



### **Mallee Bull**

A full-bodied and powerful ale with great flavour and length. Ours is a heavier style ale, brewed with Carapils, chocolate and roast malt. This gives the beer its nutty and toffee flavour, and its deep amber to copper colour. [5.6%]

Food: Bangers & Mash, T-Bone, Lamb Korma, Venison

### **Desert Premium**

Using a long, cool fermentation, we have created a refreshing and cleansing beer, suitable for all drinkers. The finish is thirst quenching, but more-ish, and it makes a great all-day beer. [4.5%]

Food: Fish & Chips, Pizza

*Bronze Medal 2008 Australian International Beer Awards*



### **Honey Wheat**

A soft and mellow beer with subtle wheat and honey flavours. We use local Orange Blossom honey to complement the light aromatic wheat structure of the beer. Equal proportions of barley and wheat malts are used, giving a light to medium body and pale colour. [4.5%]

Food: Shellfish, Scallops, Chicken, Cheese

*Bronze Medal 2008 Australian International Beer Awards*

### **Storm**

Based on the popular US Pale Ale style this is a hop-driven beer, characterised by citrus bitterness and aroma. Burnt orange in colour, the cloudiness of the finished product is a result of deliberately leaving some of the healthy yeast in the beer to continue to work and keep the beer in top condition. [4.5%]

Food: Fish, Chicken Vindaloo, Barbecued Octopus.



### **Sun Light**

Aptly named, as Mildura enjoys more hours of sun than even the Sunshine Coast. Sunlight is a quenching, balanced beer. [3%]

Food: fish and chips

*Silver Medal 2008 Australian International Beer Awards*

*Short listed for Victorian Premier's Trophy*

Mildura Theatre Brewery Pty Ltd

[www.mildurabrewery.com.au](http://www.mildurabrewery.com.au)

Ph: (03) 5021 5399 Fax: (03) 5022 1031