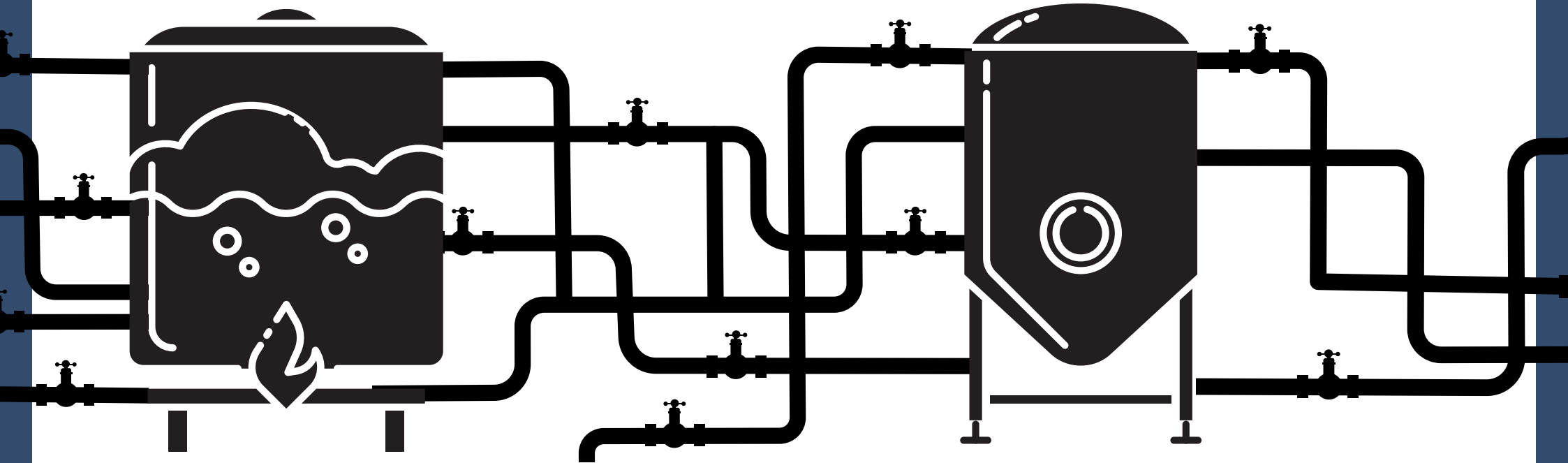


CLIFTON HILL

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