

THE CATCHMENT BREWING CO

FOOD

SMALL SHARES

Hand cut chips- beer aioli (v)	9
Hopcorn- buttery popped corn seasoned with hops and spices (gf, v)	8
Calamari fritti- shallots, chilli, parsley (gf)	16
Housemade dips and spent grain flatbread (v)	15
Poached chicken arancini- malt crumb	14
Crispy Popcorn chicken- chilli relish (gf)	16
Beer braised pork belly- stout caramel	18
Cider battered cauliflower florets- blue cheese sauce (gf, v)	15

PIZZA

Number One	21
Heirloom tomato, basil, mozza, Napoli (V)	
Number Two	
Sopressa, mozza, Napoli, chilli (V)	23
Number Three	
Beef Brisket, Napoli, Spanish onion, mozza, bbq sauce	24
Number Four	
Roasted field mushrooms, mozza, fresh rocket, Napoli (V)	23
Number Five	
Pulled pork, bbq sauce, olives, mozza	25
Number Six	
Artichoke, rocket pesto, baby spinach, mozza, spring onion (v)	23
GF BASE / VEGAN CHEESE - 3	

-LARGE PLATES-

Duck breast - stout crepe, crispy potatoes, raspberry coulis, walnut	29
Swordfish - asparagus, pickled cucumber, gose reduction	25
Wagyu rump cap - snowpea tendrils, heirloom tomato, IPA gravy	32
Tempura chicken - sauteed kale and market greens, parsnip chips (gf)	23
Mushroom risotto - mushroom medley, milled malt, bianco, truffle. (vv)	22

-FEED ME-

Struggling to choose? Let us serve you banquet style with a selection of our favourite dishes.

\$50/ person 2 pax minimum

(Please specify dietary requirements at time of ordering)