

# MENU

AVAILABLE FROM 12:00pm

ASK FOR OUR LUNCH SPECIAL!

V vegetarian   VG vegan   GF gluten free   GA gluten free available

## TAPAS / SHARE

<b>Spiced edamame</b>	\$8
chilli & sesame	VG
<b>Warm marinated olives</b>	\$10
chilli, garlic, lemon, warm bread	VG
<b>Mushroom arincini (5)</b>	\$15
parmesan + aioli	V
<b>Buttermilk chicken bites</b>	\$16
ranch dipping sauce	GA
<b>Haloumi chips</b>	\$16
tomato sugo + sage	V

## STONE FIRED PIZZAS

<b>Margarita</b>	\$20
tomato sugo + mozzarella + basil	V
VG cheese available +\$2	
<b>Salami</b>	\$22
locally made salami + onion jam + feta	
<b>Smoked chicken</b>	\$22
prosciutto + mushroom + provolone	
<b>Prawn &amp; chorizo</b>	\$22
chilli + red onion + mozzarella	
GF bases available +\$3	

## MAINS

<b>Chicken saltimbocca</b>	\$28
chicken breast wrapped in prosciutto & sage, confit shallots, sweet potato, port jus	
<b>King prawn tagliatelle</b>	\$28
prosciutto, garlic cream reduction, cherry tomato, baby spinach	
<b>Whynot Lager battered barramundi</b>	\$28
beer battered barramundi, chips, rustic slaw + house tartare	
<b>Catchment house laksa</b>	\$22
tofu, broccoli, pak choy, rice noodles, crushed peanuts, coriander, bean sprouts	VG
w/tofu \$22 / w/chicken \$28 / w/seafood \$32	
<b>Warm pumpkin &amp; chickpea salad</b>	\$22
lentil + quinoa + baby beets	VG
+ almond + mustard dressing	
add haloumi +\$4 / chicken +\$6 / prawns +\$8	

<b>Szechuan fried squid</b>	\$17
shallots + chilli caramel + lime	GF
<b>Chilli garlic prawns</b>	\$19
chorizo, lemon, parsley, warm bread	GF
<b>Duck pancakes</b>	\$22
Pulled hoisin duck, warm Chinese pancake, cucumber, scallions	
VG hoisin jackfruit available for pancakes	
<b>Brewers board (serves 2-3 grazing)</b>	\$45
Local charcuterie + cheeses + olives + nuts + lavosh + seasonal fruit + bread	

## BURGERS

<b>Buttermilk fried chicken</b>	\$20
Bacon + slaw + ranch + pickles + milk bun + fries	GA
<b>Pumpkin &amp; lentil</b>	\$20
tomato + lettuce + red onion + pickles + vegan aioli + vegan bun + fries	VG
<b>Slow cooked beef brisket</b>	\$20
chipotle BBQ + slaw + milk bun + fried onion + fries	
<b>Wagyu beef cheeseburger</b>	\$22
beef pattie + bacon + cheddar + pickles + ketchup + onion jam + lettuce + mayo + milk bun + fries	

### CATCHMENT SIGNATURE PORK KNUCKLE

\$36

THE CHEF SPECIAL!

baked apple, mashed potato + pickled slaw + gravy

#### PLEASE NOTE

there is a 30 minute cook time on this dish to get your crackle perfect

## SIDES

<b>Shoestring fries + aioli</b>	\$9
VG aioli available	V
<b>Onion rings</b>	\$12
+ sriracha mayo	V
<b>Rustic wedges</b>	\$12
+ sour cream + sweet chilli	V
<b>Sweet potato chunks</b>	\$12
+ ranch dressing	VG aioli available
	V

## CORE RANGE



### Whynot Lager

ABV. Drinks.

**4.5%** **1.3**

Back in the day when prospective buyers were looking at early plots of land in West End they were asked a cheeky Why Not? The question was so popular a local street was named after it. We ask each other the same thing, especially on a balmy summer's day – Whynot Lager?

**TASTING NOTE:** This classic lager will have you coming back for another pint, with the usual esters on the nose, and a clean crisp lager malt flavour followed by a hint of lingering hop bitterness.



### Pale Select

**4.8%** **1.5**

Over 100 years ago 'The People's Brewery' stood in the centre of West End and supplied superb beer across the land. The Pale Select brewed then was known as the 'King over all' beers. And so shall it be again. With a golden colour and bursts of tropical flavour it delivers a 'particular' Pale Ale crowning moment.

**TASTING NOTE:** A very drinkable pale ale with flavours of stone fruit, tropical fruit and light spice, balanced by a subtle malt sweetness.



### Vulture IPA

**5.8%** **1.7**

This iconic street brings people right to the beating heart of West End, connecting the Catchment community with the world beyond. Devour this bold IPA, boasting assertive hop bitterness balanced with malt sweetness and hints of caramel. As complex and varied as its namesake.

**TASTING NOTE:** This west coast style IPA is packed full of all your favourite American hops, bringing aromas and flavours of tropical fruit, grape, mango, berry, and hop resin. The assertive hop bitterness is well balanced by a bready, caramel malt sweetness.



### Hoogley Session Ale

**3.2%** **0.9**

The Hoogley was once a convict ship that spent time in India on its way down under. Now, Hoogley is both a street that connects the Catchment to the Brisbane River and a bright tropical mid-strength session ale with a touch of spice.

**TASTING NOTE:** This light, spritzy session beer is full of summer flavours like passionfruit and citrus with some light herbal and resinous notes. Flaked oats have been used to retain body and mouthfeel.

## FUNCTIONS

ASK OUR TEAM ABOUT OUR EXCLUSIVE FUNCTIONS SPACES FOR ALL YOUR FUNCTION NEEDS.

From corporate functions to birthdays, social events, Christmas parties and any other event requirements you have.

