

WORDS CHRIS CANTY



# liquid gold



The humble beer is rising to new heights as brewers in Victoria go all out to innovate with new flavours

**Scattered** around Melbourne and beyond, boutique microbreweries are opening their doors to the public, delighting visitors with award-winning beer and insightful tours. We tag along to taste what all the fuss is about.

## 2 Brothers Brewery

As the name suggests, **2 Brothers Brewery** is a family-run affair, with brothers Dave and Andrew Ong at the helm in suburban Moorabbin. In just over a year, they have won over Melburnians with their tasty brews and funky array of custom-designed taps. Their stylish beer hall has also become a local favourite. "We are working with some new and interesting brews to be released seasonally later this year," Dave says. "Without giving too much away, there might be a dark lager or two pouring at the 2 Brothers beer hall soon."

**Check out:** The free live music on the first and third Friday of each month. Free tours are available on request.



## Bright Brewery

Located three hours from Melbourne in the heart of alpine country, **Bright Brewery** has always been a favourite for those looking for a romantic weekend. In the centre of town, a big corrugated iron shed is producing world-class beer and giving visitors a place to wet their whistle. Brewer David Cocks insists the quality of his beer comes from using the best of local produce, evident most recently in the Raspberry Lambic. "It's a pretty adventurous Belgian-style beer," he says. "The colour is hot pink, fruity on the nose and more tart than bitter. I brewed it using local wheat, local raspberries and local hops — all grown right here around Bright."

**Check out:** Friday 3pm tours cost AU\$15 and include tastings. Book the "brew and stay" package, which sees you become brewer for a day. Nearby accommodation is included in the price.



**Brewer David Cocks insists the quality of his beer comes from using the best of local produce, evident most recently in the Raspberry Lambic**

Photos: Tourism Victoria

**MOUNTAIN GOAT BEER**  
Bottled BUT NOT Tamed

## Mountain Goat Brewery

Deep among the factories of Richmond lies the home of what is generally regarded as Melbourne's favourite beer on tap. While **Mountain Goat's** seasonal beers such as Surefoot Stout (winter) and organic India Pale Ale (IPA, summer) are always eagerly awaited, brewer Cam Hines insists a visit to the brewery is the best way to find that something special. "Here, you can taste one-off batches we brew and keep on site, just for our bar," he says. "At the moment we have a Hefeweizen on, plus an 8.3% Double IPA — a very large beer."

**Check out:** Their pizzas on Friday nights and the free brewery tours every Wednesday at 6.30pm.



## Coldstream Brewery

On the outer edge of Melbourne's eastern suburbs is the tiny town of Coldstream, former home to opera singer Dame Nellie Melba and more recently **Coldstream Brewery**. Brewer Rod Williams likes to create beers with a difference and judging by the popularity of their brewery cum restaurant, it's working. "We make a winter ale with locally produced 99% cocoa chocolate," he says, referring to what might be Australia's most decadent beer. "Currently, we also have a very pale Summer Ale that has Tasmanian-grown elderflowers added to it."

**Check out:** Tours cost AU\$10 and include tastings and a complimentary glass of beer afterwards. It's also part of the Scruffy Bunch microbrewery tour. The bar and restaurant are open Wednesday to Sunday.

## Pints and Plates

We asked the brewers for their favourite beer and food matches.

**2 Brothers Brewery's Dave Ong:** "Our Growler is an American Brown Ale which would work well with a great cut of rib-eye, suckling pig or even a chocolate soufflé."

**Bright Brewery's David Cocks:** "Our Blowhard Pale Ale has a grapefruit/citrus finish that does an admirable job putting out the fire of a gourmet pizza topped with hot salami, a heap of jalapeños and fresh red peppers."

**Mountain Goat's Cam Hines:** "Hightail has some nice toffee and caramel flavours which would go well with barbecued peppered kangaroo."

**Coldstream's Rod Williams:** "The Bitter would suit the twice-cooked pork belly served with sautéed and glazed carrots and maybe some apple dumplings."

**3 Ravens' Marcus Cox:** "The Dark is the perfect fit with anything off the barbecue, ideally a nice T-bone steak, with a little fat left on for sweetness and cooked to medium."

**Red Hill Brewery's Karen Golding:** "The Imperial Stout (winter release) is sensational with dark chocolate or Cashed Blue, which is a soft, creamy blue cheese from Ireland."

**Bridge Road Brewers' Ben Kraus:** "Match our Bling India Pale Ale with anything spicy or oily, like our roast duck and orange pizza."

## 3 Ravens Brewing Company

The last thing you'd expect to find within the industrial landscape of Thornbury is an award-winning microbrewery, but for brewer Marcus Cox, it's an exciting place to be. The brewery's tiny size is deceiving — **3 Ravens** is a major player, always experimenting with styles and ingredients, with an array of excellent brews quietly hitting the market. "Our 3 Ravens Bronze and 3 Ravens Black have seen the light of day, albeit in small quantities," Cox says. "We are just about to sign off on a deal to run these two and a few others exclusively through a new beer club with a new approach, called the Beermasons."

**Check out:** They are part of the Scruffy Bunch microbrewery tour ([www.scruffybunch.com.au](http://www.scruffybunch.com.au)).



Photos: Zoe Wetherall

## Paul Mercurio, host of Channel Seven's *Mercurio's Menu*

"All the microbreweries are doing a great job and it's hard to single any one out, but **Red Hill Brewery** sticks in my mind because I shot an episode of *Mercurio's Menu* there last year and I thought all of the beers were beautifully balanced across the whole range."

Beer appreciation sessions are held on the first Sunday of each month with brewer Dave Golding, who takes you through the brewery, his hops plantation, versions of the featured beer, as well as his own.



## THIRST QUENCHER

Melbourne Microbreweries



### Bridge Road Brewers

The historic township of Beechworth has always been popular with tourists, but in recent years the beer with the funny Ned Kelly cartoon on the label has become an attraction on its own. Located in a 120-year-old coach house, **Bridge Road Brewers** blends in effortlessly with its surrounds. "It gives the brewery a rustic feel and suits the town's claim of being Australia's best-preserved gold town," brewer Ben Kraus says.

**Check out:** Its restaurant, which is open for lunch (Wednesday to Sunday) and dinner (Sunday).

For all your travel choices, visit [Jetstar.com](http://Jetstar.com)



### Find It:

Call first for opening days and hours

#### 2 Brothers Brewery

4 Joyner St, Moorabbin,  
tel: +61 (3) 9553 1177

#### Bright Brewery

121 Great Alpine Rd, Bright,  
tel: +61 (3) 5755 1301

#### Mountain Goat Brewery

Cnr North & Clark Sts, Richmond,  
tel: +61 (3) 9428 1180

#### Coldstream Brewery

694 Maroondah Hwy, Coldstream,  
tel: +61 (3) 9739 1794

#### 3 Ravens Brewing Company

1 Theobald St, Thornbury,  
tel: +61 (3) 9495 1026

#### Red Hill Brewery

88 Shoreham Rd, Red Hill,  
tel: +61 (3) 5989 2959

#### Bridge Road Brewers

Tanswell's Old Couch House,  
Ford St, Beechworth,  
tel: +61 (3) 5728 2703

## 金のしずく

ビクトリア州の醸造業者の手に  
よる新フレーバーの開発で、目立  
たない存在だったビールが飛躍  
をめざす

メルボルンとその周辺に点在するマ  
イクロ・ブリュワリーが始めた工場見学  
ツアーでは、評価の高いビールを楽しめ  
る。その人気の秘密を探った。

### 2 Brothers Brewery

デイビッド・オンとアンドリュー・オン  
の兄弟によって運営されている。場所  
は、ムーラビン郊外。この会社が独特の  
味とデザインのタップでメルボルンの人  
々から注目されたのは一年ほど前のこ  
と。そのスタイリッシュなビアホールは、  
地元の人気スポットになっている。

### Bright Brewery

メルボルンから車で3時間ほどのアル  
パイン・カウンティにあるこの会社は、ロ  
マンチックな休日を過ごしたい人々に人  
気。街の真ん中にある大きな鉄製の建物  
では、世界一流レベルのビールが醸造  
され、渴いたのどを潤すのに、とっておき  
の場所になっている。醸造所のデイビッ  
ド・クックによれば、質の高さは、最高級  
の地元の材料を使っているから。最新作  
はRaspberry Lambic。地元で獲れる麦、

ラズベリー、そしてホップを使用。

### Mountain Goat Brewery

リッチモンドにあるこの会社のビー  
ルは、メルボルンで一番人気。Surefoot  
StoutやIPAは季節限定の人気商品。それ  
ぞれ冬、夏にお目見えする。醸造所のカ  
ム・ハインズによれば、醸造所では特別  
な種類を楽しめるそう。

### Coldstream Brewery

メルボルン郊外東部の外れにある  
小さな街、コールドストリームは、オペ  
ラシンガーのデーム・ネリー・メルバの  
故郷として有名。今はこの会社があると  
ころといったほうが通りがいい。醸造所  
のロッド・ウィリアムズは、「地元で作ら  
れた99%のカカオ・チョコレートを使っ  
て、ウィンター・エールを作っているん  
だ」と言う。

### 3 Ravens Brewing Company

ソーンバリーの工業団地の中で、こ  
の評価の高いマイクロ・ブリュワリーを  
見つけるのは難しいかもしれない。しか  
し、マーカス・コックスにとってそこは、と  
ても刺激的な場所だ。3Ravensは洗練さ  
れ、原材料にも気がつかっている。

### Bridge Road Brewers

歴史あるビーチワースの街は、これ  
までも観光の人気スポットだった。築  
120年の馬車置き場に醸造所を構えるこ  
の会社は、周囲に溶け込んでいる。