

## STARTERS & SMALLS

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|---|------|
| <b>Lemon pepper calamari</b><br>Lemon, aioli, snow pea leaf   | \$15 |
| <b>House focaccia (V) (LGO)</b><br>Butter, sea salt   | \$10 |
| <b>Hummus + focaccia (V) (LGO)</b><br>Hot honey, dukkah, EVOO                                       | \$15 |
| <b>Woodfired prawns</b><br>Cherry tomatoes, fetta, grilled house focaccia                           | \$20 |
| <b>Crispy chicken tenders</b><br>Ranch, house pickles   | \$17 |
| <b>Woodfired meatballs</b><br>Parmesan, grilled house focaccia                                      | \$20 |
| <b>Crispy tofu (VG)</b><br>chili + plum sauce, sesame, vegan mayo                                   | \$16 |
| <b>Grain salad (V)</b><br>Quinoa, barley, tomato, capsicum, feta, seeds, pomegranate, snow pea leaf | \$20 |
| <b>Waldorf salad</b><br>Apple, celery, fennel, walnuts, apple cider mayo                            | \$20 |

## SIDES

|  |      |
|--|------|
| <b>Chips (V) (LG)</b><br>Tomato sauce                            | \$15 |
| <b>Mini potato cakes (V)</b><br>Salt + vinegar                   | \$15 |
| <b>Seasonal greens (V) (VGO) (LG)</b><br>Butter, toasted almonds | \$14 |
| <b>Wedges</b><br>Sour cream, sweet chili                         | \$16 |
| <b>Mash potato</b>   | \$12 |

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| <b>Smashed meatballs</b><br>basil, tomato, mozzarella  | \$27 |
| <b>Chicken</b><br>Tomato, mozzarella, BBQ sauce  | \$27 |
| <b>Margherita (V) (VGO)</b><br>Tomato, mozzarella, basil   | \$23 |
| <b>Tropical</b><br>Tomato, mozzarella, ham, bacon, pineapple                                       | \$26 |
| <b>Vegetarian (V) (VGO)</b><br>Tomato, mozzarella, roast capsicum, mushroom, olives, onion, capers | \$26 |

## STEAKS

Steaks are Australian grass-fed Black Angus, cooked to your liking with choice of side + sauce or butter (LGO available)

|                                 |                                     |
|---------------------------------|-------------------------------------|
| <b>Scotch 300g</b>              | \$50                                |
| <b>King Island Sirloin 300g</b> | \$45                                |
| <b>Choose your sides:</b>       | <b>Choose your sauce or butter:</b> |
| Salad + chips                   | Creamy pink peppercorn              |
| Mash + greens                   | Roast mushroom + jus                |
| Chips + greens                  | Garlic butter                       |
|                                 | Cafe de Paris butter                |
|                                 | Chimichurri butter                  |
|                                 | CHB Dark ale seeded mustard         |
|                                 | CHB lager hot mustard               |

|   |      |
|---|------|
| <b>Woodfired rib-eye (LGO)</b>  | \$55 |
| Chef's 400g served medium rare in a garlic butter with chips, roasted shallots, salad |      |

## HOUSE SPECIALS

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|--|------|
| <b>CHB Dark Ale Beef Cheek</b>   | \$38 |
| Paris mash, charred brocolini, roasted shallots  |      |
| <b>Crispy skinned salmon (LGO)</b>   | \$35 |
| Crushed lemon potatoes, grain salad  |      |
| <b>Woodfired pumpkin salad (VG) (LG)</b>   | \$32 |
| Seeds, dukkah, kale, hot honey, grains, hummus, lemon oil                                      |      |
| <b>Waldorf schnitzel (VO)</b>  | \$30 |
| Chicken or eggplant schnitzel, apple, celery, fennel, walnuts, apple cider mayo, herb butter   |      |
| <b>Crispy Thai salad (VO)</b>  | \$32 |
| Crispy beef or tofu, sprouts, nuts, crispy onion, coriander, noodles, cabbage + house dressing |      |

## WOODFIRED PIZZA

|   |      |
|---|------|
| <b>Prawn, salami + chili</b>                                    | \$30 |
| tomato, mozzarella, spring onion, garlic oil                    |      |
| <b>Puttanesca (VO)</b>  | \$24 |
| Anchovies, tomato, mozzarella, olives, capers                   |      |
| <b>Carnivore</b>  | \$29 |
| Tomato, mozzarella, bacon, pork sausage, salami, ham, BBQ sauce |      |

### EXTRA TOPPINGS

- Meat/Seafood: +\$5
- Vegetables: +\$3
- Cheese/ Vegan cheese: +\$3

## FAVOURITES

|  |      |
|--|------|
| <b>CHB beer battered fish + chips</b><br>Salad, pickled onion, mini potato cakes, lemon, tartare | \$30 |
| <b>Pork + Fennel Sausages (LG)</b><br>Bacon, mashed potato, peas + onion gravy                   | \$28 |
| <b>Calamari (LG)</b><br>Lemon pepper, house salad, chips, tartare, lemon                         | \$33 |
| <b>Classic parma</b><br>Napoli, ham, cheese, salad, chips  | \$32 |
| <b>1/2 Classic parma</b><br>Napoli, ham, cheese, salad, chips                                    | \$24 |
| <b>Chicken schnitzel</b><br>House salad, lemon, gravy, chips                                     | \$28 |
| <b>Eggplant parma (V) (LG) (VGO)</b><br>Napoli, mozzarella, house salad, chips                   | \$28 |

|   |      |
|---|------|
| <b>Brewery beef burger (LGO)</b><br>IPA bacon, onions, cheese, CHB burger sauce, chips<br>GF bun +\$3 | \$27 |
| <b>Crispy tofu burger (V) (LGO)</b><br>House pickles, Ranch, lettuce, chips<br>GF bun +\$3            | \$27 |
| <b>Crispy chicken burger (LGO)</b><br>House pickles, Ranch, lettuce, chips<br>GF bun +\$3             | \$27 |

## SAUCES + BUTTERS

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|---|-----|
| Sauces: Creamy pink peppercorn, Roasted mushroom jus or Jus | \$5 |
| Butters: Garlic (LG), Chimichurri, or Cafe de Paris         | \$6 |
| House Mustards: Dark ale seeded, Lager Hot Mustard          | \$3 |

12" pizzas made with 48 hour fermented dough. Sorry, no half and half pizzas or substitutions. GF Bases available (+\$5)

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

V - vegetarian

VO - vegetarian option

LG- low gluten -

LGO -low gluten option

VGO - vegan option