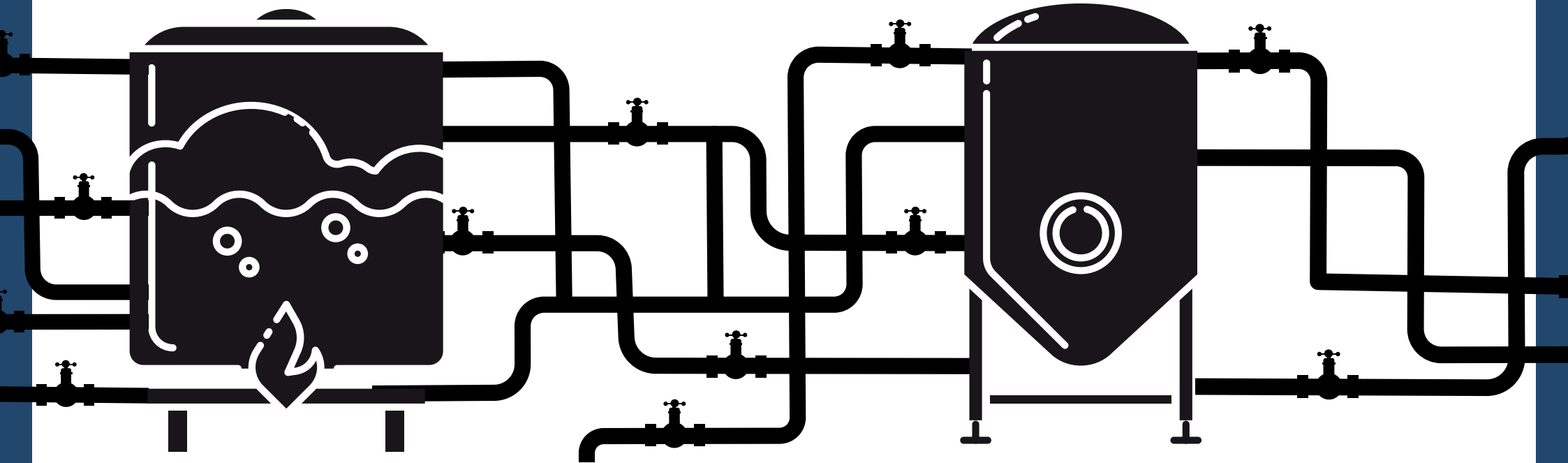


# CLIFTON HILL

BREWING

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



## STARTERS

GARLIC HERB COBB (V) add cheese +\$4	\$12	BLACKENED PRAWN TACO X3 Jalapeño salsa, herbs, queso fresco	\$18	SOUTHERN FRIED CHICKEN (LG) lemon & chipotle mayo	\$16
LOBSTER RAVIOLI garlic & chilli butter	\$18	DUKKAH HALOUMI (V) House relish & aioli	\$16	LEMON PEPPER CALAMARI (LG) lemon & tartare	\$15
HOUSE MADE DIPS (VGN) with foccacia	\$16	CHICKEN WINGS (LG) hot sauce & ranch	\$14	PUMPKIN ARANCINI (LG) (VGN O) Aioli & Herbs	\$16

## BURGERS

*with chips*

BREWERY BURGER \$26  
beef, lettuce, cheese, aioli & relish

SOUTHERN FRIED CHICKEN \$26  
slaw, house pickle, ranch & chipotle mayo

BRISKET CHEESE STEAK \$28  
Fajita peppers, bbq sauce on toasted sourdough w Au Jus dip

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

## MAINS

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

ROAST CHICKEN BREAST \$34  
mustard sauce, Paris mash, green veg, lemon & IPA stuffing

PORK BELLY \$38  
triple cooked chips, dark ale jus & greens

## 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

## PASTA

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

PORK BELLY PAPPARDELLE \$28  
roquette, parmesan, & olive oil

CHERRY TOMATO LINGUINI (VGN O) \$24  
Olive oil, onion & feta

SEAFOOD RAVIOLI \$32  
Chilli, garlic butter & coriander

## CLASSICS

PORK & FENNEL SAUSAGES \$28  
mash, onion, bacon, peas & gravy

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

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

CHICKEN SCHNITZEL \$28  
gravy, lemon & chips

PAN SEARED SALMON \$35  
mash, salad & lemon + almond butter

## SIDES

TOMATO + CAPSICUM SALAD \$10

BREW PUB SLAW. \$8

POTATO MASH \$8

GREEN VEG + ALMONDS \$10

CHIPS + SPICY SALT \$12

ANCIENT GRAIN SALAD \$10

## SHARE BOARD

Choose any 4 entrees served on a board for easy sharing \$55

## STEAKS

**300gm Sirloin MB+3** \$40

**300gm Scotch MB+4** \$45

*All our steaks are 100 day grain fed Australian beef and come with salad & chips, or vegetables & mash & your choice of sauce, butter or mustard*

## SAUCES

**Sauces** - Pepper, Mushroom, Dark Ale Jus, Prawn Bisque (4 Prawns) + \$7

**Butters** - Chimichurri, Garlic, Lemon + Almond, Chilli + Coriander

**Mustards** - Seeded Red Ale Mustard, Hot English Lager Mustard  
(All made in house with CHB beer)

## SUNDAY ROAST

**3 Courses for \$50**

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

**1 Course for \$35**

**MON**  
**PORTERHOUSE**  
**\$25**

**TUES**  
**ALL BURGERS**  
**\$20**

**WED**  
**ALL PARMAS**  
**\$20**

**THURS**  
**SEAFOOD MAINS**  
**\$25**