

Entrees

Hummus & Flatbread..... \$15
House-made hummus, wood-fired flatbread (V, VG)

Marinated Olives\$15
Olives, wood-fired flatbread (V, VG)

Roasted Garlic Prawns (6)\$18
Garlic butter, foccacia

Lemon Pepper Calamari\$15
Snow pea leaves, lemon, aioli

Mushroom Arancini\$16
Parmesan, truffle mayonnaise (V, VG, LG)

Wood-Fired Meatballs (4)\$18
Sugo, basil, parmesan (LG)

Salads

Roquette & Parmesansmall \$12/large \$18
Pear, balsamic glaze (V)

Greek.....small \$15/large \$22
Marinated olives, feta, greens (V, VG)

House.....small \$14/large \$20
Tomato, capsicum, greens (V, VG)

Pasta

Beef Rigatoni\$26
Slow-braised CHB dark ale beef, rigatoni, melted cheese

Tuscan Chicken Linguini..... \$26
Creamy chicken, garlic, pine nuts, spinach, sun-dried tomato

Cherry Tomato Linguini\$24
Cherry tomatoes, olive oil, feta, spinach (V, VG optional)

Sides

Creamy Mash Potato (LG)\$12

Chips with seeded mustard aioli..... \$15

Wedges with sour cream\$16

Steaks

300g Gippsland Porterhouse..... \$40
Mash & vegetables, or chips & salad, sauce or butter

400g Wood-Fired Gippsland Rib Eye\$45
Medium-rare on a sizzling plate, steak fries, sauce or butter

Butters\$5

Garlic (LG), Lemon Almond (LG), Chimichurri (LG)

Sauces\$5

Traditional Gravy (LG), Pepper Gravy (LG), Mushroom Gravy (LG),
Dark Ale Jus

Brewpub Classics

XL Classic chicken parma\$29

House salad, chips

Beer-Brined Schnitzel\$27

House salad, chips, lemon, gravy

Brewery Burger..... \$24

Beef patty, IPA bacon, onions, cheese, chips

Pork & Fennel Sausages\$25

Mash, peas, onion bacon gravy

Fish & Chips\$30

Tartare sauce, house salad, chips, lemon

Crisp-Skinned Salmon..... \$32

Mash, house salad, lemon almond butter

Calamari & Chorizo Salad..... \$27

Roasted capsicum, Spanish onions, mixed greens

Crisp Pork Belly..... \$30

Seeded mustard mash, cider-braised red cabbage, gravy

Pizza

Aglio\$23
Garlic butter, mozzarella, parmesan, feta (V)

Margherita\$23
Napoli, mozzarella, tomato, basil (V)

Tropical..... \$26
Napoli, mozzarella, leg ham, sweet pineapple

Leg Ham\$28
Napoli, mozzarella, leg ham, snow peas, brie

Pollo\$28
Napoli, mozzarella, roasted chicken, brie

Jules\$28
Olive oil, pork & fennel sausage, broccolini, onion, hot honey

Peter, Peter..... \$26
Olive oil, roasted pumpkin, feta, caramelised onions, fried sage (V)

Gamberi..... \$29
Napoli, mozzarella, prawns, garlic, green onions, salami

Puttanesca\$26
Napoli, mozzarella, capers, olives, anchovies

Amante della carne\$29
Napoli, mozzarella, bacon, chicken, salami, leg ham

Piccante\$29
Napoli, mozzarella, hot salami, chili flakes, roasted capsicum

Extra Pizza Toppings

Meats/seafood\$4

Vegetables..... \$2

Cheese..... \$3

Gluten-Free base..... \$5

Desserts

Sticky Date.....\$14

Cream or Ice cream

Trio of Ice creams\$14

LG - Low Gluten V - vegetarian VG - vegan option available ~ Pizzas may be served before other meals ~ Sorry no half/half pizzas or substitutions

While we take every precaution to avoid cross-contamination, please note that all our dishes are prepared in a kitchen where common allergens, including nuts, gluten, dairy, and more, are present. We cannot guarantee that meals are allergen-free.

CLIFTON HILL



BREW PUB

