

Right now, Newstead Brewing Co:



1. Do not use plastic straws, plates or cutlery, with some single use plastic being compostable
2. Have a robust recycling program that includes:
 - bottle
 - organic waste
 - biological waste
 - oil
 - coffee cup and
 - soft plastic recycling
3. Offer a discount for keep cup users
4. Aim to be a paperless office and use recycled paper when required
5. Use LED lighting within venues



6. Use organic, free range, locally farmed chicken
7. Use organic, free range, locally produced eggs
8. Use organic, free range, 100% grass fed, locally farmed beef
9. Offer a menu that caters for customers who choose not to eat animal products



10. Use zero refined sugar and produce their own natural sweeteners
11. Make all food on the menu in house, including sauces and hand cut chips
12. Use local produce where possible and adjust menu according to seasonal availability
13. Have their own beehives onsite
14. Do not produce food with any artificial colours or flavours, palm oil or MSG
15. Hold social events at their venues

Future goals include:

1. Implementing solar power to offset energy consumption
2. Reviewing water usage and implement efficiencies where possible
3. Become Ocean Friendly certified