

# MENU

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

## TAPAS / SHARE

<b>Edamame</b>	\$12
szechuan, sesame, chilli	VG GF
<b>Warm olives</b>	\$15
lemon, chilli, sourdough	VG GA
<b>Haloumi bites</b>	\$16
tomato relish, lemon	GF V
<b>Kung pao cauliflower</b>	\$17
steamed rice, scallions, chilli, peanuts, sticky sauce	VG GF
<b>Calamari fritti</b>	\$19
garlic, parsley, pimento aioli, lemon, rocket	GF
<b>Brewers board</b>	\$39
charcuterie, pickles, cheddar, haloumi bites, marinated olives, sourdough, house dips	VG GA

## STONE FIRED PIZZAS

<b>Margherita</b>	\$22
fior di latte, tomato, basil, oregano	V GA
<b>Cajun chicken</b>	\$24
smoked bacon, roast capsicum, feta	
<b>Pulled brisket</b>	\$24
maple bbq, caramelised red onion, green chilli	
GF bases <b>+\$4</b> VG cheese <b>+\$3</b>	

## MAINS

<b>Vietnamese noodle bowl</b>	\$22
sticky tofu, rice noodles, chilli peanuts, sesame slaw, cucumber, coriander, pickled veg	VG GF
add panko chicken or calamari <b>+\$5</b>	
<b>Chicken parmigiana</b>	\$26
smoked ham, tomato sugo, mozzarella, basil, fries, slaw	
<b>Hoogley beer battered barramundi</b>	\$28
rocket salad, fries, dill mayo, lemon	
<b>Slow cooked beef brisket</b>	\$30
maple bbq glaze, jalapeno & cheddar polenta fries, slaw	

## WINGS

<b>Fried chicken wings (8) 1 flavour</b>	\$19
<b>(16) 2 flavours</b>	\$35
w/ buffalo hot sauce, blue cheese ranch	GF
w/ katsu curry, kewpie	GF
w/ sticky chipotle bbq, pimento aioli	GF

## TACOS

<b>Sticky sesame tofu (3)</b>	\$19
w/ cucumber, coriander, avocado, slaw	GF
<b>Mojo pork shoulder (3)</b>	\$22
w/ pineapple & jalapeno salsa, avocado, slaw	GF
both served on gluten free soft tacos.	

## BURGERS

GF rolls **+\$2**

<b>Mushroom &amp; haloumi</b>	\$20
caramelised red onion, rocket, roast capsicum, ciabatta roll, vegan mayo, fries	V VA
<b>Chicken katsu</b>	\$22
panko chicken, sesame slaw, katsu curry, kewpie, brioche bun, fries	
<b>Cheeseburger</b>	\$24
angus beef, bacon, caramelised onion, cheddar, house ketchup, mustard, dill mayo, brioche bun, fries	GA
add double cheese + patty <b>+\$6</b>	

## SIDES

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

V vegetarian    VG vegan    GF gluten free  
GA gluten free available    VA vegan 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.

