



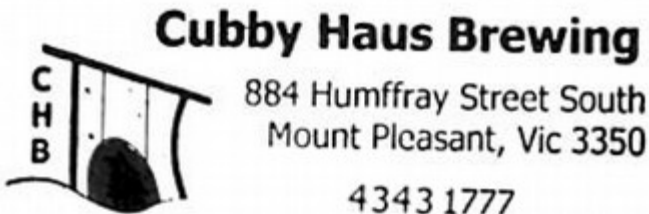
MENU

Cubby Haus Beer

Lise: Bohemian Pilsner	5.4%
Australian Pale Ale	5.0%
Weizen – Bavarian Wheat Beer	4.5%
Good Witch Rye Blonde	5.2%
Extra Special Bitter	4.5%
Batch 42 English IPA	5.5%
California Common*	5.5%
Saison*	6.5%
Oatmeal Stout	5.0%
American Brown Ale	5.5%

* **Limited Release**

Pot	6
Schooner	9
Pint	12
Sampler (120mL)	3
5 Sampler Paddle	15



Wine

Captains Creek Unoaked Chardonnay	10 / 42
Captains Creek Rosé	10 / 42
Taltarni Brut Sparkling	12 / 50
Latta Granite Riesling	12 / 50
Latta Gisborne Sauvignon Blanc	12 / 50
Latta Malakoff Shiraz	12 / 50
Appellation Ballarat Pinot Noir	12 / 50

The Rest

Apple Cider	10
Jim Beam & Cola	10
Smirnoff Ice	10
Scotch Whisky (neat)	10
London Gin & Tonic	10

Cordial and Soda

Raspberry	Peppermint
Portello	Sarsaparilla
Lemon, Lime & Bitters	Brewed Ginger
Sicilian Blood Orange	Lime and Coconut
Lime Juice	Mint Julep
Spiced Apple	Clove
Pot	3
Schooner	4
Jug (1.5L)	10

Toasted Sandwiches

Ham & Cheese **6**

Honey Ham on Sour Dough with
Jarlsberg & Dijon Mustard

Salami & Cheese **6**

Casalingo Hot Salami on High Tin
Bread with Provolone Cheese, Roast
Red Pepper & Pesto

Two Cheeses **6**

Eggplant on Multigrain with Meredith
Goats Fetta & Aziago Mozzarella

Vegemite & Cheese **3**

White Bread with Vegemite & Bega
Vintage Cheese

Cubby Haus Pizza

Margherita	Basil, parsley, tomato, mozzarella & passata	16
Hawaiian	Pineapple, olives, ham, mozzarella & passata	16
Mexicana	Fresh chilli, olives, capsicum, hot salami, mozzarella & passata	16
Capricciosa	Olives, mushroom, anchovy, red onion, ham, mozzarella & passata	16
Vegetarian	Potato, seasonal vegetables, feta, olives, rosemary, mozzarella & passata	16
Garlic & Rosemary	Garlic, butter, rosemary, seasonal herbs and a sprinkling of mozzarella	12

We make the dough fresh in-house using our very own beer.

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

The Beers

Lise: Bohemian Pilsner

5.4%



This Czech Premium Pale Lager abounds with malt and hop character. It is a big lager balanced by a smooth and clean bitterness derived from Green Bullet hops. Hallertau Mittelfruh and Pacifica hops combine to deliver a pleasant fruit and citrus note. Moderate carbonation makes it a very pleasant summer lager. (wheat free)

Australian Pale Ale

5.0%



In the Great Aussie Tradition, this Australian Pale Ale is easy drinking with a hint of familiar bittering hops and a mild malt profile, making it perfect for enjoying on warm summer days as well as by the fire on cool winter evenings. Its light character makes it a great session ale.

Weizen – Bavarian Wheat Beer

4.5%



This Hefeweizen is made using a traditional double decoction method to produce a characteristic sweet wort, which when combined with German noble hops and Bavarian yeast produces an exceptional Bavarian white beer brimming with pleasant spice and fruit notes. Enjoy it unfiltered and traditionally cloudy.

Good Witch Rye Blonde

5.2%



This malt driven American Pale has been given a fresh twist with the addition of southern hemisphere hops and rye malt. The rye adds a tart and creamy finish, which combined with the orange rind and passion fruit character of the hops delivers a clean and balanced summer ale. (wheat free)

Extra Special Bitter

4.5%

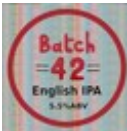


Based on the local fare of Gloucestershire UK, this ESB is well balanced with bitterness slightly dominating over an earthy hop presence. A creamy and soft caramel sweetness finishes with mineral dry notes. Great all year round.

The brewer's favourite.

English IPA

5.5%



Don't Panic! Batch 42, English IPA has returned! First Gold, Goldings and Pacifica hops combine to make a delightful English IPA. A hop driven bitterness with earth, pine and herbal notes is balanced by a solid malt backbone delivering a pleasantly dry Traditional English India Pale Ale.

A great brownian motion beverage for your next party.

Saison

6.5%



Our Belgian farm house style Saison is bold with subtle spice notes. As is traditional, this beer is made with an assortment of grains to give it a unique and interesting character. Oats add a mellow smoothness. Bittering and aromatic hops bring balance, making it a delightfully refreshing summer ale.

California Common

5.5%



Our Steam Ale is single hopped with Northern Brewer, lending a mild fruit and wood character. The locally malted grain gives a bright copper hue with refreshing toast notes. True to style, the specialty yeast provides a crisp, dry finish with a pleasant and lingering after taste.

Cross the bridge, enjoy.

(wheat free)

Classic Oatmeal Stout

5.0%



This stout is made in the classic English style with rolled oats.

A prolonged mash and easy boil brings out the character of the roasted barley and black malt with a hint of coffee liqueur.

A lighter style stout with a full and silky mouth feel delivers a satisfying and perplexing ale. (wheat free)

American Brown Ale

5.5%



The roots of this style lie with American home brewers who brew it with a big malt presence.

This American Brown Ale has a malt chocolate punch with a hint of coffee. The lightly hopped fruity character allows the malt to stand out.

The full bodied warming feel of this brown ale is reflected in its ruby tinged darkness. Unfiltered of course.



Cubby Haus Brewing

884 Humffray Street South
Mount Pleasant, Vic 3350

4343 1777