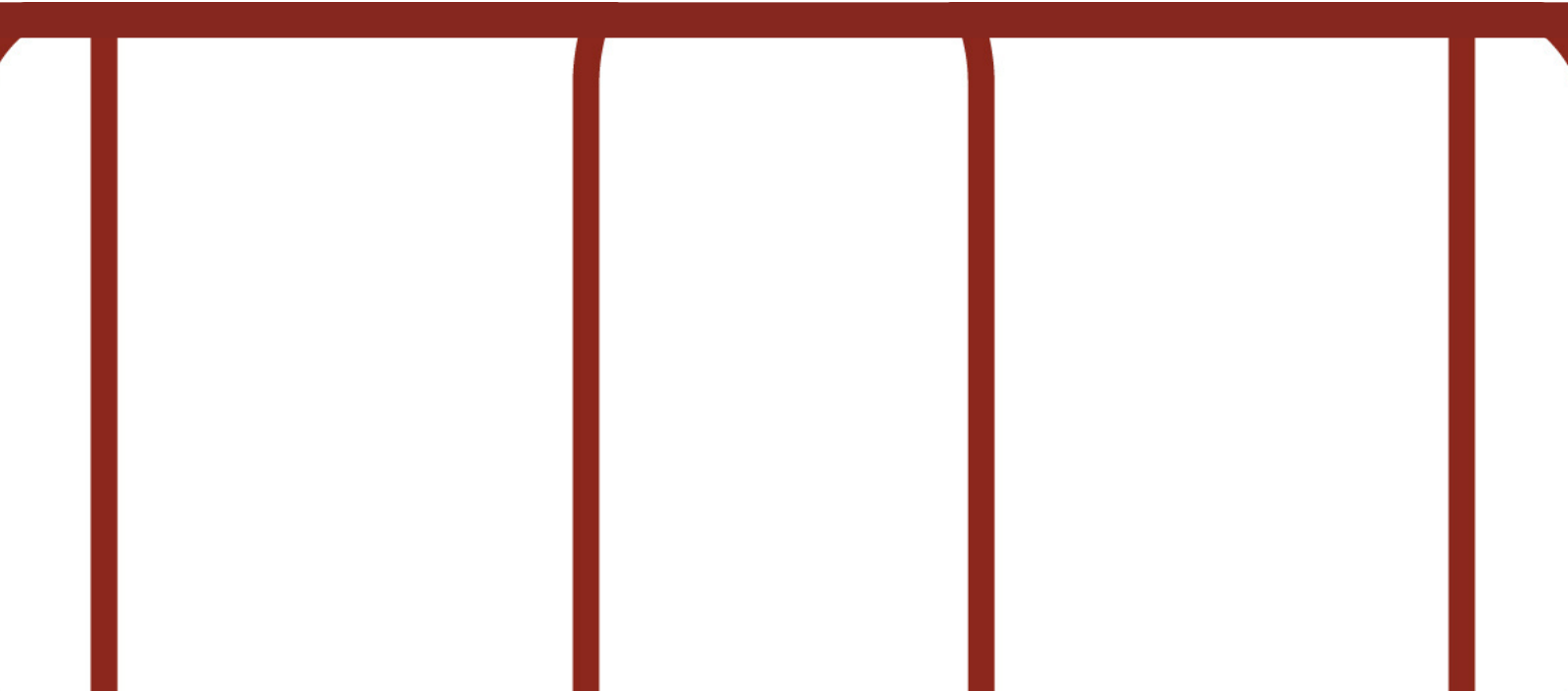


CLIFTON HILL BREWPUB



FUNCTIONS PACK

WE'VE GOT THE SPACES

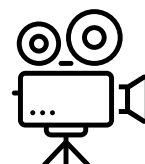
WHOLE VENUE



450



450



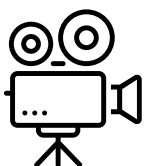
SIDE BAR



XX



70



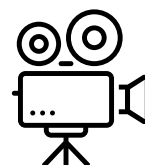
BEER HALL



80



150



CANAPÉ MENU

MEAT

Chunky steak & ale pies - \$80
Thai green chicken curry pies - \$80
Sausage rolls - \$80
Southern fried chicken bites w/ lime & chipotle - \$90
Rare beef w/ horseradish & basil on toast - \$90
Spanish croquetas w/ jamón & slow cooked béchamel filling - \$94 (50pc)
Spanish croquetas w/ chorizo & slow cooked béchamel filling - \$94 (50pc)

All platters are 20 pieces unless stated otherwise.

Vegan options available upon request

GF - Gluten friendly

GFO - Gluten friendly option

V - Vegetarian

VE - Vegan

SEAFOOD

Coconut prawns w/ mango & chilli - \$74
Lemon pepper calamari w/ lime & paprika mayo (GF) - \$74
Flake goujons w/ tartare & charred lemon - \$74
Assorted sushi w/ wasabi & soy (GFO) - Market price
Seared scallops w/ a mirin glaze & pink ginger (GF) - \$80
Salmon gravlax w/ blini, dill & crème fraîche - \$80
Prawn gyoza w/ sesame soy & snow pea leaf - \$90

VEGETARIAN

Chunky cauliflower, leek & cheddar pie - \$80
Mini potato cakes w/ paprika aioli - \$74
Spanish croquetas w/ leek & parmesan béchamel filling (50pc) - \$94
Haloumi Za'atar w/ paprika aioli (GF) - \$68
Spinach & feta spanakopita - \$80
Sweet potato & cashew empanadas w/ aioli - \$80
Pumpkin arancini w/ tomato relish (GF) - \$80

Assorted sandwiches available upon 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 mash
Ginger beef & broccoli w/ egg noodle
Lemon & thyme chicken w/ wild mushroom risotto
Prawn, lime & chilli linguine
Battered flake & fries w/ tartare & charred lemon
Ancient grain salad w/ pomegranate molasses & crispy shallots (V)



BREWING

LIMITED MENU

LEMON PEPPER CALAMARI **\$27**

Slaw, chips, tartare, lemon

SOUTHERN FRIED CHICKEN STRIPS **\$27**

Chips, slaw, pickles & ranch

CLASSIC PARMA **\$28**

Napoli, ham & cheese

NAKED SCHNITZEL **\$27**

Gravy & charred lemon

300GM PORTERHOUSE STEAK **\$37**

Chips, salad & pepper sauce

CRISPY SKIN SALMON **\$32**

W/ mash, salad & almond butter (LG)

BEEF CHEEK GNOCCHI **\$28**

Beef ragu, red ale & mushrooms

HANDMADE LINGUINI **\$24**

Blistered cherry tomatoes, Spanish onions, spinach,
olive oil & Persian feta (VGO)



BREWING

BAR TABS

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



BREWING

TERMS AND CONDITIONS

FOOD

YOU ARE WELCOME TO MIX AND MATCH DIFFERENT PRICED PLATTERS AND ADDITIONAL ITEMS MAY BE ADDED FOR THE ALLOCATED COST. OUR CHEFS REQUIRE SELECTIONS A MINIMUM OF 7 WORKING DAYS PRIOR TO YOUR FUNCTION.

CONFIRMATION

TENTATIVE BOOKINGS CAN ONLY BE HELD UP TO 7 DAYS. ONCE THIS PERIOD HAS LAPSED, THE VENUE RESERVES THE RIGHT TO RELEASE THE RESERVATION. TO CONFIRM A BOOKING A MINIMUM DEPOSIT OF \$400 IS REQUIRED. A BOOKING WILL BE CONFIRMED ONCE THE DEPOSIT HAS BEEN PAID. DEPOSITS CAN BE PAID USING CASH, EFTPOS AND ALL MAJOR CREDIT CARDS.

MINIMUM SPEND

APPLIES TO THE PRIVATE FUNCTION SPACES (THIS FIGURE VARIES IN ACCORDANCE WITH THE DAY OF THE WEEK). THE MINIMUM SPEND WILL BE INCLUSIVE OF FOOD AND BEVERAGE COSTS. ANY ADDITIONAL COST E.G. SECURITY DOES NOT CONTRIBUTE TO THE MINIMUM SPEND. IF THE AMOUNT IS NOT REACHED THE DIFFERENCE WILL BE CHARGED TO THE CLIENT AS A VENUE HIRE FEE.

CANCELLATIONS

CANCELLATIONS WITHIN ONE MONTH FROM THE DATE OF THE FUNCTION WILL RESULT IN A FORFEIT OF THE DEPOSIT.

PAYMENT

50% MUST BE PAID 7 DAYS PRIOR TO THE FUNCTION WITH THE REMAINDER AT THE END. CASH, EFTPOS AND ALL MAJOR CREDIT CARDS ARE ACCEPTED.

GUEST ENTRY & COMPLIANCE

THE VENUE RESERVES THE RIGHT TO REFUSE ENTRY TO ANY PATRON IN ACCORDANCE WITH THE RESPONSIBLE SERVICE OF ALCOHOL. PATRONS DEEMED TO BE INTOXICATED WILL BE REFUSED SERVICE AND ASKED TO LEAVE THE PREMISES. WE HAVE A STRICT PROOF OF AGE POLICY AND ACCEPT ONLY A CURRENT PROOF OF AGE CARD, PASSPORT OR DRIVER'S LICENSE.

DAMAGE

PLEASE BE ADVISED THAT ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE PREMISES BY THEMSELVES OR THEIR GUESTS. THE VENUE DOES NOT ACCEPT ANY RESPONSIBILITY FOR DAMAGE CAUSED OR LOSS OF PROPERTY LEFT AT THE VENUE PRIOR TO OR AFTER THE FUNCTION. IT IS RECOMMENDED THAT ALL CLIENTS' GOODS BE REMOVED FROM THE VENUE IMMEDIATELY AFTER THE FUNCTION. I CONFIRM THAT I HAVE READ AND UNDERSTOOD THE TERMS AND CONDITIONS AND AGREE TO COMPLY

DATE OF FUNCTION: _____ FUNCTION SPACE: _____ DEPOSIT: _____
START/FINISH TIME: _____ / _____ SIGNATURE: _____ DATE: _____
OCCASION: _____ PRINTED NAME: _____



BREWING

SAMPLE BEER LIST

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

*denotes seasonal beers which change regularly

SPARKLING WINE

		
Dunes & Greene NV Brut (200ml)		12
Innocent Bystander Pink Moscato, Swan Hill Vic	12	
Yarra Burn, Tumbarumba, NSW	12	44
Tamar Ridge Pirie NV Brut, TAS		55
Grant Burge NV Shiraz Cabernet, Barossa, SA		55
GH Mumm Grand NV Champagne, France		110
Pol Roger NV Reserve Champagne, France		130
Jansz Premium Cuvee		50

RIESLING

Chrismont King Valley, VIC	12	44
Petaluma Hanlin Hill, Claire Valley SA	16	50
Pewsey Vale Eden Valley, SA		46
Skillogalee, Clare Valley, SA		48
Pressing Matters RO, TAS (no residual sugar)		59

SAUVIGNON BLANC

Twin Islands, Marlborough, NZ	12	44
Yalumba Wild Ferments Limestone Coast, SA		46
Naturalis Organic, Renmark, SA organic, vegan, minimal preservatives		45
Pipers Brook, TAS		50

PINOT GRIS/GRIGIO

Grant Burge Pinot Grigio, Barossa SA	12	44
Innocent Bystander Pinot Gris, King Valley		46
Naturalis Organic, Renmark, SA, organic, vegan, minimal preservatives		45
Earth Mother Pinot Grigio, Marlborough N.Z, organic, vegan		50

CHARDONNAY

Heggies Cloudline, Eden Valley, SA	12	44
Bay of Fires, TAS	19	70
Innocent Bystander, Yarra Valley, VIC		50
Bouchard Pierre & Fils, France		65
Vasse Felix Filius, Margaret River, WA		60

SAMPLE WINE LIST



BREWING