



The
CATCHMENT
BREWING CO.
WEST END



Functions Menu 2021



CATCHMENT BREWING CO

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Share Boards.

Sliders (10) \$75 - Choice of one option per board

- ~ **Brisket Sliders:** BBQ chipotle, onion rings, mustard mayo, warm milk buns w/ slaw
- ~ **Chicken Sliders:** Buttermilk fried chicken w/ slaw, pickles & sracha mayo
- ~ **Mini Rueben's:** Pastrami, Pickled cabbage, beer mustard, swiss cheese, toasted rye, special sauce

Tacos (10) \$70 (GF) (VGA) - Choice of one option per board

- ~ **Fried Fish Tacos:** Hoogley Session Ale battered local barramundi, pico di gallo, jalapeno mayo on warm flour tortillas w/ shredded lettuce
- ~ **Jackfruit tacos:** Jackfruit, avocado, chipotle, picco di gallo on warm flour tortillas w/ shredded lettuce (vegan option)

Kung Pao Cauliflower (10) \$70 (VG) (GF)

Steamed rice, scallions, chili, roast peanuts, sticky sauce

Pizza (4) \$90 (GFA)

Margarita, Pork belly, Salami, Garlic prawn

Wings \$75 (2kg) (GF) – choice of one or two options per board.

- ~ **Sriracha honey,** toasted sesame, coriander, shallots, lime mayo
- ~ **Buffalo** w/ blue cheese aioli
- ~ **Lime & Coriander** w/ jalapeno mayo

Vegan Bahn mi (10) \$70 (VG)

Fried lime ginger tofu, pickled veg, mayo, sriracha, coriander

Catchment Board \$120 (GFA)

Grilled spicy sausage, local olives, feta, pickles, beer mustard, sourdough, local cheeses, fruit

Szechuan pepper Squid (10) \$75 (VGA) (GFA)

Asian slaw, fried noodles, roast peanuts, chili caramel

~ Add Fried tofu (vegan option)

Bruschetta (10) \$75 (V) (VGA) (GFA)

For di latte, green pea, mint, pickled radish, sourdough

Canapes. ~ Minimum order 20people ~

4 piece \$25 / 7 piece \$42 / 10 piece \$55

Perfect for variety for small and large events with dietary requirements

4-piece, 4 total options for 20 people = 80 pieces (20 of each selection) \$500

7-piece, 7 total options for 20 people = 140 pieces (20 of each selection) \$840

10-piece, 10 total options for 20 people = 200 pieces (20 of each selection) \$1100

- ❖ **Tempura king prawns**, pickled ginger, nori salt, sesame dressing
 - ❖ **Bruschetta**, for di latte, green pea, mint, pickled radish, sourdough (v) (vga) (gfa)
 - ❖ **Rare, peppered beef**, beetroot, fried capers (gf)
 - ❖ **Roast pork belly bites**, apple compote, beer mustard (gf)
 - ❖ **Sticky brisket**, ginger anise glaze, green chili, fried onion (gf)
 - ❖ **Kung pao tofu skewer**, scallions, chili, roast peanut, sticky sauce (vg) (gf)
 - ❖ **Jackfruit tacos**, avocado, chipotle, picco di gallo (gf) (vg)
 - ❖ **Sriracha honey wings**, toasted sesame, coriander, shallots, lime mayo (gf)
 - ❖ **Parmesan crumbed mushrooms**, romesco, aioli (v)
 - ❖ **Hoogley battered barramundi goujons** w/jalapeno mayo
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Alternate drop. - Minimum 20 pax per function

Main course @ \$35 per person

2 course @ \$55 per person

3 course @ \$65 per person

Entrée.

Potato chive gnocchi (v) (vga)

Porcini cream, lemon, parmesan

Pressed beef brisket

Green chilli, sticky ginger anise glaze, fried onion

Tempura king prawns

Pickled ginger, nori salt, sesame dressing

Bruschetta (v) (vga) (gfa)

Fior di latte, green pea, sourdough, mint, pickled radish, cracked pepper

Catchment plate (vga) (gfa)

Grilled sausage, local olives, salami, cheddar, pickles, beer mustard, sourdough

Mains.

Grain fed eye fillet

Kipfler potato, mushroom ragout, broccolini

Crispy salmon Panzanella

Fior di latte, truss tomato, sourdough, basil oil, roast peppers, beetroot skordalia

Kung pao tofu (vg) (gf)

Asian slaw, fried noodles, scallions, chili, roast peanut, sticky sauce

Sous vide chicken (gfa)

Celeriac, chorizo, hazelnut, tarragon butter

Roast lamb rump (gf)

Fondant potato, green pea, mint, port jus

GF = Gluten Free – GFA = Gluten Free Available - VG = Vegan - VGA = Vegan Available - V = Vegetarian

Desserts.

Chocolate delice

Praline, hazelnut, lemon curd

Sticky fig pudding

Butterscotch, candied orange, double cream

Lime & vanilla panna cotta (gfa)

Macadamia, shortbread, pineapple salsa

Meetings. - Minimum 10 pax per function

Select 1 @\$10 per person

Select 2 @ \$15 per person

Select 3 @ \$20 per person

Morning tea. / Afternoon tea.

- Buttermilk scones, raspberry jam, chantilly cream
 - Petit ham & cheese croissants
 - Assorted macarons
 - Pork, sage & chili sausage rolls, apple sauce
 - Warm Banana bread, maple & vanilla butter
 - Assorted gourmet petit pies, house ketchup
 - Seasonal fruit, yoghurt, honey
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DRINKS PACKAGES

CHOOSE A DRINKS PACKAGE & ENJOY A SELECTION OF OUR CRAFT BEERS & CIDER ALONG WITH WINES & CHAMPAGNE. MINIMUM 25 GUESTS. SELECT ONE OF THE FOLLOWING PACKAGES:

~ Please enquire for any alterations or to mix and match ~

STANDARD 2 HOURS \$35PP | 3 HOURS \$45PP | 4 HOURS \$55PP

Whynot Lager 4.5% | Hoogley Session 3.2%

Redbank Prosecco | La Mashera Pinot Grigio

Earth Works Tempranillo | Soft drinks & Fruit juices

PREMIUM 2 HOURS \$45PP | 3 HOURS \$55PP | 4 HOURS \$65PP

Whynot Lager 4.5% | Hoogley Session 3.2% | Vulture IPA 5.8%

Wirra Wirra Adelaide Range Sauv Blanc

Smith & Hooper Cabernet Sauvignon Merlot | Soft Drinks & Fruit Juices

DELUXE 2 HOURS \$49PP | 3 HOURS \$59PP | 4 HOURS \$69PP

Whynot lager 4.5% | Hoogley Session 3.2% | Vulture IPA 5.8%

Plus, your choice of one seasonal beer

House Sparkling | Heggie's Cloudline Chardonnay | Opawa Pinot Noir

Cocktail on arrival: Please inquire for options.

Upgrade Options ~

Add cocktail on arrival \$15pp (selection provided by Catchment Brewing Co.)

| Additional hour \$10pp (maximum 5 hours) |

| Premium spirit option available for all packages for \$10/person/hour (must be for the duration of the package). |

Consumption Bar Tab ~

Any combination of beer, wine, spirits, or cocktail requests can be offered on a consumption-based tab as an alternative to the above packages.

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