

<p>Newstead Brewing Co – Restaurant - Chef - Brewer</p>	<p>About</p>	<p>Location</p>	<p>Product</p>
<p>Newstead Brewing Co: Restaurant - Chef – Tai Olsen</p> 	<p>Newstead Brewing Co is a micro brewery and restaurant.</p> <p>The restaurant’s seasonal menu is developed to pair with the beer and focuses on quality small scale local producers. Quality is important as is low food miles and a menu designed to highlight high quality locally produced ingredients.</p> <p>Newstead Brewing Co displays a strong environmental consciousness with a long-term goal to divert as much waste from landfill as possible and to be an active influence on others. Green waste is diverted from the kitchen, coffee grinds and spelt grain is composted or used as feed on farms and mash from the brewery is shared with local eggcettera and loop growers.</p>	<p>Newstead Brewing Co: Tai Olsen, Chef</p> <p>85 Doggett Street Newstead Qld 4006 Phone: Tai: 0488 555 202 Office: 07 3367 0490 chef@newsteadbrewing.com.au Facebook: @NewsteadBrewingCoNewstead www.newsteadbrewing.com.au</p>	<p>Newstead Brewing Co brews unique and seasonal beers on site using the best quality ingredients available. The restaurant serves quality meals with ingredients from small scale producers.</p> <p>Visit Newstead Brewing Co to purchase their boutique beers or give them a call to book into the restaurant. 07 3367 0490</p>