

# CBCO

MARGARET RIVER - PORT MELBOURNE

EATING IS SOCIAL! OUR MENU IS DESIGNED TO BE SHARED WITH GOOD COMPANY

## DELI

**OLIVES (V)** \$10  
With lemon & feta.

**CHORIZO (GF)** \$10  
With housemade chimichurri.

**PIZZETTA BREAD (VG)** \$6  
With herbs & EVOO.

**BREWERS BOARD (GF)** \$20  
2 x Deli meats, house pickles, radish & guindillas chilli.

## JUNIORS

**CHEESE TOASTIE (V)** \$13  
With fries.

**HAM AND CHEESE PIZZA (GF0/V0/VGO)** \$14  
Mozzarella & ham.

**JUICE BOX** \$3  
Apple or orange.

**MAI TARDI GELATO (GF)** \$6  
Vanilla & Cookies.  
Chocolate.  
Strawberry sorbet. (VG)

**FRIES (VG)** \$12

**MISO BUTTER POTATOES (GF/ V0)** \$16  
Black garlic, spring onions & prosciutto crumbs.

**BEETROOT HUMMUS (VG)** \$16  
With pizzetta bread & hazelnut dukkah.

## MENNE

**CHARRED BROCCOLINI (VG)** \$18  
Golden romesco, smoked almond & pickled tomatoes.

**BAKED BRIE (V/GF0)** \$18  
Honey, walnuts & thyme.

**OG WINGS** \$20  
With our famous tex mex sauce & pickles.

**HEIRLOOM TOMATOES (GF0/VGO)** \$21  
Stracciatella cheese, basil oil & black barley.

**CALAMARI FRITTI** \$22  
Z'aatar, aleppo pepper & saffron aioli.

THE CBCO KITCHEN TEAM HAVE CREATED A MENU TO HIGHLIGHT THE FLAVOURS OF INGREDIENTS **SOURCED** RIGHT HERE IN THE **SOUTH WEST** PAIRED WITH FRESH AF BEER AND GOOD TIMES!



MENU MODIFICATIONS ARE POLITELY DECLINED AS THEY COMPROMISE THE INTEGRITY OF THE DISH & THE EFFICIENCY OF OUR KITCHEN.

# BREWING

EST. 2004

SHARE WITH A MATE! START WITH 3 DELI/MEZZE + PIZZA/LARGE PLATE. PERFECT MATCH!

LARGE

**ROASTED  
COURGETTE (VG/GF)** \$23

Cashew cream, chickpeas,  
baby carrots & chermoula.

**CRISPY PORK  
BELLY (GF)** \$34

Maple braised cabbage,  
grilled fennel & cider  
mustard jus.

**TWICE COOKED LAMB  
SHOULDER** \$34

Pea puree, charred greens  
& jus.

**CLASSIC  
CHEESEBURGER (VGO/GFO)** \$27

American cheese, CBCo  
burger sauce, lettuce,  
tomato & fries.

BEEF PATTIE or  
PLANT BASED PATTIE.

SOME OF OUR DISHES MAY CONTAIN  
CONTACT TRACES. PLEASE LET US KNOW  
IF YOU HAVE ALLERGIES THAT NEED TO  
BE CONSIDERED AND WE WILL ALWAYS DO  
OUR BEST TO ACCOMMODATE YOU.

V - VEGETARIAN • VG - VEGAN  
VO/VGO - VEGETARIAN/VEGAN OPTION  
GF - GLUTEN FREE  
GFO - GLUTEN FREE OPTION

**CBCO BREWING PROUDLY USES  
REGENERATIVE FARMING PRACTICES  
ON OUR 70 ACRE PROPERTY**



WE RUN UP TO 200 HEAD OF WILTI POL  
SHEEP AND HAVE A SMALL HERD OF  
LOWLINE BEEF.

WE DIVERT THE SPENT GRAIN FROM THE  
BREWERY TO THE LIVESTOCK.



YOU'LL FIND THE HIGH WELFARE GRASS  
FINISHED LAMB ON OUR MENU  
ALL YEAR ROUND.

**MARGARITA (VGO)** \$24  
Mozzarella, EV00 & basil.  
ADD prosciutto \$6

**DIAVOLO** \$28  
Ham, pepperoni, capsicum,  
chilli & roquette.

**PORTOBELLO (VGO)** \$27  
Mushroom, caramelised  
onion & brie.  
ADD prosciutto \$6

**PEAR AND GORGONZOLA (V)** \$26  
Bianca base, pear,  
gorgonzola cheese, honey  
& roquette.

**SALSICCIA** \$27  
Herb garlic base, italian  
sausage, broccoli &  
provolone cheese.

**GLUTEN FREE BASE** \$4

**VEGAN CHEESE** \$2

PIZZAS (GFO)