



The
CATCHMENT
BREWING CO.
— WEST END —



Functions Menu 2021



CATCHMENT BREWING CO

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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/** hoogley 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
- ~ **Katsu Curry 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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Cakage.

Cut and Served on a platter(s) w/ napkins. \$1pp or \$25

Cut and platted, served w/ cream and coulis \$2pp or \$50

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)

Lyonnais 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 People – Subject to available times and dates.

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

Tea & Coffee Station / Soft Drink Packages

Tea and Coffee station w/ assorted teas and instant coffee \$6pp. All Day

Add Soft drinks and juices \$8pp. - 3hrs – Additional hour \$1.50pp.

Soft Drinks and Juice only \$12pp. – 4hrs

DRINKS PACKAGES

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

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

Whynot Lager 4.5% | Hoogley Session 3.2%

Prosecco | Pinot Grigio | Tempranillo

Soft drinks & Fruit juices

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

Whynot Lager 4.5% | Hoogley Session 3.2% | Pale Select 4.8%

Rosé | Sauvignon Blanc | Merlot | Shiraz | Sparkling

+ Standard Wines | Soft Drinks & Fruit Juices

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

Whynot lager 4.5% | Hoogley Session 3.2% | Pale Select 4.8% | Vulture IPA 5.8%

Chardonnay | Pinot Noir

+ Premium/Standard Wines | Soft Drinks & Fruit Juices | Cocktail on arrival*

**Please enquire for cocktail options.*

~ Wine range subject to change, please Enquire as to current wines ~

Upgrade Options for all packages ~

~ Add cocktail voucher \$15pp (Voucher to be used within the duration of the package)

~ Additional hour \$10pp (Maximum 5 hours)

~ House Spirits for \$10 / Premium Spirits \$15 /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