

Jetty Rd Brewery - Review

[Lisa Walton](#) [26 July 2019](#)



"Beer-brewing. Local produce. Wide open space and plenty of it. If it isn't the industrial kick-your-heels-up concrete floors, copper lighting or ceilings that reach for the sky that pull you in, it will be the sense of immediate connection with Dromana's 'old-skool' sensibilities and the down-to-earth friendliness that Jetty Road Brewery delivers." This is how Liz Rogers introduced you to Jetty Road Brewery in our first issue of Eat.Drink.

Jetty Road has gone from strength to strength since opening. They started with one beer — their Pale Ale — on tap; they now have 15 beers on tap!

Today the place is kicking. Here it is all about the beer, but it is certainly also about the food.

A recent update of their entire menu sees a grazing menu and mains that are designed for sharing.

We popped in on a recent rainy, windy Wednesday to see the place filled with locals, all enjoying great food and drinks in a toasty environment.

We started with house-made dips served with crusty local bread and a paddle of beers. The paddle included Choc Vanilla Stout, which tasted like Easter — all rich and chocolatey — then Dark Vader, with a play on words from its release date of May 4. This was an excellent dark lager. The Berry Gose Sour was fruity and refreshing. According to our host: “Women love this one.” I generally don’t drink beer, but I did have a favourite on this paddle. It was called G & T and yes, it does contain gin. This was a refreshing beer, perfect for summer or a start to your meal.

The dips went so well with the beers.

Our crispy calamari fritti came out next. It was served with smoked heirloom tomato, pickled fennel and rocket salad. Delicious!

Next we shared the Middle Eastern spiced lamb shoulder for four. OMG, this was awesome! Delicious spiced lamb literally fell apart when we carved it, and it was served with sides of char-grilled corn with a chipotle mayo and grated pecorina cheese; herb-roasted carrots with sesame salt; beer-battered chips; and an oven-baked pumpkin and spinach salad with feta, pine nuts and a balsamic reduction.

My lips are watering remembering this main course. It will set you back \$98 — but remember, that’s between four of you.

So amber fluid aficionados, come to Jetty Road Brewery to relax, reinvigorate and have a corker of a time while doing it. It’s all about the beer and making sure everyone revels in the atmosphere that is fuelled by the love of local community and harvest, having a top-notch get-together and then coming back for more.

This is the place where Australian public barbecue-maker Christies used to pump out Aussie grills to the rest of the nation, and you can still feel the grind of innovation and production within these four very tall walls where celebration is the main game.

The team at Jetty Road Brewery dedicate themselves to producing beer and food that never lets you down in the flavour or satisfaction departments.

Whether you're hunkering down by the Jetty Road Brewery fireside with the fresh sea breeze blowing across the bay or spilling into the beer garden surrounded by apple crates, festoon lighting and gorgeous sunsets throughout the summer months, a Jetty Road Brewery experience comes packed with vitality and spontaneity. Generations of humans meet and merge to discover new friendships they never knew existed because everyone is welcome at Jetty Road Brewery. Butcher block devotees can sample tender lamb, beef and chicken perfection complemented by a range of fresh-is-best seasonal vegetables and sauces. If you're more of a pescatarian at heart, calamari and fresh fish choices deliver, while vegan and vegetarian options rotate regularly.

Jetty Road Brewery beer is available at outlets throughout Victoria, but the sense of belonging to a community forged by a respect for native produce and its people can only be found down south where the good life grows.

JETTY ROAD BREWERY

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