

# Cubby Haus Beer

|                     |      |                            |      |
|---------------------|------|----------------------------|------|
| Fresh Rice Lager    | 5.0% | 60 Shilling Scottish Light | 3.0% |
| South Pacific Ale   | 4.5% | Extra Special Bitter       | 4.5% |
| Australian Pale Ale | 5.0% | English IPA                | 5.5% |
| Rye Blonde          | 5.2% | English Oatmeal Stout      | 5.0% |
| Pavlova IPA         | 6.0% | American Brown Ale         | 5.5% |
| Brain Freeze NEIPA  | 6.0% | Strong Bitter              | 6.0% |

**See our Beer Tasting Notes for more details**

5x Sampler Paddle 19.75                      Sampler 3.95 ea.  
 Pot 8.2 - Schooner 11.9 - Pint 15.6

## Take Away

|         |                 |
|---------|-----------------|
| Can     | 6               |
| 4 pack  | 24              |
| 6 pack  | 32.4 (10% off)  |
| 16 pack | 76.8 (20% off)  |
| 24 pack | 115.2 (20% off) |

**From easy drinking session beers to bold dark ales,  
 we have a beer for every season.**



# Alcoholic Drinks

|  |      |    |
|--|------|----|
| Cubby Haus HARD Seltzer 425ml            | 4.5% | 14 |
| with <u>any</u> cordial flavour (below)  |      |    |
| Daylesford Vintage Dry Apple Cider 330ml | 6.0% | 14 |
| Kilderkin Larrikin Gin                   |      | 9  |
| Itinerant Vansetta Vodka                 |      | 9  |
| Scotch Whisky / Whisky Liqueur           |      | 9  |
| Red Duck Navy Strength Gin (58%)         |      | 13 |
| Gluten Free Beer (375ml Can)             |      | 12 |

# Wine

| Glass 150ml | 15 | 250ml | 21 | Bottle | 58                                  |
|-------------|----|-------|----|--------|-------------------------------------|
|             |    |       |    |        | Summerfield Sauvignon Blanc         |
|             |    |       |    |        | Nintingbool Pinot Gris              |
|             |    |       |    |        | Nintingbool Rosé                    |
|             |    |       |    |        | Nintingbool Blanc de Noir Sparkling |
|             |    |       |    |        | Best's Bin No. 1 Shiraz             |
|             |    |       |    |        | Redbank "Sasha" Pinot Noir          |

# Non-Alcoholic Drinks

|  |                                     |
|--|-------------------------------------|
| Mixers (300ml) : Tonic, Dry Ginger       | 5                                   |
| Spirit mixer (150ml) : Tonic, Dry Ginger | 3                                   |
| Coke, Coke Zero, Lemonade (375ml)        | 5                                   |
| Juice Box: Orange, Apple (200ml)         | 3                                   |
| Soda                                     | Pot 1    Schooner 1.5               |
| Cordial & Soda                           | Pot 3    Schooner 4    Jug (1.1L) 8 |

## Cordials

|             |                       |
|-------------|-----------------------|
| Raspberry   | Lemon, Lime & Bitters |
| Portello    | Lime Juice            |
| Creamy Soda | Zesty Lemon           |

## Pizza

|                          |   |
|--------------------------|---|
| <b>Margherita</b>        | Basil, parsley, tomato, mozzarella & passata                                |
| <b>Hawaiian</b>          | Pineapple, olives, ham, mozzarella & passata                                |
| <b>Mexicana</b>          | Fresh chilli, olives, capsicum, hot salami, mozzarella & passata            |
| <b>Capricciosa</b>       | Olives, mushroom, anchovy, red onion, ham, mozzarella & passata             |
| <b>Pepperoni</b>         | Pepperoni, parmesan, pepper, mozzarella & passata                           |
| <b>Brekky</b>            | Bacon, egg, mushroom, pepper, oregano, mozzarella & passata                 |
| <b>Chicken Barbecue</b>  | Chicken, BBQ sauce, mushroom, red onion, mozzarella & passata               |
| <b>Pork &amp; Fennel</b> | Fennel, pork, feta, olive oil   |
| <b>Vegetarian</b>        | Potato, seasonal vegetables, feta, olives, herbs, mozzarella & passata      |
| <b>Garlic &amp; Herb</b> | Garlic butter, herbs from the brewers garden and a sprinkling of mozzarella |
| Regular \$20             |   |

**Small \$16      Regular \$24**

**Gluten free base – regular only +4**  
**Vegan cheese +2 / +3**

We make the dough fresh in-house using our very own beer (except for GF bases).

Each pizza is hand-made to order on a medium crust base.

Sizes: small ~20cm, regular ~30cm

Take-Away Available

## Brewer's Choice

|  |            |
|--|------------|
| <b>Big Pretzel</b>   | <b>10</b>  |
| Haus made, triple raised bread served warm with a side of American mustard                         |            |
| <b>Potato Wedges</b>   | <b>11</b>  |
| Hand cut skin-on wedges dusted with smoky paprika, served with a side of sour cream & fresh chives |            |
| <b>Chips &amp; Gravy</b>   | <b>8.5</b> |
| In-house cut and fried chips with gravy on the side  |            |
| <b>Sweet Potato Rounds</b>   | <b>8.5</b> |
| In-house cut and fried sweet potato with a side of mayonnaise                                      |            |
| <b>Crisps</b>  | <b>3.5</b> |
| Assorted Smiths crisps (45g)   |            |

## Toasties

|   |            |
|---|------------|
| <b>Ham &amp; Cheese</b>   | <b>11</b>  |
| Smoked Ham on Sour Dough with Jarlsberg & Dijon Mustard                       |            |
| <b>Salami &amp; Cheese</b>  | <b>11</b>  |
| Hot Salami on High Tin Bread with Provolone Cheese, Roast Red Pepper & Pesto* |            |
| * <b><i>Pesto contains pine nuts</i></b>                                      |            |
| <b>Two Cheeses</b>  | <b>11</b>  |
| Eggplant on Multigrain with Feta & Aziago Mozzarella                          |            |
| <b>Vegemite &amp; Cheese</b>  | <b>5.5</b> |
| White Bread with Vegemite & Bega Vintage Cheese                               |            |
| <b>Cheese</b>   | <b>5.5</b> |
| White Bread with Bega Vintage Cheese  |            |

