

# MENU

AVAILABLE FROM 12:00pm  
ASK FOR OUR LUNCH SPECIAL!

## TAPAS / SHARE

<b>Edamame</b>	\$12
+ szechuan, chilli & sesame	VG GF
<b>Warm olives</b>	\$15
+ lemon, chilli, grilled sourdough	VG GA
<b>Bruschetta</b>	\$16
+ heirloom tomato, fior di late, basil, red onion, romesco, sourdough, balsamic	V GA
<b>Fried haloumi</b>	\$16
+ spicy tomato ketchup, lemon	GF V
<b>Kung pao cauliflower</b>	\$16
+ steamed rice, scallions, chilli, peanuts, sticky sauce	VG GF

<b>Sriracha wings</b>	\$19
+ honey, toasted sesame, coriander, shallots	GF
<b>Fish tacos (3)</b>	\$21
+ battered barra, picco di gallo, jalapeno mayo, flour tortillas, shredded lettuce, lime	
<b>Roast pork belly bites</b>	\$22
+ beer mustard, apple sauce	GF
<b>Szechuan squid</b>	\$22
+ shallots, chilli caramel, bean sprouts, lime	GF
<b>Brewers board</b>	\$33
+ grilled sausage, local olives, salami, cheddar, pickles, beer mustard, sourdough	GA

## STONE FIRED PIZZAS

<b>Margherita</b>	\$21
+ tomato, basil, oregano, sugo	V GA
<b>Pork belly</b>	\$23
+ chipotle BBQ, coriander, red onion, jalapeno mayo	
<b>Salami</b>	\$23
+ feta, onion jam, parsley, sugo	
<b>Garlic prawn</b>	\$24
+ chorizo, red onion, sugo, basil	
+ GF bases +\$3 + VG cheese +\$4	

## BURGERS

<b>Vegan bahn mi</b>	\$19
+ fried lime & ginger tofu, pickled veg, vegan mayo, sriracha, coriander, baguette + sriracha sesame pork belly +\$4	VG
<b>Portuguese grilled chicken</b>	\$21
+ lettuce, tomato, onion jam, bacon, chipotle mayo, milk bun	
<b>Pulled brisket</b>	\$21
+ onion rings, chipotle BBQ, slaw, aioli, pickles, milk bun	
<b>Wagyu cheeseburger</b>	\$22
+ bacon, onion jam, spicy ketchup, aioli, lettuce, cheddar, milk bun	
+ GF rolls +\$2 + all burgers served with fries + aioli	

## MAINS

<b>Spicy chicken salad</b>	\$26
+ tomato, feta, charred corn, black beans, tostadas, shredded lettuce, chipotle mayo	GA
<b>Crispy salmon panzanella</b>	\$32
+ fior di latte, heirloom tomato, basil, sourdough, romesco sauce	GA
<b>Moroccan lamb rump</b>	\$32
+ cous cous, fried haloumi, pistachio, warm pita, mint, garlic labna	GA
<b>300g rib fillet</b>	\$36
+ fries, slaw, mushroom ragout	GA

## SIDES

<b>fries + aioli</b>	\$10
VG aioli available	V GF
<b>Onion rings</b>	\$12
+ jalapeno mayo	V
VG options available	
<b>Rustic wedges</b>	\$13
+ sour cream, sweet chilli	V

V vegetarian VG vegan GF gluten free GA gluten free available

## 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.

