



TO SHARE

Cheesy Garlic Pizza (VGA, GFO) \$19

Confit garlic, Mozzarella

Haloumi Bites (GF, V) \$17

House made spiced tomato sauce, basil, balsamic glaze

Calarizo (GF) \$19

Szechuan dusted calamari, baked chorizo, sumac labna, pickled slaw, lemon

IPA Brined Chicken Wings \$16

Served in either: Brown Sugar Buffalo, BBQ Chipotle, Szechuan Dry Rub

Soft Shell Crab Taco (GFA) \$22

Szechuan Dusted Crab, slaw, pico de gallo, siracha mayo, lemon

Sweet Potato Cauliflower Taco (VG, GFO) \$18

Slaw, pico de gallo, aioli

House Fries (VG) \$10

Served with aioli (vegan friendly)

Sweet Potato Fries (VG) \$14

Served with aioli and Sweet chilli sauce

Beer Battered Karaage Chicken bites \$18

Marinated in our Vulture Lager, kewpie, tonkatsu, garnished with fresh beansprouts and coriander

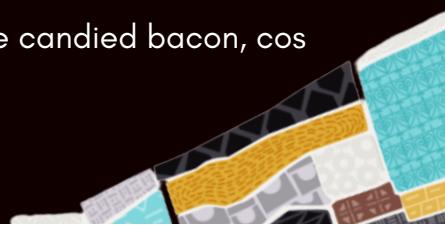
BURGERS

Garden Goddess \$22 - Crispy garden patty, siracha aioli, vegan cheddar, house made onion rings, smash avo, shredded lettuce

Karaage Chicken \$23 - Kimchi aioli, lettuce, melted swiss cheese

BBQ Brisket \$23 - Slow cooked brisket braised in our signature session ale (Hoogley session), house slaw, melted swiss cheese, onion rings

Steak Sanga \$24 - 100g rib fillet, truffle mushroom, onion jam, pale ale candied bacon, cos lettuce



MAINS



Katsu Curry \$23

Jasmine rice, katsu curry served with Panko crumbed chicken thigh, garnished with fresh bean sprouts and coriander

Pan Fried Barramundi \$24

Creamy mash potato, chorizo garlic cream, Lemon

250g Rib Fillet \$59

Cooked to your liking, served with truffle fries, steamed greens and house gravy

Sweet Cauliflower Salad \$21

Roasted sweet potato, cauliflower, rocket, fresh apple, crushed cashews, caramelised balsamic dressing

Mi Casa Salada \$19

Shredded cos, tomato, cucumber, red onion, romesco, smashed avocado and a house made caramelised balsamic dressing

Add to your salad:

Karaage chicken \$7

Szechuan squid \$7

Roasted cauliflower \$6

**Proteins cooked in beer are unfortunately unavailable gluten free

PIZZA

Classic Margarita \$21

House made Napoli sauce, mozzarella and fresh basil (VGA, GFO)

Truffles \$23

Confit garlic, spinach, mozzarella, red onion jam, topped with fried enoki (VGA, GFO)

Hoogley BBQ \$23

Confit garlic, hoogley slow cooked pulled brisket, mozzarella and red onion

Salty Pig \$23

Mozzarella, crispy prosciutto, topped with Labna and fresh rocket (GFO)

To book your table contact the team

(07) 3846 1701

bookings@catchmentbrewingco.com.au

**BY LOCALS.
FOR LOCALS.
EVERYWHERE.**