

The CLIFTON HILL *Brewpub*

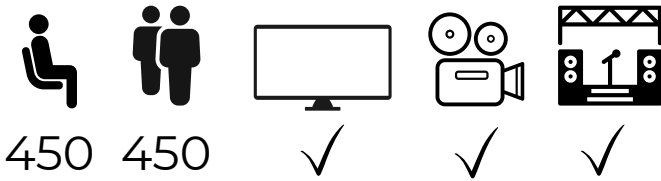
BAR

FUNCTIONS

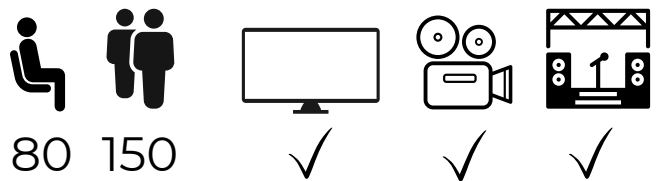
PACK

WE'VE GOT THE SPACES

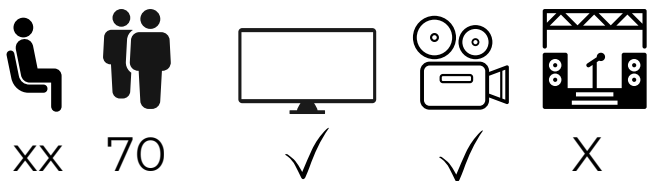
WHOLE VENUE



BEER HALL



SIDE BAR





CLIFTON HILL
BREWING

CANAPÉ MENU

MEAT

- Chunky Steak & ale pies \$120
- Thai green chicken curry pies \$120
- Sausage rolls \$120
- Southern fried chicken bites w/ lime & chipotle \$90
- Rare beef w/ horseradish & basil on toast \$90
- Spanish croquetas w/ jamón & slow cooked béchamel filling \$140 (50pc)
- Spanish croquetas w/ chorizo & slow cooked béchamel filling \$140 (50pc)

All platters are 30 pieces unless stated otherwise

Vegan options available on request

GF - Gluten friendly

GFO - Gluten friendly option

V - Vegetarian

VG - Vegan

SEAFOOD

- Coconut prawns w/ mango & chilli \$110
- Moroccan calamari w/ lime & paprika mayo (GF) \$110
- Flake goujons w/ tartare & charred lemon \$110
- Assorted sushi w/ wasabi & soy (GFO) - Market price
- Seared scallops w/ a mirin glaze & pink ginger (GF) \$120
- Salmon gravlax w/ blini, dill & creme fraiche \$120
- Prawn gyoza w/ sesame soy & snow pea leaf \$90

VEGATARIAN

- Chunky cauliflower, leeks & cheddar pie \$120
- Mac & cheese w/ paprika aioli \$110
- Spanish croquetas w/ mushroom & blue cheese béchamel filling (50pc) \$140
- Haloumi Za'atar w/ paprika aioli (GF) \$100
- Spinach & feta spanakopita \$120
- Sweet potato & cashew empanadas w/ aioli \$120
- Pumpkin arancini w/ tomato relish (GF) \$120

Assorted sandwiches available on request - Market Price

SUBSTANTIAL FINGER FOOD

Minimum order is 20 serves of any individual dish - \$10 per person

- Dark ale 12 hour braised beef & olive oil mash
- Ginger beef & broccoli w/ egg noodle
- Lemon & thyme chicken w/ wild mushroom risotto
- Prawn, lime & chili linguine
- Battered flake & fries w/ tartare & charred lemon
- Ancient grain Salad w/ pomegranate molasses & crispy shallots (V)

SET MENU

SHARED ENTREE/ ANTIPASTO

BREAD & DIPS

CURED MEATS

CHEESES

VEGETABLES

ENTREES

GARLIC PRAWN SKEWERS/ BLOODY MARY SAUCE

CHARRED SOURDOUGH/ FERMENTED CHERRY TOMATO

LAMB KOFTA/ SUNDRIED TOMATO HUMMUS

RAVIOLI/SAGE BEURRE NOISETTE

MAINS

SIRLOIN AU POIVRE / CHARED SHALLOT / JUS

CHICKEN./BLISTERED TOMATOES /NDUJA

BARRAMUNDI / BEURRE BLANC /TROUT ROE

PORK BELLY / SMOKED MASH/ APPLE BUTTER

SIDES

DUCK FAT POTATOES

ROQUETTE/BALSAMIC/PARMESAN SALAD

GREEN VEG

CHIPS

DESSERT

DARK CHOCOLATE BROWNIE

FLOURLESS ORANGE CHEESECAKE

PLEASE NOTE

PLEASE ENSURE ALL DIETARY AND ALLERGY

REQUIREMENTS ARE STATED UPON ORDER. WE DO

OUR BEST TO ACCOMMODATE FOR ALL.

\$50PP - TWO COURSE

(SHARED ENTREE & MAIN)

\$60PP - THREE COURSE

(SHARED ENTREE, MAIN & DESSERT)

PARTY OPTIONS

GRAZING STATION

GRAZING STATION IS AN INDULGENT DISPLAY OF AUSTRALIAN AND EUROPEAN CHEESES, CURED MEATS, DRIED AND FRESH FRUIT & VEG, CRACKERS AND BREADS. \$25PP, MINIMUM 30 GUESTS

BEVERAGE OPTIONS

PACKAGES

STANDARD - ALL HOUSE BEERS AND WINES (2 HOURS) \$45PP

PREMIUM - ALL HOUSE BEERS, WINES AND SPIRITS (2 HOURS) \$55PP

ADDITIONAL HOUR \$12PP PER HOUR

RSA APPLIES STAFFS' DISCRETION. NO RECOURSE

BAR TAB ON CONSUMPTION

A BAR TAB CAN BE SET AT THE BEGINNING OF YOUR FUNCTION WITH A SPECIFIED LIMIT OR AMOUNT IN MIND THAT YOU FEEL COMFORTABLE WITH SPENDING. THIS CAN BE REVIEWED AS YOUR FUNCTION PROGRESSES AND INCREASED IF NEED BE. HOWEVER, WE WILL ALWAYS ENSURE YOU ARE IN CONTROL OF THE AMOUNT THROUGHOUT THE EVENT. AT ANY POINT YOU ARE WELCOME TO TURN THE BAR INTO A CASH BAR SO YOUR GUESTS CAN PURCHASE THEIR OWN DRINKS.

CASH BAR

ALLOW YOUR GUESTS TO CHOOSE FROM OUR EXTENSIVE BEVERAGE SELECTION, WHICH THEY CAN PURCHASE THROUGHOUT YOUR FUNCTION

LIMITED BAR TAB

ONLY WANT TO PAY FOR PEOPLES BEER? THAT'S OK
ONLY WANT SMIRNOFF ON THE TAB? JUST LET US KNOW
AND WE WILL MAKE IT HAPPEN!

COCKTAILS ON ARRIVAL

COCKTAILS TREAT YOUR GUESTS TO A COCKTAIL ON ARRIVAL. AVAILABLE ON A PRE-ORDERED BASIS AND PRICED AT \$12 PER COCKTAIL WHEN YOU ORDER MORE THAN 40. PLEASE SPEAK TO A MEMBER OF OUR FUNCTIONS TEAM FOR FURTHER INFORMATION

SAMPLE BEERLIST

Pot, schooner, pint

*Cold IPA (7%)	
Simcoe, El Dorado, Mosaic	7.5/13/15
*Ginger Beer (4.5%)	
Best w/ ice & a slice of lime	7/12/14
Irish Red Ale (5%)	
Nitro red ale	7/11/13
Raspberry Sour (3.8%)	
Berliner weisse, Cloudy & Sour	7/11/13
Queens Parade Urban Ale (4.8%)	
Aussie Pale Ale	6/10/12
Pale Ale (5%)	
American Pale	6.5/10/12
Lager (4.9%)	
Munich Helles	6.5/11/13
Dark Ale (5%)	
English Style Dark Ale	6.5/10/13
*Pub Squash (6%)	
Refreshing lemon seltzer	6.5/10/12
*Stout (5.2%)	
Chocolate & vanilla stout	7/11/13
*Nitro Stout (5.2%)	
Nitro Chocolate & vanilla stout	7/11/13
*Belgian Blonde (4.9%)	
Crisp blonde ale	7/11/13
*Plum pudding Sour (4%)	
Tangy and jammy desert sour	7/11/13
*Hazy pale (5%)	
Dank and cloudy	7/11/13
*Smokey Russian imperial stout (10%)	
Our 10 th anniversary beer	10/14/xx
Pineapple express (5%)	
Single keg of American pale infused with pineapple and hemp oil	7/12/14
ALSO ON TAP	
Carlton Draught (4.6%)	7/11/13
Guinness (4.2%)	7/11/13
Bertie's Apple Cider (4.6%)	6.5/10/13

*denotes seasonal beers which change regularly

SAMPLE WINELIST

COPPABELLA PROSECCO, TUMBARUMBA, NSW	\$10
CHRISMONT RIESLING KING VALLEY, VIC	\$11
WIN ISLANDS, MARLBOROUGH, NZ	\$10
GRANT BURGE PINOT GRIGIO, BAROSSA SA	\$10
HEGGIES CLOUDLINE CHARD, EDEN VALLEY, SA	\$10
MARTY'S BLOCK ROSE, SA	\$12
EARTH MOTHER, CENTRAL OTAGO, NZ, ORGANIC,	\$12
HARDY'S CAB SAUV, COONAWARRA, SA	\$10
GRANT BURGE SHIRAZ, BAROSSA SA	\$10
THE IMPRESSIONIST TEMPRANILLO, EDEN VALLEY	\$10

WINE OFFERINGS TO BE TAILORED TO
INDIVIDUAL PREFERENCES