

Killer Beers on Tap

We brew all our beers at the Copperhead Restaurant Brewery in Cooroy. There are no preservatives added and we only use 100% natural ingredients, no syrups and no concentrates. A lot of thought has gone into designing our beers to ensure they complement our food.

Tasting Paddle 4 x 120ml tastes		14
1. 88's (Lager)	3. Bald Guy (Pale Ale)	
2. Go Go Miso (Rice Lager)	4. Copperhead Red (Irish Red Ale)	

All beers served in schooner size 425ml

Ellie Driver Pale Mid 3.5% 9.5
Easy drinking, true mid strength.

88's Lager 4.8% 10
Classic Australian lager using local hops

Copperhead Red Irish Red Ale 4.5% 10
Ruby red colour, showcasing malts with a berry finish

Bald Guy American Pale Ale 5% 10
Classic pale ale, big hops

Rocket Ginger Beer 3.8% 10
Sweet and Spicy, traditional Ginger Beer

Go Go Miso Orange Miso Rice Lager 4.8% 10
Japanese rice lager with orange notes and slight salty finish

Bottled Beer 670ml

Barrel Aged Irish Red 8.8% 20
Irish red ale aged in a Tasmanian whisky barrel for 4 weeks, this is a small batch specialty product as no two brews will be the same

Milk Stout 4.8% 16
Roasted characters, dark malts, sweet, rounded finish

Rogue IPA 6.6% 18
Balanced malt & hops with a firm bitterness

Raspberry and Oatmeal Sour 4% 16
Kettle soured with yoghurt culture, has tartness with a dry finish. The oatmeal adds creaminess.

Barrel aged Orange Miso Rice Lager 4.8% 16
Aged in a Tasmanian Whiskey Barrel, intensifying flavours