

Wines by the Glass

REDBANK EMILY PROSECCO, VIC	\$13
DUNNES + GREENE NV BRUT PICCOLO, VIC	\$14
PARISH VINEYARD EVANDALE PINOT GRIS, TAS	\$13
O'LEARY WALKER WATERVALE REISLING, SA	\$14
TWIN ISLANDS SAUVIGNON BLANC, NZ	\$13
JULIA GRACE CHARDONNAY, VIC	\$13
VASSE FELIX FILIUS CHARDONNAY, WA	\$16
MARTY'S BLOCK ROSÉ, SA	\$13
REDBANK PINOT NOIR, VIC	\$13
JIM BARRY LODGE HILL SHIRAZ, SA	\$14
CRAVENS PLACE SHIRAZ HEATHCOTE, VIC	\$15
RUNNING WITH THE BULLS TEMPRANILLO, SA	\$13
SISTER'S RUN CAB SAUVIGNON, SA	\$13

Cocktails

PORNSTAR MARTINI Vanilla vodka, passoa, sugar syrup, lime, prosecco shot	\$22
ESPRESSO MARTINI Espresso, vodka, kahlua	\$22
DARK + STORMY Dark rum, ginger beer, lime	\$18
APEROL SPRITZ Aperol, prosecco, soda water	\$18
MARGARITA Tequila, triple sec, lime juice	\$20
BLACK VELVET CHB Stout, prosecco	\$18
NEGRONI Gin, Sweet Vermouth, Campari	\$20
VODKA GIMLET Vodka, lime cordial, sugar syrup	\$18
NON-ALCOHOLIC COCKTAIL OF THE DAY Ask our staff	\$15



Tap Beer

LOOKING FOR MORE?
Check out our taps for more beer brewed here + guests

Cans + Bottles

DEBORTOLI LIMONCELLO SPRITZ	\$13
O'BRIEN PALE ALE (GLUTEN FREE)	\$12
JAMES BOAGS PREMIUM LIGHT	\$8
CORONA	\$12
PERONI	\$12
BETTER BEER (LOW CARB)	\$11
MELBOURNE BITTER LONG NECK	\$18
GREAT NORTHERN SUPER CRISP 3.5%	\$9
MAGNERS APPLE CIDER 568ML	\$16
SOMERSBY PEAR CIDER	\$12
BROOKVALE UNION GINGER BEER	\$12
MATSO'S GINGER BEER	\$12

Non Alcohol

GUINNESS 0%	\$10
HEAPS NORMAL XPA 0%	\$10
HEINEKEN 0.0%	\$8
BUNDABERG GINGER BEER	\$7
RED BULL	\$6



Serious About Beer.
Passionate About Food. Proudly Clifton Hill.

Starters & Small's	
FRESH CHILLED NATURAL OYSTERS 3x oysters	\$14
KILPATRICK OYSTERS 3x oysters grilled with bacon, worcestershire sauce	\$15
HUMMUS (V) (LGO) House-made, with dukkah & wood-fired focaccia GF flatbread +\$5	\$15
 ROASTED GARLIC PRAWNS (6) (LGO) Garlic butter, feta, tomatoes, wood-fired focaccia GF flatbread +\$5	\$24
LEMON MYRTLE + PEPPER CALAMARI (LG) Snow pea leaf, lemon, aioli	\$16
MUSHROOM ARANCINI (5) (VGO) (LG) Parmesan, snow pea leaf, vegan truffle mayo	\$16
SOUTHERN FRIED CHICKEN (4) (LG) Ranch, snow pea leaf, lemon	\$16
SPICED POPCORN CAULIFLOWER (V) Pickled veg, Ranch	\$15
 WOOD-FIRED MEATBALLS (4) Sugo, parmesan, wood-fired focaccia	\$20
Pasta	
BEEF RAGU CHB Dark Ale braised beef, rigatoni, parmesan	\$27
TUSCAN CHICKEN LINGUINI Pine nuts, garlic, spinach, cream, dried tomato	\$27
CHERRY TOMATO LINGUINI (V) (VGO) Red onion, lemon, feta, spinach, olive oil	\$27
Sides	
CREAMY MASH POTATOES (V) (LG)	\$12
SEASONED STEAK CHIPS (VG) (LG) Tomato sauce	\$15
POTATO WEDGES (VG) Sour cream, sweet chilli	\$16
BREW PUB GRAIN SALAD (V) Quinoa, barley, tomato, capsicum, feta, seeds, pomegranate	\$15
GREEK SALAD (V) (LG) Tomato, capsicum, onion, olives, feta	\$15
BLANCHED GREENS (V) (LG) Butter, toasted almonds	\$15
Sauces + Butters	
Pepper gravy (LG), Mushroom gravy (LG), or Jus	\$5
Confit garlic butter (LG), Chimichurri, or Cafe de Paris butter	\$6

Steaks	
GRASS-FED GIPPSLAND SIRLOIN (LGO) 300g char-grilled, with your choice of chips + salad, or mash + greens, sauce or butter of your choice	\$45
BLACK ANGUS SCOTCH FILLET (LGO) 300g char-grilled, with your choice of chips + salad, or mash + greens, sauce or butter of your choice	\$48
RIB EYE (LGO) 400g char-grilled, with your choice of chips + salad, or mash + greens, sauce or butter of your choice	\$49
 WOODFIRED RIB-EYE (LGO) Chef's 400g served medium rare in a garlic butter with chips, roasted shallots + salad	\$55
Favourites	
DARK ALE BEEF CHEEK Paris mash, broccolini	\$38
CHB LAGER BATTERED FISH + CHIPS Salad, lemon, tartare sauce	\$30
PORK + FENNEL SAUSAGES (LG) Bacon, mashed potato, peas + onion gravy	\$28
CRISPY SKINNED SALMON (LGO) Crushed lemon potatoes, grain salad	\$35
LEMON MYRTLE + PEPPER CALAMARI (LG) Chips, house salad, lemon, tartare	\$32
CRISP PORK BELLY Seeded mustard mash, cider-braised cabbage, cider jus	\$34
CLASSIC PARMA Napoli, ham, cheese, salad + chips	\$29
EGGPLANT PARMA (V) (LG) (VGO) Napoli, mozzarella, house salad + chips	\$27
BEER-BRINED CHICKEN SCHNITZEL House salad, lemon, gravy + chips	\$28
SESAME HALOUMI BURGER (V) (LGO) Aioli, hot honey, spinach + chips GF bun +\$3	\$27
SOUTHERN FRIED CHICKEN BURGER (LGO) House pickles, Ranch, lettuce + chips GF bun +\$3	\$27
BREWERY BEEF BURGER (LGO) IPA bacon, onions, cheese, CHB burger sauce + chips GF bun +\$3	\$27

Woodfired Pizza	
 12" pizzas made with 48 hour fermented dough. Sorry, no half and half pizzas or substitutions.	
MARGHERITA (V) Tomato, mozzarella, basil	\$23
MEATBALL PIZZA CHB meatballs, cheese, tomato, smoked mozzarella	\$26
JULES Olive oil base, pork + fennel sausage, broccolini, hot honey, onion	\$28
TANDOORI CHICKEN Tomato, cheese, red onion, cashews, yoghurt	\$28
PETER PETER (V) Olive oil base, roast pumpkin, sage, caramelised onion, feta	\$26
SMOKE + GARLIC PIZZA (V) Garlic oil, smoked mozzarella, roquette	\$20
PICCANTE Tomato, mozzarella, hot salami, roast capsicum, chilli flakes	\$29
GAMBERI Tomato, mozzarella, prawn, hot salami, garlic, green onion	\$29
CARNIVORE Tomato, mozzarella, bacon, pork sausage, salami, ham, BBQ sauce	\$29
TRUFFLE MUSHROOM (V) (VGO) Olive oil base, Lemon zest, parmesan	\$26
PUTTANESCA (VO) Anchovies, tomato, mozzarella, olives, capers	\$24
VEG GARDEN (V) Tomato, mozzarella, mushrooms, capsicum, red onion, capers, olives	\$25
EXTRA TOPPINGS	
• Meat/Seafood: +\$5	Gluten-free base available (+\$5)
• Vegetables: +\$3	
• Cheese: +\$3	
Desserts	
STICKY DATE PUDDING Butterscotch sauce + vanilla bean icecream	\$16
AFFOGATO Vanilla bean icecream, espresso	\$14
TRIO OF ICECREAM Ask for today's flavours	\$15
V = VEGETARIAN VO = VEGETARIAN OPTION VGO = VEGAN OPTION, PLEASE ASK LG = LOW GLUTEN LGO = LOW GLUTEN OPTION	

While every care is taken to prevent cross contamination, allergens are present in our kitchen and we cannot guarantee allergen free food.