerges from steep mountain valleys. The Kiewa takes its name from the word for 'sweetwater' in the language of the original indigenous visitors to the region and Sweetwater Brewing Company has adopted this name in recognition of the history of the area and the important part that the pure clear mountain water plays in the beer we brew.

The brewery is based at Annapurna Estate Winery, providing a location with an atmosphere and scenery that reflects the connection that Sweetwater Brewing Company has with the High Country. The alfresco Brewery Bar provides visitors and lovers of great beer the opportunity to enjoy beer fresh from the brewery in one of Victoria's most beautiful locations.

Owner and Brewer, Peter Hull, combines his career expertise in quality food and beverage production with his passion for the High Country environment, to produce great beers for locals and visitors to enjoy. The original two core beers of the range, Pale Ale and Golden Bitter, have quickly become favourites and further releases are planned to reflect the changing seasons of our mountain environment.

Follow the Falls Creek signs from the Hume Highway, arriving at Mount Beauty/Tawonga South. The brewery is located at Annapurna Estate Winery, 2 km up Simmonds Creek Road, Tawonga South. VicRoads Directory Reference: 50, D5.



BREWER: PETER HULL

Operating Hours

11.00 am ~ 5.00 pm
(Wednesday-Sunday and
Public Holidays)

Beer Selection

Pale Ale
Golden Bitter
Seasonal and Special Releases
to come...



SIMMONDS CREEK ROAD
TAWONGA SOUTH
VICTORIA 3698

PO Box 256
MOUNT BEAUTY
VICTORIA 3699

TEL ~ 03 5754 1881

FAX ~ 03 5754 1881

info@sweetwaterbrewing.com.au

www.sweetwaterbrewing.com.au

The 3 Ravens Brewing Company

Thornbury

IN ANCIENT CELTIC MYTH AND LEGEND, RAVENS ARE INVARIABLY MESSENGERS, IMBUED WITH SPIRIT AND PROPHECY. HIGH KINGS AND WARRIORS ALIKE WOULD DRAW ON THEIR MAGICAL PROPERTIES AND LOOK TO THEM FOR GUIDANCE.



At the 3 Ravens Brewing Company the magic has been tapped into and from it a selection of superb beers has been conjured; the smooth, honey coloured '3 Ravens Blond', the clearly impressive '3 Ravens White', the oatmeal stout known as '3 Ravens Black'. Also to

tempt the palate is '3 Ravens Bronze', a traditional English style Pale Ale. All beers are available, the bronze from cask at the Lambsgo Bar ~ quite the beer nerd's treat.

The magical process which produces these brews occurs at the rear of Thornbury engineering company ~ Zektin. Housed within the premises is a fully operational, semi-automated, stainless steel 12 hectolitre microbrewery.

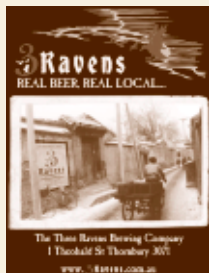
3 Ravens pride themselves on the quality of their operation and the finished product, which is currently available on tap and at specialty outlets.

Should you hear the ravens calling, small groups are welcome to tour the plant, with brewery door sales available, on Friday afternoons.

Evoke the spirits of the ancient Gods and Warriors ~ look to the 3 Ravens!



Corner Theobald and Matisi Streets. Melways Reference: 31, B4.



BEN PATTISON (LEFT)
MARCUS COX (RIGHT)

Operating Hours

Direct to Public Sales
2.00 pm ~ 8.00 pm
Fridays

Beer Selection

- 3 Ravens Blond
- 3 Ravens Black
- 3 Ravens White
- 3 Ravens Bronze
- 3 Ravens 55
- 3 Ravens Dark



1 THEOBALD STREET
THORNBURY
VICTORIA 3071

TEL ~ 03 9495 1026
FAX ~ 03 8480 1055
MOB ~ 0438 RAVENS

3ravens@3ravens.com.au
www.3ravens.com.au

Tooborac Hotel and Brewery

Tooborac

HEWN FROM BLUESTONE AND GRANITE, THE TOOBORAC HOTEL HAS STOOD SINCE 1857. AFTER THE GOLD RUSH, THE HOTEL SERVED THE AREA'S WOODCUTTERS, BLACKSMITHS AND STONEMASONS ~ THE MEN WHO WORKED THE TIMBER AND ROCK THAT BUILT MELBOURNE.

It is with these tough, hard labouring men in mind that our beers are crafted.

The Tooborac Hotel and Brewery is a new entrant to the brewery scene although it has been serving beers for over 150 years!

The Carlin Family ~ the current custodians ~ have spent the last three years painstakingly restoring and extending the hotel and stables. The end result is an old fashioned pub with modern ideas.

The brewery is located in the blue stone stables and has been re-located from it's previous home at the Rifle Brigade in Bendigo where it operated as a malt extract brewery since the 80's. In it's new home, it is being operated as a full grain brewery under the able stewardship of brewer Damian Nippard, formerly of What's Brewing at the Scottish Chiefs in Geelong.

The combination of atmosphere, beer and traditional pub fare is what we are all about. It is all about keeping it real. A real pub with real beer, real food and most important of all real people.



Operating Hours

11.00 am
7 days a week
Closed Christmas Day
and Good Friday

Beer Selection

Pale Ale
Amber Ale
Porter
Seasonal beers to be
invented...



5115 NORTHERN HIGHWAY
TOOBORAC
VICTORIA 3522

TEL ~ 03 5433 5201

FAX ~ 03 5433 5209

info@tooborachotel.com.au

www.tooborachotel.com.au

The Tooborac Hotel and Brewery is situated on the Northern Highway in Tooborac. 95 kms north of Melbourne, 10 kms south of Heathcote or 30 kms off the Hume at Seymour. Right smack in the middle of the Heathcote and Macedon Ranges wine regions.

University of Ballarat Brewery

Ballarat

THE UNIVERSITY OF BALLARAT OPERATES A LICENSED BREWERY WHICH IS USED IN OUR TEACHING PROGRAMS IN BREWING.

The University of Ballarat runs a number of courses in Food Science and Brewing at our Mt Helen campus in Ballarat.

They include a 5 day introduction to malting and brewing short course, a Graduate Certificate and Graduate Diploma of Brewing, and a Bachelor of Applied Science in Food Science.

As a part of the courses students get the opportunity to brew using the 6 hL brewhouse. A variety of different beers have been produced using this facility. Examples include our lighter style pale ale ~ Unigold, a British style dark mild ~ Unidark, a rich vanilla infused porter ~ VP, an American Style pale ale ~ Ballarat Gold Ale, and a range of one-off beers including a witbier and our "Sinister Minister" Abbey ale.

These products are packaged into kegs and sold in a number of local establishments. The University is also equipped with a 100L pilot brewery, a micromalter and an analytical laboratory.

The University is actively involved in research, consultancy and flavour training for the brewing industry.



UB BREWERS: PETER ALDRED AND BRADFORD TETLOW

Operating Hours

When we're brewing!

Beer Selection

UniGold
UniDark
Ballarat Gold Ale
Vanilla Porter



UNIVERSITY DRIVE
MT HELEN
BALLARAT
VICTORIA 3353

TEL ~ 03 5327 9243
FAX ~ 03 5327 9240

p.aldred@ballarat.edu.au
www.ballarat.edu.au/ard/sci-eng/courses/food.shtml



White Rabbit Brewery

Healesville

WHITE RABBIT BREWERY, LOCATED IN HEALESVILLE AMONGST THE VINEYARDS OF THE YARRA VALLEY, IS REINTRODUCING AGE OLD BREWING TECHNIQUES WITH CUTTING EDGE TECHNOLOGY, RESULTING IN A TRULY UNIQUE BEER.

The open fermenters at White Rabbit set the tone for a complex dark ale, brewed with just the right balance of cutting edge technology and old fashioned brewer's passion.

Located in Healesville Township, central to the Yarra Valley, our cellar door allows visitors to step right into the middle of the White Rabbit Brewery and see first hand the magical wonders we get up to!

While you're with us, grab a snag in a roll from the BBQ or a tasting plate of great Yarra Valley produce, together with a wonderfully fresh glass of White Rabbit and kick back and enjoy all the pleasures that a great brewery delivers.



BREWERS: ALEX TRONCOSSO (L) AND DEAN MCLEOD (R)

Operating Hours

10.00 am ~ 6.00 pm

Sunday-Thursday

10.00 am ~ 10.00 pm

Friday and Saturday

Beer Selection

Open Fermented Ale

WHITE RABBIT
HEALESVILLE - AUSTRALIA

316 MAROONDAH HIGHWAY
HEALESVILLE
VICTORIA 3777

TEL ~ 03 5962 6516

FAX ~ 03 5962 6384

info@whiterabbitbeer.com.au

www.whiterabbitbeer.com.au



On the Maroondah Highway, just through Healesville town centre next door to Giant Steps / Innocent Bystander winery.
Melways Reference: 270, D12

2 Brothers Brewery

Moorabbin

DESCRIBED AS AN 'OASIS IN A SEA OF INDUSTRY', 2 BROTHERS BREWERY AND BEERHALL LOCATED IN MOORABBIN MAY BE ONE OF BAYSIDE MELBOURNE'S BEST KEPT SECRETS. VISITORS TO THE BEERHALL RARELY BELIEVE WHAT THEY SEE.

Brothers Andrew and David snatched the gleaming copper clad brew-house from the bankrupt Times Square Brewery in Manhattan NY. The equipment which filled five 40ft shipping containers was smuggled out of the Big Apple under the cover of darkness while the NYC traffic cops snoozed. This piece of Times Square has now become a stunning backdrop to their Beerhall.

2 Brothers encourage you to "Drink outside the square" with their range of characterful session beers: Rusty Belgian Pale Ale, Trickster Witbier, Growler American Brown, Taxi Pilsner and the Chief Märzen. These beers can be found on Draught at some of the more interesting watering holes around Melbourne, however the best place to enjoy 2 Brothers beer is at the Beerhall where just a few feet of beer line separates your glass from the beer tanks.

The brothers have combined the gleaming steel tanks with local artwork and soft lighting to provide a cosy and intimate beer experience. Simple beer food compliments the fresh draught beer, and a wide cross-section of beer lovers come to the Beerhall to enjoy the unique atmosphere and live entertainment. The Beerhall is open Thursdays 4:00pm to 10:00pm and Fridays 12:00pm to 12:00am and is available for functions on request.



BROTHERS AND BREWERS:
DAVID AND ANDREW



Operating Hours

4.00 pm ~ 10.00 pm
Thursday
12 Noon ~ Midnight
Friday
Private functions by
arrangement

Beer Selection

Taxi - Pilsner
Trickster - Witbier
Growler - American Brown Ale
Rusty - Belgian Pale Ale
Chief - Märzen

... drink outside the square

2 brothers
THE BROTHERHOOD OF BEER

4 JOYNER STREET
MOORABBIN
VICTORIA 3189

TEL ~ 03 9553 1177
FAX ~ 03 9532 5377

beer@2brothers.com.au
www.2brothers.com.au

Bayside Melbourne ~ Off Cochranes Road Moorabbin.
Melways Reference: 78, A7

And if you're still looking for more...

Victoria

KEEP YOUR EYES PEELED AND YOUR TASTEBUDS PRIMED FOR MORE FLEDGLING MICROBREWERIES... WELL ON THEIR WAY TO BECOMING A PART OF VICTORIA'S SUPERLATIVE MICROBREWING INDUSTRY.

Bellarine Brewing Company

2270 PORTARLINGTON ROAD BELLARINE VICTORIA 3222

TEL ~ 03 5259 3310

EMAIL: pkenny@bellarineestate.com.au

WEB: www.bellarinebrewingcompany.com.au

BREWER: PETER KENNY

Established in 2007, Bellarine Brewing Company is the first microbrewery on the Bellarine Peninsula and has received one silver and four bronze at the 2009 Australian International Beer Awards.

Bellarine Brewing Company's beers are distinctly different, full of character and flavour as only quality microbrewed beer can deliver.

Try the Low Carb Bellarine Blonde, Lonsdale Lager, Port Pilsner, Honey Wheat Queenscliff Ale, Red Celtic Style Heads Ale, Bellarine Bitter, or Mussel Stout.



Boynton's Brewing Company

GREAT ALPINE ROAD POREPUNKAH VICTORIA 3741

TEL ~ 03 5756 2356

EMAIL: brewing@boynton.com.au

BREWER: KEL BOYNTON

At Boynton's you can find fine food, craft brews, wine, spectacular views and friendly locals ~ all in the one spot.

Boynton's Winery, established by Kel Boynton in the late 80's, produces wines enjoyed in Australia and overseas, but Kel always had a passion to create a Boynton's Ale.

In 2002 Kel and his wife introduced the 'Porepunkah Ale' and 'Pilsner'. Their range now includes the 'Lager' and 'Driver's Light'.

Every January as part of the Alpine Food and Wine Festival, Boynton's host a specialist Microbrewery Festival. A great chance to enjoy the garden, live music, and taste some of Victoria's finest craft brews



And if you're still looking for more...

Victoria

Temple Brewing Company

LEVEL 8, 124 EXHIBITION STREET MELBOURNE VICTORIA 3000

TEL ~ 0418 557 875

EMAIL: info@templebrewing.com.au

WEB: www.templebrewing.com.au

BREWER: RON FERUGLIO

Temple Brewing Company is dedicated to brewing distinctive handcrafted beers from the finest ingredients.

Our range of premium beers includes Temple Pale Ale, Temple Special Bitter, Temple Saison and soon to be released Temple Golden Ale.

Vist our website for more information about our beers and where you can find them.



Three Troupers Brewery

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TEL ~ MARIANNE 0419 497 379 OR DAVID 0428 497 377

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WEB: www.threetroupers.com.au

BREWER: DAVID TROUP

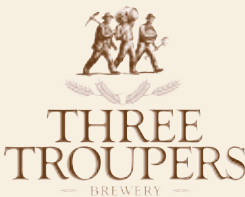
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