



THE BEER LOVERS' GUIDE TO VICTORIA'S
MICROBREWERIES

SECOND EDITION



CRAFT BREW

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SECOND EDITION

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Printed on 100% Recycled Paper.
Design and Production by **Celtink Creative** ~ info@celtink.com ~ 03 5333 1057



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Foreword

VICTORIA IS THE HOME OF BREWING IN AUSTRALIA.

Each year, Victoria welcomes more than 5,000 guests to the annual Australian International Beer Awards and Autumn Beer Festival. The University of Ballarat offers Australia's only dedicated brewing courses. The largest brewer in the country is located here and the State is home to a growing number of innovative microbrewers.

Microbrewing is a thriving, niche industry leading the way in developing innovative, full flavoured, premium products which cater for the adventurous tastes of the discerning beer drinker.

The new edition of the Beer Lovers' Guide to Victoria's Microbreweries provides an opportunity to focus on the rapid development of the brewing sector and to highlight Victoria's leading role in developing new flavours and tastes.

Over twenty breweries are featured, with more than one hundred beers listed for you to enjoy. The Guide also provides travel directions to allow you to explore the range of boutique breweries in Victoria and learn about the art of brewing the perfect beer. Many also offer tours, tastings, accommodation and fine dining.

The specialist microbrewers have mastered age-old methods using all natural ingredients and I join them in hoping you will enjoy their range of craft brews responsibly.



JOHN BRUMBY MP
MINISTER FOR STATE AND REGIONAL DEVELOPMENT





VICTORIA'S MICROBREWERY INDUSTRY

MICROBREWERS HAVE A PASSION FOR CRAFT BREWING, AND WISH TO SHARE THEIR ENTHUSIASM AND THEIR BEER ~ WITH YOU.

VICTORIA'S BOUTIQUE BREWERIES PROVIDE YOU WITH GREATER CHOICE AND A VARIETY OF FRESH, FULL FLAVOURED BEERS MADE LOCALLY BY VICTORIAN PRODUCERS.

There are currently more than 20 microbreweries in Victoria, with new ones opening regularly. Each microbrewer looks at their beer differently, and like wine, there is a real science to making beer ~ just one degree temperature difference here and there can make a big difference.



Microbrewers are also keen to educate you on the range and flavour characteristics of beer ~

and how to match a fine brew with fine dining.

For example, a rich, full flavoured beer will complement either a pasta or roast whereas a crisp, fresh lager will complement a light lunch. Spicy meals are best paired with an aromatic or pilsner style beer but also contrast nicely with a malt-heavy, creamy brew.

The microbrewers of Victoria hope you find the information in the latest edition of the Beer Lovers' Guide to Victoria's Microbreweries useful, and look forward to enjoying an ale with you in the near future.

BREWERY LOCATIONS ~ STATEWIDE AND METROPOLITAN

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GUIDE TO BEER TERMINOLOGY

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

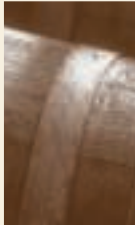
AROMA HOPS - Hops rich in oils and chosen for their aroma contribution to the beer.

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.

Beechworth Brewery

Beechworth



IN BEAUTIFUL NORTH-EAST VICTORIA YOU WILL FIND HISTORY ALIVE AND DOING WELL. YOU WILL ALSO DISCOVER GOURMET FOODS, WINES AND BEERS.

An integral part of this quality offering is Beechworth Brewery which was first established in 1855 at the height of the Gold Rush.

The original Beechworth Brewery (right) operated until 1873. Production then ceased and the brewery's pioneering spirit lay dormant for 130 years. In 2003 life-long brewer Garry Wallace brought

Beechworth Brewery back to life. He wanted to create some 'living history'.

Beechworth Brewery makes Real Beer. Real Beer is natural beer with no added chemicals, preservatives, colourings or heading agents. It is not filtered or pasteurised and uses local spring water, malted grains, hops and yeast. Real Beers are ALIVE and bottle conditioned. Expect to find a sediment... gold miners certainly did!

The range of hand-crafted, full-flavoured ales and lagers offer a delicious taste of history. Beechworth has a long and diverse history of brewing. Come and experience the delicious aromas, rich full flavours, smooth textures, and long aftertastes that are all characteristic of Real Beer.

Inspections of the brewery are most welcome. Please ring the numbers on the right to arrange. Door sales are available at the Brewery and through all local licensed premises.



BREWER: GARRY WALLACE

Operating Hours

Tastings and sales at the La Trobe Campus Pub.

Opening Hours are:

12 Noon ~ 2.00 pm and
from 6.00 pm ~ 9.00 pm
(Thursday-Saturday)

12 Noon ~ 2.00 pm (Sundays)

The University hotel desk is
open daily from 7.15 am ~
8.00 pm

Beer Selection

Gold Nugget Ale

Granite Brown Ale

Midnight Dark Ale

Mahogany Porter



LA TROBE
UNIVERSITY CAMPUS
ALBERT ROAD
BEECHWORTH
VICTORIA 3747

TEL ~ 03 5728 1946

FAX ~ 03 5728 2713

MOBILE ~ 0427 1855 73

beechworthbrewery@netc.net.au
www.beechworthbrewery.com.au

From Melbourne, drive north on the Hume Freeway towards Wangaratta. Turn right to Beechworth. Go to the Information Centre and collect a Beechworth Brewery brochure. Melways Reference: 622, E7.

Bell's Hotel and Brewery

South Melbourne



BELL'S HOTEL AND BREWERY WAS ESTABLISHED IN 1984 AND JOYOUSLY CELEBRATES A 21 YEAR HISTORY OF BREWING.

Of course, the hotel itself dates back a little further than that ~ Bill Bell, the publican, was actually born within its walls!

The brewery is built in the traditional style of copper and wood, and features the use of brickwork from the original Carlton and United Brewery (CUB) chimney.

Bill and head brewer ~ Josephine Horn ~ encourage you to 'try before you buy' with tasting trays available.

A leisurely walk from Melbourne's CBD, Bell's Hotel and Brewery invites you to accompany your beer tasting with something from the menu.

Tours of the showpiece brewery (a far cry from the old bath Bill made his first beer in!) are available by arrangement and offer a great opportunity to enhance your appreciation! Keep an eye out for the antique bottling machine.

Bell's Hotel and Brewery has developed an assortment of brews. Their infamous Black Ban Bitter is so named following the black-listing of the pub during the Albert Park protests.

Bill has recently opened a wonderfully refurbished dining room which is attracting a vibrant lunchtime crowd... come and see for yourself!



BILL BELL

Operating Hours

11.00 am ~ 1.00 pm
(Saturdays)

11.00 am ~ 6.00 pm
(Sundays)

Beer Selection

Hells Bells
Summer Belle
Black Ban Bitter
Ginger Bell
Stout Billy
Summer Lager

157 MORAY STREET
SOUTH MELBOURNE
VICTORIA 3205

TEL ~ 03 9690 4511
FAX ~ 03 9696 5715

bellspub@bigpond.net.au
www.bellspubbrewery.com.au

Catch the No. 1 tram (South Melbourne Beach) from Flinders Street. Get off at Sturt Street on Kingsway (stop No. 116) and walk down Coventry Street to Bells Hotel. Melways Reference: 2K, E1.

Bintara Brewery

Rutherglen



BINTARA BEERS ARE MADE IN THE TRADITIONAL STYLE OF THE COUNTRY OR REGION FROM WHICH THE BEERS ORIGINATED AND ARE LOVINGLY CRAFTED TO BE FOOD BEERS, SO LET YOUR TASTEBUDS SING!

Bintara beers are all about food matching. With a background in the wine industry and an understanding that consumers want great taste and drink-ability, Michael and Lisa Murtagh set about producing beers that taste great, match with food and are very palatable.

The brewery produces 100% natural beer using only grain, malt, hops, yeast and water in the brewing process. It is naturally carbonated, that is, fermented in closed tanks to keep the CO₂ derived from the fermentation process fused into the beer to create its effervescence.

To keep things natural, Bintara's beers are pasteurised, avoiding the addition of preservatives.

Bintara Brewery is situated at the Tuileries Complex in the old Seppelt Winery. The winery building, which was constructed in 1886, and the town location make it an ideal place to enjoy tasting the beers of Bintara, discuss the natural hand-crafted brews and view the brewing process.

Bintara is open from 10.00 am to 6.00 pm (7.00 pm during daylight savings). We offer tastings of our whole range with a reasonably priced platter of light snacks or beer by the glass (300ml or 163ml).

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 Wangeratta, take the Springhurst exit and follow the signs to Rutherglen. Bintara Brewery is located in the main street. Melways Reference: 622, D5.



Operating Hours

10.00 am ~ 6.00 pm
7 days a week

Beer Selection

Crystal Wheat
Lager
Pale Ale
Seasonal and Speciality Beers



MURRAY VALLEY HIGHWAY
RUTHERGLEN
VICTORIA 3685
RSD 1345
RUTHERGLEN
VICTORIA 3685

TEL ~ 02 6032 7517

club@bintarabrewery.com.au
www.bintarabrewery.com.au

Boynton's Brewing Company

Porepunkah



TRAVEL THE GREAT ALPINE ROAD AND YOU WILL FIND FINE FOOD, CRAFT-BREWS, WINE, SPECTACULAR VIEWS AND FRIENDLY LOCALS... AT BOYNTON'S, YOU HAVE ALL OF THE ABOVE, IN THE ONE SPOT!

What do you do if you have a winery, a café, a garden terrace ~ with sensational views of Mt. Buffalo and the Ovens Valley ~ and a huge number of visitors? Naturally...you introduce BEER!

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

So, in 2002 Kel and his wife Janelle decided that it would be a good time to embark on introducing a 'Porepunkah Ale' and 'Pilsner' ~ to be enjoyed as a cleansing drop at the end (or even the beginning) of wine tasting sessions.

Whilst currently contracting out the brewing, Boynton's conduct cellar door sales of the packaged beer alongside their range of wines. You can also enjoy the brews with a meal at Boynton's Global Mezza café, open each day for lunch.

Every January as part of the Alpine food and Wine festival, Boynton's have hosted a specialist micro-brewery festival. A great occasion to sit, enjoy the garden, listen to live music and, of course, taste several of Victoria's finest craft-brews.

Take the time to drop in, Kel can always be convinced to have a wee Ale at the end of a hard day in the Vineyard!

Boynton's look forward to sharing a couple with you in the future.

On the Great Alpine Road between Myrtleford and Bright.
10 kilometres from Bright township. Melways Reference: 622, F9.



BREWER: KEL BOYNTON
WITH HIS SON, BOSTON



Operating Hours

10.00 am ~ 5.00 pm
7 days a week

Beer Selection

Boynton's Ale
Boynton's Pilsner

BOYNTON'S

GREAT ALPINE ROAD
POREPUNKAH
VICTORIA 3741

PO Box 296 BRIGHT
VICTORIA 3741

TEL ~ 03 5756 2356
FAX ~ 03 5756 2610

boyntons@bright.albury.net.au

Bridge Road Brewers

Beechworth

GOOD THINGS OFTEN COME IN SMALL PACKAGES...
YOU ARE ALWAYS ASSURED OF AN INTERESTING AND FRIENDLY
EXPERIENCE AT BRIDGE ROAD BREWERS.



Although the brewery is quite small in scale, having a current brew length of 12HL, it is big on personality and guarantees every litre of the beer it produces gets extra attention.

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.

Located at the end of the Gorge Scenic Road, just a stone's throw from Newtown Falls and the locally famous Newtown stone bridge ~ the site where gold was first discovered in Beechworth ~ the brewery produces its three trademark ales, all of which are available on tap and packaged.

Beechworth Wheat Ale is quite distinct and individual, being cloudy, quirky, top-fermented and extremely refreshing. Beechworth Old Ale is a traditional dark porter, slightly sweet with abundant fruity esters. Beechworth Pale Ale is a hop-driven cleansing ale, with a light citrus character.

The labelling has been created to reflect Beechworth's history ~ the township was, in past times, one of Australia's leading gold towns, with around 42,000 people and over 61 hotels!

The infamous Ned Kelly also 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 is on the main southern access road into Beechworth. It is located on the corner of Bridge and Gorge roads (end of the Gorge Scenic Drive), neighbouring the Newtown Stone Bridge. Melways Reference: 622, E7.



BREWER: BEN KRAUS

Operating Hours

11.00 am ~ 5.00 pm
(Wednesday-Saturday)
12 Noon ~ 4.00 pm
(Sundays)
11.00 am ~ 5.00 pm
(Public Holidays)

Beer Selection

Beechworth Pale Ale
Beechworth Old Ale
Beechworth Wheat Ale



2 BRIDGE ROAD
BEECHWORTH
VICTORIA 3747

PO Box 414
BEECHWORTH
VICTORIA 3747

TEL ~ 03 5728 2705
kraus101@hotmail.com

Buckley's Beers

Healesville

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.



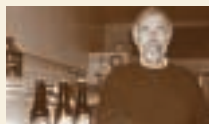
So, in late 2001 when Buckley's Beers was conceived, it was considered by its founders to have Buckley's chance of really making it. A few years on and the Yarra Valley brewery is going from strength to strength.

Making the most of older equipment and a 12 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!



BREWER: PETER FLORANCE

Operating Hours

Normally weekends and public holidays but ring first to check.

Beer Selection

Buckley's Light Ale
Buckley's Pils
Buckley's Original Ale
Buckley's Bitter
Buckley's Dark Bock
Buckley's Snail Pale Ale



30 HUNTER ROAD
HEALESVILLE
VICTORIA 3777
PO BOX 121 HEALESVILLE
VICTORIA 3777

TEL ~ 03 5962 2701
FAX ~ 03 5962 2701

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

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.

Buffalo Brewery

Boorhaman

OVER 100 YEARS AGO, THE VERY FIRST BOTTLE OF VICTORIA BITTER ALE WAS PRODUCED AT BOORHAMAN ~ JUST A GUNSHOT FROM GLENROWAN AND KELLY GANG COUNTRY.



Buffalo Brewery began brewing in 1902 and is recognised as the oldest operating brewery in Australia.

Today, the Buffalo Brewery takes a very hands-on approach to its beer production ~ being the only brewery grinding their own wheat and barley, and utilising pure water from a spring on the property.

Combine this holistic approach with spectacular, tranquil surrounds and a powerful history, and you have an experience you will reflect on for many a day.

If you should get hungry while sampling the award winning beers, you might not be able to resist the spit-roast or mouth-watering, locally raised 'king-size' steak. The Boorhaman Hotel is large enough to cater for any mob and the dining room has an entry in the 2005 'Foodies Guide to metro and rural Victoria'.

Lily Arrabela Cherry, reputed lady-friend of one of the Kelly gang, graces the Buffalo Brewery's labels, and beckons you to discover more.

The hoteliers are pleased to oblige with a comprehensive talk on their brewing techniques and an insight into the history of the area. The brewery itself gets a mention in the international tourist directory ~ Lonely Planet.

Pure, fresh and 100% natural, Buffalo Brewery produce beers with the taste of the country.

Take the Hume Freeway out of Melbourne and head into Wangaratta. Located 15 minutes north west of Wangaratta, turn left onto Boorhaman Road. Melways Reference: 622, D5.



BEWER: GREG FANNING

Operating Hours

10.00 am ~ 8.00 pm
(Monday-Thursday)
10.00 am ~ 10.00 pm
(Friday and Saturday)
11.00 am ~ 8.00 pm
(Sundays)

Beer Selection

Buffalo Lager
Buffalo Ginger Ale
Buffalo Wheat Beer
Buffalo Dark Ale
Buffalo Stout



BOORHAMAN ROAD
BOORHAMAN
VICTORIA 3678

TEL ~ 03 5726 9215
FAX ~ 03 5726 9215

www.buffalobrewery.com.au

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 100 international medals including Australian title for best lager, ale, wheat, dark, stout and light categories of beer, Grand Ridge received the Premier's Trophy for Best Victorian Beer in 2002 and in 2003.

The brewery operations can be viewed at a relaxed pace from a special gallery in the bar while tours and tastings complement meals at the fully licensed restaurant and bistro. Fresh local produce and daily fresh seafood from Port Welshpool and Lakes Entrance are not to be missed. Local beef raised on pure beer grain challenges the world's best in succulent steaks. Excellent gluten free, vegetarian, kids and seniors menus are also available.

Why not stay the night at Grand Ridge Manor? A classically renovated 1930's Californian Bungalow which can comfortably accommodate couples to groups of more than 10.

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 through Thorpdale and head into Mirboo North. Melways Reference: 628, B8.



BREWER: ERIC WALTERS

Operating Hours

Bar and Viewing area:
11.00 am ~ late 7 days a week
Restaurant, Bistro and Café:
Lunch: 12 Noon ~ 3.00 pm
Dinner: 6.00 pm ~ 9.00 pm
(Thursday ~ Monday)
Meals: 12 Noon ~ 9.00 pm
(Sundays)
Open fires and quality, friendly country service. Bus Tours, Corporate and group functions welcome.

Beer Selection

Natural Blonde
Brewer's Pilsener
Gippsland Gold
Hatlifter Stout
Moonshine
Supershine
Yarra Valley Gold
Black and Tan
Moonlight



MAIN STREET
MIRBOO NORTH
VICTORIA 3871

RESTAURANT, BAR, TOUR
AND ACCOMMODATION
ENQUIRIES ~
TEL ~ 03 5668 2222

WHOLESALE BEER
ENQUIRIES ~
TEL ~ 03 5668 1682
FAX ~ 03 5668 1711

HOME DELIVERY BEER
ENQUIRIES ~
TEL ~ 03 5668 1682

www.grand-ridge.com.au

Gunn Island Brewbar

Middle Park

THE SETTING IS MAGNIFICENT, THE ATMOSPHERE RELAXED AND WELCOMING. GUNN ISLAND BREWBAR OFFERS A MOUTH-WATERING RANGE OF AWARD-WINNING BEERS, SO YOU JUST KNOW YOU ARE IN FOR A REAL TREAT!

Taking its name from the island bathing in Albert Park Lake, this Micro-Brewery features a state of the art stainless steel brewery, nestled perfectly within the walls of a contemporary Melbourne Hotel. Formerly the Middle Park Hotel, this Brewbar is within a roar's distance of the Formula One GP track ~ situated directly outside of Gate 1. The Brewbar also offers the discerning beer appreciator friendly, relaxed and comfortable accommodation.

The Gunn Island Brewbar is located a short distance from the glittering waterfront of Port Phillip Bay and within walking distance of colourful St. Kilda.

On a warm summer's day you can relax and enjoy the Gunn's beers in our European style outdoor area or cosy up to one of our many large open log fires on a cold winter's night.

A range of modern cuisine is available at the bar or in the dining room ~ the perfect accompaniment to the brewery's range of beers.

Gunn Island Brewbar produces three award-winning beers, each one is premium craft-brewed with no additives or preservatives to capture your imagination and tempt your tastebuds.

The open-plan brewery is viewable from almost every corner of the bar. Get together with a group of friends or workmates and arrange a personalised tour with Samara the head Brewer or pop along to 'meet the brewer' on Thursday nights, 6 'til 8, for a free tour and tasting!



Catch the No.96 tram (Acland Street - St Kilda) from Spencer Street Station. The Gunn Island Brewbar is opposite stop No.130 (Middle Park) on Canterbury Road. Melways Reference: 2K, F11.



BREWER: SAM FUSS

Operating Hours

11.00 am ~ 1.00 am
(Monday-Sunday)

Beer Selection

Gunn Island Pale Ale
Gunn Island Amber Ale
Gunn Island Red Lager

Gunn Island Brewbar

102 CANTERBURY ROAD
MIDDLE PARK
VICTORIA 3206

TEL ~ 03 9690 1958
FAX ~ 03 9645 8928

gunn.island.brew.bar@alhgroupp.com.au
www.gunnisland.com.au

Hargreaves Hill Brewing Company

Yarra Valley



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

Hargreaves Hill Brewing Company is in an absolutely stunning location and is surrounded by the mountain ranges of the Kinglake National Park. The company's brewing process is completely natural, and uses only the highest quality ingredients available.

Hand-crafted in small batches, Hargreaves Hill utilises premium barley and hops, and brews with pristine local rainwater. This crystal-clear rainwater produces a distinctive freshness and mouthfeel in the ale. The result is a cleansing but complex ale with substantial malt character, balanced with hop bitterness and aroma.

Hargreaves Hill pride themselves on being able to produce international style beers with unique regional characteristics.

With a 400 litre brewlength and gas-fired kettle, Hargreaves Hill brew a refreshing Pale Ale and a heart warming Porter, both of which are available in packaged form or on tap.

Hargreaves Hill Brewing Company is situated on land which was owned by the Hargreaves family for generations. Hargreaves Hill was the name given by co-owner Beth Williams' family to the steep hill overlooking their property.

Hargreaves Hill was often climbed looking for wayward goats, or in search of a stunning full moon and, on some occasions, to watch the glow of fireworks in the sky over Melbourne.

Take the time to come and enjoy this magical place for yourself... and savour the taste of the local ales.

Take the Eastern Freeway out of Melbourne. Turn left onto the Maroondah Highway and head towards Healesville. Just after Lilydale, turn left onto the Melba Highway and head into Yarra Glen. Melways Reference: 612, P2.



BREWER:
SIMON WALKENHORST

Operating Hours

By appointment.

Beer Selection

Hargreaves Hill Pale Ale
Hargreaves Hill Porter



57 HARVEY ROAD
STEELES CREEK
VICTORIA 3775
PO BOX 316 YARRA GLEN
VICTORIA 3775

TEL ~ 03 5964 6224
FAX ~ 03 5961 5936

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

Holgate Brewhouse

at Keatings Hotel ~ Woodend



HOLGATE BREWHOUSE IS A PROUDLY INDEPENDENT FAMILY-OWNED CRAFT-BREWING COMPANY, CRANKING OUT CLASSIC BEER STYLES FROM ITS MICROBREWING PLANT IN WOODEND.

Paul engages his passion for brewing and manages the wholesale of the beers into most of the large urban centres. Natasha engages her passion for food and wine by running the restaurant and managing the Hotel in Woodend that Holgate Brewhouse calls home ~ and it's just 45 minutes north of Melbourne (CBD).

A visit to Holgate Brewhouse at Keatings Hotel is the best way to get intimate with the seven Holgate draught beers. You can even buy a 'paddle', which is 7 x 90mL samples of the beers and get into two Real Ales pumped up from the cellar by beer engines ~ one of only a handful in the country.

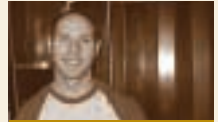
The stylishly refurbished 1900 vintage hotel boasts a gourmet restaurant, groovy lounge and bar, function-room and meeting-room, and 10 accommodation rooms, each with ensuite.

All Holgate beers are brewed naturally, without any artificial colours, preservatives or flavours ~ just the four traditional brewing ingredients of malt, hops, yeast and pure Macedon Ranges water.

Our beer engines ~ fully imported from England ~ pump up the Real Ales from the cellar in the time-honoured tradition.

Stay a while... enjoy bed and breakfast with fantastic views across the village of Woodend and onto Mt. Macedon. Check out our chic restaurant and outdoor dining courtyard, offering modern Australian cuisine, platters of fine local produce and, of course, our carefully crafted brews!

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

11.30 am ~ late
(Monday-Friday)
9.00 am ~ late
(Saturday and Sunday)

Beer Selection

Mt. Macedon Ale
Woodend Pilsner
White Ale
Big Red Lager
Bitter Pale Ale (old Pale Ale)
Porter (Winter Ale)
Double Trouble



HOLGATE BREWHOUSE AT
KEATINGS HOTEL
79 HIGH STREET
WOODEND VICTORIA 3442

CONTACT US:
HOTEL, BAR AND
RESTAURANT ~
TEL ~ 03 5427 2510
hotel@holgatebrewhouse.co

BREWERY AND SALES ~
TEL ~ 03 5427 3522
beer@holgatebrewhouse.com
FAX ~ 03 5427 3502
www.holgatebrewhouse.com

James Squire Brewhouse

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 redeems Squire's interesting, and occasionally shady, personal history.

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

Alongside the favourites, the Brewhouse also creates a range of seasonal and festival inspired brews throughout the year.

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.



BREWER: DOUG DONELAN

Operating Hours

12 Noon ~ late
(Monday-Thursday and Saturday)
11.00 am ~ late (Friday)
3.00 pm ~ late (Sunday)

Beer Selection

Portland Pale
Highwayman
The Craic
Seasonal Brews include:
Spectacular
Philanthropist
Three Weissmen



PORTLAND HOTEL
115-127 RUSSELL STREET
MELBOURNE
VICTORIA 3000
TEL ~ 03 9654 5000
FAX ~ 03 9654 1066
jamesquirebrewhouse@
opendoorpubco.com.au
www.portlandhotel.com.au

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

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-brewery offers relaxed accommodation and has dining available 7 days a week.

Special 'beer dishes' have been created to complement the Jamieson range of beers.

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 and the popular Jamieson Brown Ale ~ which are all currently available around Melbourne and country outlets, both on tap and packaged.

Proprietors Jeff and Jeanette Whyte together with Sue and Bo Hausler are always willing to show you through the brewery and will happily explain the ins and outs of the brewing process almost any time ~ just ask them!

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



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



EILDON ROAD
JAMIESON VICTORIA 3723

TEL ~ 03 5777 0515
FAX ~ 03 5777 0555

brewpub@bigpond.com
www.jamiesonbrewery.com.au

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

Matilda Bay Brewing Company

Melbourne

FAMOUS FOR THE MULTI AWARD-WINNING REDBACK, AUSTRALIA'S ORIGINAL WHEAT BEER, MATILDA BAY BREWING COMPANY'S PHILOSOPHY IS TO BE TRADITIONAL, WHILE STILL INNOVATIVE.



Matilda Bay brew classic styles such as Redback (Bavarian-style wheat beer), Bohemian Pilsner, Dogbolter Dark Lager, Alpha Pale Ale and Rooftop (Vienna-style Red lager) alongside the delicious Beez Neez, our own unique honey wheat beer.

Brad Rogers is 'The Malt, Hops and Water Guy' for Matilda Bay.

Qualified winemaker and brewer, Brad loves nothing more than creating new brews and educating people about all things beer ~ and there's plenty to learn!

Matilda Bay is currently setting up the 'Matilda Bay Garage Brewery' in Victoria, to give us a foot print on the East Coast.

This little brewery is the perfect size for Brad to craft even more specialty beers and put them through their 'garage' phase.

The Matilda Bay Garage will be available for limited tours, arranged by appointment.



Operating Hours

When Brad gets around to it!

Beer Selection

Redback
Bohemian Pilsner
Dogbolter Dark Lager
Alpha Pale Ale
Rooftop
Beez Neez
Sticklers Best Bitter



A U S T R A L I A

FOR FURTHER
INFORMATION CONTACT:

BRAD ROGERS
GPO Box 753F
MELBOURNE
VICTORIA 3001

OR VISIT
www.matildabay.com

Savour Thoughtfully and Enjoy Responsibly

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 four 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).

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.

Since the first beer rolled out of production in late 2004, the Mildura Brewery has secured about 30 Melbourne outlets in its first month of operation.

Mildura Brewery is brewing up a storm!



BREWER: STEPHEN NELSEN

Operating Hours

11.00 am ~ late
7 days a week

Beer Selection

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



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

TEL ~ 03 5021 5399
FAX ~ 03 5021 3511

info@mildurabrewery.com.au
www.mildurabrewery.com.au

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.

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 buddy Cam came home from OS all inspired by the microbrewery movement and said "Dave, let's turn Mountain Goat into a microbrewery ~ you brew it and I'll sell it."

Seven 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 30 inner Melbourne bars or in bottle throughout Victoria, NSW and South Australia.

After a recent move across the road, the boys now open the brewery to the public each Friday evening ~ with a free tour at 5pm and the bar open with all their beers on tap through until midnight. They also host regular beer appreciation evenings which can be pre-booked.



Catch the No.70 tram (Wattle Park) from La Trobe Street. It runs along Bridge Road, Richmond. Get off at stop No.15 near Rydges Hotel. Walk down River Street to Crown Street. Melways Reference: 2H, G5.



BREWER (LEFT): DAVE BONIGHTON

Operating Hours

5.00 pm ~ Midnight
Each Friday

Beer Selection

Hightail Ale
Pale Ale
India Pale Ale
Surefoot Stout
Old Surefoot

**MOUNTAIN
GOAT**
BEER

Bottled BUT NOT Tamed

CORNER NORTH AND
CLARKE STREETS
RICHMOND
VICTORIA 3121

TEL ~ 03 9428 1180

FAX ~ 03 9428 1190

goat@goatbeer.com.au

www.goatbeer.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 SCRUMPTIOUS 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.

Red Hill Brewery also plans to brew a range of tasty, seasonal specialties.

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 scrumptious 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 Specialty Beers



88 SHOREHAM ROAD
RED HILL SOUTH
VICTORIA 3937

TEL ~ 03 5989 2959
FAX ~ 03 5989 2270

karen@redhillbrewery.com.au
www.redhillbrewery.com.au

Rifle Brigade Pub-Brewery

Bendigo

THE RIFLE BRIGADE PUB-BREWERY STANDS TO ATTENTION IN THE HEART OF THE HERITAGE CITY OF BENDIGO.



Built in the 1800s,
the hotel derives its
name from the
barracks which once
stood opposite.

The hotel offers an inviting atmosphere whatever the season. Thaw a chilly soul with a warming brew by the open fires as you peruse the collection of historic photographs and interesting memorabilia.

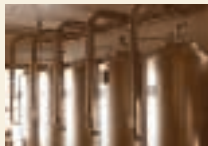
On warm days relax in the beer garden with an icy cold lager. A full a-la-carte menu may be enjoyed all week, accompanied by live music on weekend evenings.

The Rifle Brigade's brewers endeavour to use only Australian made and owned raw materials and supplies in the production of their natural beers.

All beers brewed are 5 to 6 weeks in the making and are preservative and additive free.

Renovations in 1986 enabled Rifle Brigade to win the 1987-88 Victorian Tourism Award for Best Country Hotel.

Tours of the brewery are available by arrangement, but you can always ask a friendly bar attendant if the head brewer is available for a quick one!



Operating Hours

12 Noon ~ 1.00 am
(Monday-Saturday)

12 Noon ~ 11.00 pm
(Sundays)

Beer Selection

Old Fashioned Bitter

Ironbark Dark

Quartz Lager

Bullion Lager

Platmans Lager

Rifle Lager

Fest Bier

Take the Calder Highway out of Melbourne and follow all the way into the centre of Bendigo. At the fountain, turn left up View Street. The brewery is located on the left hand side and approx 100m up View Street. Melways Reference: 621, D9.

137 VIEW STREET
BENDIGO VICTORIA 3550

TEL ~ 03 5443 4092
FAX ~ 03 5442 4712

Scottish Chiefs Tavern Brewery

Geelong CBD

AT THE GATEWAY TO SOUTH WEST VICTORIA AND THE GREAT OCEAN ROAD, THIS NATIONAL TRUST CLASSIFIED PUB-BREWERY OPERATES ON THE OLDEST WORKING BREWERY SITE IN AUSTRALIA.

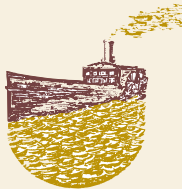


The Tavern first opened in 1848 alongside the original Volumn Brewery. Later it became the brewer's place of residence until the 1980's when a multi-million dollar renovation and brewery installation catapulted it to being one of Geelong's premium hotels.

**SCOTTISH CHIEFS
TAVERN BREWERY**

The Scottish Chiefs Tavern Brewery occupies a great location close to the stunning Geelong waterfront. It is also close to the National Wool Museum and other major tourist attractions in the heart of central Geelong. Free tastings, great beer and a range of dining and bar food are available. The easily viewed, polished copper brewhouse is featured inside the tavern and is adjacent to the bluestone beer garden, part of the original three-storey malthouse.

The full mash, steam heated microbrewery produces 1200 litre batches and is located over three levels. Brewer, Gavin Gamble has been operating the brewery for the last nine years. Core products include the malty Amber Ale, the hoppy and floral Pale Ale, and the chocolatey Stoker Ale (colder months only).



BREWER: GAVIN GAMBLE

Operating Hours

11.00 am ~ 7.00 pm
(Monday and Tuesday)
11.00 am ~ late
(Wednesday-Saturday)
Please ring to check on
Sunday opening hours.

Beer Selection

Amber Ale
Pale Ale
Stoker Ale



CORNER CORIO AND
O'CONNELL STREETS
GEELONG VICTORIA 3220

TEL ~ 03 5223 1736
FAX ~ 03 5223 1528

scottish_chiefs@bigpond.com.au

Take the Princes Freeway out of Melbourne and travel into Geelong. Corio Street is at the bay end of Yarra Street ~ Adjacent to Market Square. Melways Reference: 401, J4.

St. Arnou

Melbourne CBD

ST. ARNOU IS AN INDEPENDENT AUSTRALIAN BEER COMPANY WITH A SPECIAL FOCUS ON THE RAPIDLY EXPANDING PREMIUM DRAUGHT BEER MARKET.



Formed in 2001, the company distributes its portfolio of European styled beers across Australia and prides itself in the quality of its multi-award winning products.

St. Arnou's award winning range is available at the St. Arnou Beer Café located at 582 Little Collins Street (Spencer Street Station end).

Look for St. Arnou at a venue near you and experience the taste of one of Australia's fastest growing beer companies.

Like to know more about the miracle of St. Arnou? Visit the web site at ~ www.st-arnou.com.au.

If you'd like to feature our range of beers, please contact St. Arnou on 02 9299 7720

Or email us ~ enquiries@st-arnou.com.au



Operating Hours

St. Arnou Beer Café:
11.00 am ~ late
(Monday - Friday)
6.00 pm ~ late (Saturdays)
Midday ~ late (Sundays)

Beer Selection

St. Arnou Premium Blonde
St. Arnou Pale Ale
St. Arnou Pilsner
St. Arnou Kildara
St. Arnou St Cloud

ST. ARNOU BEER CAFÉ
582 LITTLE COLLINS
STREET MELBOURNE
VICTORIA 3000

TEL ~ 03 9620 9720
FAX ~ 03 9620 9721

enquiries@st-arnou.com.au
www.st-arnou.com.au



St. Arnou®

582 Little Collins Street, Melbourne. Melways Reference: 1E, B9.

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' and the oatmeal stout known as '3 Ravens Black'. Potions are being prepared for two more ~ '3 Ravens Bronze' and '3 Ravens Dark'.

The magical process which produces these brews occurs at the rear of Thornbury engineering company ~ Zetkin. Housed within the premises is a 'pilot' 300 litre, semi-automated, stainless steel microbrewery ~ with plans to expand to a 12 hectolitre capacity by mid-2005.

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, you can arrange an appointment to tour the plant and, of course, enjoy a sample or two.

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



Melways Reference: 31, B4.



BEN PATTISON (LEFT)
MARCUS COX (RIGHT)

Operating Hours

Give us a call and we can make a time...

Beer Selection

- 3 Ravens Blond
- 3 Ravens Black
- 3 Ravens White



1 THEOBALD STREET
THORNBURY
VICTORIA 3071

TEL ~ 03 9495 1666
FAX ~ 03 9495 1668

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

Three Degrees Bar Brewery Brasserie

Melbourne CBD

IN THE HEART OF THE CITY, THREE DEGREES IS FUNKY, MODERN AND FULL OF SURPRISES! CONTINUING THE TRADITION OF CRAFT-BREWING, THREE DEGREES' NAME IS INSPIRED BY THE OPTIMUM TEMPERATURE AT WHICH BEER IS SERVED 'DOWN UNDER'.

At the hub of Melbourne's hottest new precinct, QV, Three Degrees Bar Brewery Brasserie gives new definition to entertaining and socialising in glorious Melbourne.

Cosmopolitan and contemporary, yet with all the assurance of a well-loved Melbourne pub, Three Degrees is a welcoming venue complete with an impressive two-storey microbrewery as a focal point.

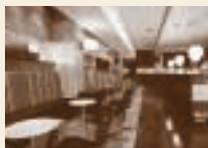
Three Degrees merges pub, bar, café and restaurant to create an air of excitement and anticipation. This vibrant place is a buzz while the bar staff will come to know your name.

A wide variety of speciality beer, fine wines and premium spirits ~ and, naturally, Three Degrees' own brew ~ are available at the bustling Chandelier bar or the more intimate upstairs lounge and bar next to the brasserie.

A day at Three Degrees begins with coffee on the sun-drenched balcony, then evolves through to leisurely lunch while shopping, before easing into the evening.

This time of day evokes images of a refreshing beer or a glass of Sauvignon Blanc while sinking into the venue's ever-inviting lounges followed by tapas at the bar, dinner and live entertainment.

Three Degrees... is very cool!



BREWER: SAM FUSS

Operating Hours

11.00 am ~ late
(Monday-Friday)
12 Noon ~ late (Saturday)

Beer Selection

Three Clear (Vienna Lager)

Three Degrees is right next door to the State Library of Victoria. Take any train to Melbourne Central Station and then Swanston Street Trams ~ Nos. 1, 3, 5, 6, 8, 16, 64, 67, 72 ~ alight at the corner of Swanston and Lonsdale Streets. Melways Reference: 2F, E2.

1 QV SQUARE
CORNER SWANSTON AND
LONSDALE STREETS
MELBOURNE
VICTORIA 3000

TEL ~ 03 9639 6766
FAX ~ 03 9639 4722

enquiries@3degrees.com.au
www.3degrees.com.au

Another few for strong consideration!

Throughout Victoria

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

Bright Brewery *Melways Reference: 622, F9.*

GREAT ALPINE ROAD BRIGHT VICTORIA 3741
TEL ~ 03 5755 1301 FAX ~ 03 5755 1346
BREWER: FIONA REDDAWAY
www.brightbrewery.com.au

Bright Brewery is under construction in the heart of picturesque Bright. Bright Brewery beer is already available at venues around the Alpine High Country. Check out www.brightbrewery.com.au for stockists, events and developments.

Nischwitz Cole Brewing

8 GOVE STREET SPRINGVALE NORTH VICTORIA 3171
TEL ~ 03 9512 3375
BREWERS: NEIL COLE, WAYNE COLE AND CHRIS COLE

NCB brews only the Heidi Altbier at present. This can be acquired at the following places: Lambs Go Barr, Swiss Club, Mordialloc Cellar Door, Newport Cellars, Hubcap, Chadstone Cellars and by contacting NCB direct. 'HEIDI' is also sometimes on tap at the Mountain Goat Brewery as a guest beer.

Red Duck

3551 PRINCES HIGHWAY CAMPERDOWN VICTORIA 3260
TEL ~ 03 5594 7374
BREWER: SCOTT WILSON-BROWN
www.redduckbeer.com.au

All Red Duck beers are made in traditional styles. Pale Ale, Amber Ale, Bock and Cider. Look for our beers at selected outlets, events or on-line.



joint organisers of the
Australian International

Beer Awards

Bachelor of Business (Brewing)
Graduate Certificate of Brewing
Graduate Diploma of Brewing
Bachelor of Applied Science
(Food Science and Technology)



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prospective@ballarat.edu.au

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400 BEERS. ONE PLACE.

**THE AUTUMN BEER FESTIVAL HELD ANNUALLY
IN MAY AT THE ROYAL EXHIBITION BUILDING.**

**Featuring all the best beers in the world from the
Australian International Beer Awards.**

From the smallest boutique brewer to the largest breweries Beertopia provides beer lovers with the chance to taste some of the world's best beers.

Chat with master brewers, participate in seminars and entertainment, enjoy live music or just relax in the beer garden with your mates.

Festival Management

Phone: (03) 9914 2478

www.beertopia.com.au





AHHH...
NOW THAT HIT THE SPOT!
