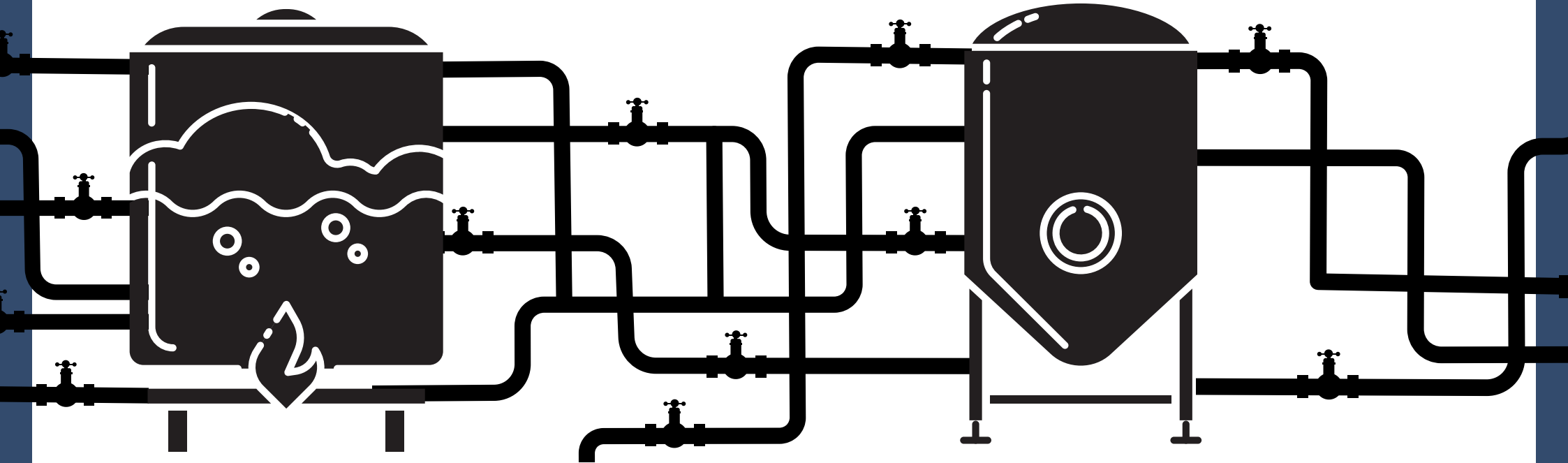


# CLIFTON HILL

BREWING

**BEER IS BEST DRUNK IN  
THE SHADOW OF THE BREWERY**



## STARTERS

GARLIC HERB COBB (V) \$12  
add cheese +\$4

LOBSTER RAVIOLI \$18  
garlic & chili butter

3 HOUSE MADE DIPS (VGN) \$16  
with flatbread

SOUTHERN FRIED CHICKEN (LG) \$15  
lemon & chipotle mayo

LEMON PEPPER CALAMARI (LG) \$15  
lime & tartare

CHICKEN WINGS (LG) \$14  
hot sauce & ranch

BLACKENED PRAWN TACO X2 \$18  
Jalapeño salsa, herbs, queso fresco

DUCK SPRING ROLLS X3 \$18  
hoisin, peanuts & herbs

STOUT HALOUMI (V) \$16  
Dukkha, honey butter & stout raisins

PUMPKIN ARANCINI (LG) (VGN O) \$16

## PARMAS

with chips & slaw.  
swap slaw for veg +\$4

CLASSIC \$28  
Napoli, cheese, & ham

MEXI \$29  
Guacamole, salsa, corn chips,  
sour cream

CLIFF \$29  
BBQ, bacon, onion, & cheese

EGGPLANT (V) \$29  
Napoli & cheese

## BURGERS

with chips

BEEF \$24  
salad, cheese & relish

CHICKEN \$26  
slaw, pickle, & chipotle mayo

CHEESE STEAK SANDWICH \$28  
Fajita peppers, bbq, Au Jus dip

DUKKHA HALOUMI (V) \$25  
lettuce, aioli & relish

## SIDES

HOUSE SALAD \$10  
HOUSE SLAW \$7  
POTATO MASH \$7  
SEASONAL VEG \$10  
CHIPS \$12  
GRAIN SALAD \$10

## MAINS

BREW PUB SURF & TURF \$46  
300g Sirloin, prawns, chips, green  
salad, chilli & garlic sauce

LAMB BACKSTRAP \$46  
Ancient grain salad, chips, & mint jus

ROAST CHICKEN BREAST \$34  
mustard sauce, paris mash,  
asparagus, lemon & IPA stuffing

PORK BELLY \$38  
potatoes, spring onion, & greens

## PASTA

BEEF RAGU GNOCCHI \$29  
Red Ale, mushroom & pangrattato

PORK BELLY PARPEDELLE \$28  
roquette, parmesan, & balsamic

VEGETABLE LINGUINI \$24  
(VGN O) Olive oil & feta

SEAFOOD RAVIOLI \$32  
Chili, garlic butter & herbs

## DESSERTS

STICKY DATE PUDDING \$15  
butterscotch sauce & vanilla ice cream

PECAN BROWNIE (LG) \$15  
chocolate ganache & vanilla ice cream

3 SCOOPS \$15

## CLASSICS

PORK & FENNEL SAUSAGES \$27  
mash, onion, bacon, peas & gravy

BEER BATTERED FLAKE \$29  
chips, salad, tartare & lemon

LEMON PEPPER CALAMARI \$28  
slaw, chips, tartare & lemon

CHICKEN SCHNITZEL \$28  
gravy, lemon & chips

BARRAMUNDI \$35  
mash, salad & almond butter

BBQ WHISKEY RIBS \$42  
pickles, steak fries, & slaw

## SHARE BOARDS

CHOOSE 4: \$50  
Choose any 4 entrees, served on a board for easy sharing

BREWERS' BOARD: \$120  
Slow-cooked brisket, Fajita chicken breast, ribs, chicken  
wings, peppers & onions, slaw, chips, house pickles.

with house sauces & condiments including aioli, chipotle  
mayo, smoky BBQ, ranch, CHB Red Ale, & seeded mustard

## STEAKS

All our steaks are 100 day grain fed  
Australian beef.  
with salad & chips, or vegetables & mash

200gm Eye Fillet \$48

300gm Sirloin MB+3 \$39

300gm Scotch MB+4 \$42

Brewpub Surf & Turf 300g Sirloin \$46

## SUNDAY ROAST

3 Courses for \$50

Includes complimentary pot of  
CHB beer, house wine, or soft  
drink

check the specials board for this  
week's menu

Ask about our house-  
made chilli sauces,  
available in 3 heat  
levels  
or our selection of  
mustards made  
in-house using our  
beers!

**MON**  
PORTER-  
HOUSE  
\$25

**TUES**  
BURGER  
\$20

**WED**  
PARMA  
\$20

**THURS**  
FISH &  
CHIPS  
\$25