

Hungry foodies dropping by for a frothy

By CAM LUCADOU-WELLS

THERE'S a fair bit of fizz happening at a newly opened Dandenong South brewery.

South East Brewing, which makes the crafty Exit Brewery beers, Kaiju Beer and Golden Axe Cider, was visited by an international food buyers delegation on 28 October - a week after opening the factory.

Brewers Callam and Nat Reeves (Kaiju Beer), and Grum Knight (Exit Brewery) poured out cider and high-flavour, high-alcohol content beers for the delegation.

One of the options included the Kaiju double imperial pale ale (IPA) that won gold at the Australian Craft Beer Association Awards this month.

Callam Reeves said the higher alcohol content - up to 11 per cent, or four and a half standard drinks - was balanced by the beers' extra malty and hoppy flavours.

The Kaiju labels - a Mambo-like array of designs by artist Mikey Burton - also stands apart from the crowd.

Exit Brewery's smoked stout was developed by

brewer Grum Knight. The inspiration struck him while visiting Belfast.

The complex stout consists of a smoked malt; an injection of peat also gives the beer a whiskey-like flavour, Mr Knight said.

Over two days, the delegates also toured Clayton South-based manufacturer Annex Foods, Laurent Bakery in Braeside, dry dairy and beverage mix manufacturer Mansfields in Keysborough, Coolibah Herbs in Pearcedale, Europa Cheese in Pakenham and fruit grower Montague Fresh in Lysterfield.

The delegates also visited Victoria's agricultural regions as well as processing plants and food research centres.

Dandenong MP Gabrielle Williams said the mission was a chance for food producers to forge new relationships with overseas buyers - and hence jobs for Victorians.

The food and fibre export sector employs more than 190,000 Victorians; its exports worth is \$11.6 billion.



Grum Knight with his craft beers. 146263

Picture: CAM LUCADOU-WELLS

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