



The
CATCHMENT
BREWING CO.
— WEST END —



Functions Menu 2021



CATCHMENT BREWING CO

Phone: 07 3846 1701

Address: 350 Boundary St, West End 4101

Email: bookings@catchmentbrewingco.com.au

Share Boards.

Bread & dips \$80 (GFA)

Warm sourdough, Fried tostadas, selection of house made dips, marinated olives.

Catchment Grazing Board \$130 (GFA)

Charcuterie, marinated olives, condiments, sourdough, local cheeses, seasonal fruit, house made dips.

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

- ~ **Brisket Sliders w/** maple bbq, slaw, onion rings, brioche
- ~ **Katsu Chicken Sliders w/** sesame slaw, curry sauce, kewpie, brioche
- ~ **Wagyu cheeseburger w/** cheddar, pickles, mustard, aioli, brioche
- ~ **Mushroom & haloumi w/** caramelised red onion, rocket, aioli, ciabatta
- ~ **Fried Tofu Bahn mi w/** pickled veg, vegan mayo, sriracha, coriander, baguette.

Tacos (10) \$75 (GF) (VGA) - Choice of one option per board

- ~ **Fried Fish w/** hoopley battered barramundi, pico di gallo, pimento aioli, shredded lettuce
- ~ **Mojo Pork shoulder w/** pineapple & jalapeno salsa, avocado, slaw, pimento aioli
- ~ **Sticky tofu w/** cucumber, coriander, avocado, sesame slaw, vegan aioli

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

- ~ **Buffalo hot sauce w/** blue cheese ranch
- ~ **Honey, sesame & soy glaze w/** kewpie
- ~ **Sticky chipotle BBQ w/** pimento aioli

Pizza \$95 – choice of 4 pizzas per board (gf bases + \$4 each)

- ~ **Garlic & Rosemary w/** fior di latte, confit garlic, rosemary salt
- ~ **Cajun chicken w/** smoked bacon, roast capsicum, feta
- ~ **Margherita w/** fior di latte, tomato, basil, oregano
- ~ **Pulled brisket w/** maple bbq, caramelised red onion, green chilli.

Kung Pao Cauliflower (10) \$80 (VG) (GF)

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

Vietnamese Noodles (10) \$80 (VG) (GF)

Sticky tofu, rice noodles, chilli peanuts, sesame slaw, cucumber, coriander, pickled veg

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, kewpie
 - ❖ **Bruschetta** + fior di latte, truss tomato, red onion, sourdough (v) (vga) (gfa)
 - ❖ **Haloumi bites** + lemon, tomato relish (gf)
 - ❖ **Roast pork belly** + green apple puree (gf)
 - ❖ **Duck spring rolls** + hoisin
 - ❖ **Vegetable empanadas** + tomato kasundi (vegan)
 - ❖ **Moroccan lamb skewers** + whipped feta, dukkha (gf)
 - ❖ **Beetroot falafel** + toasted pita, cucumber, aioli (vegan)
 - ❖ **Karaage chicken** + tonkatsu, kewpie, toasted sesame
 - ❖ **Sticky tofu taco** + cucumber, avocado, slaw, vegan aioli (vegan) (gf)
 - ❖ **Calamari fritti** + garlic, parsley, pimento aioli (gf)
 - ❖ **Buffalo wings** + hot sauce, blue cheese ranch, celery (gf)
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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 pork belly (gf)

cauliflower puree, pancetta, roast apple

Arancini (v)

jamon, parmesan, pea, mozzarella

Catchment plate (vga) (gfa)

charcuterie, marinated olives, condiments, sourdough, local cheeses

Mains.

Lamb Rump (gf)

kipfler potato, whipped feta, pea puree, shiraz jus

Tasmanian salmon (gf)

mash, asparagus, peppercorn crust, citrus hollandaise

Pressed Beef brisket

Maple bbq glaze, jalapeno & cheddar polenta fries, slaw

Kung pao tofu (vg) (gf)

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

Roast chicken (gf)

lyonnaise potato, mushroom, pancetta, broccolini, tarragon butter

Desserts.

Chocolate fondant

raspberry, vanilla ice cream

Lemon curd tart (gf)

blueberry, passionfruit ice cream

Sticky fig pudding

butterscotch, double cream

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.

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