



B R E W I N G

Standing Function Menu

Canapés

All platters are 30 pieces unless otherwise stated

Mini Birria Beef Tostadas / Lime Crema / Pico de Gallo	\$180
Mac + Cheese Croquette / House Pickles / Thousand Island	\$120
Beef + Ale Pies / Tomato Relish / Tomato Sauce	\$120
Sausage Rolls / Tomato Relish / Tomato Sauce	\$120
Southern Fried Chicken Bites / Ranch / Charred Lime (LG)	\$150
CHB Lager Fish Goujons / Charred Lemon / Tartare (LG)	\$130
Smoked Salmon Blinis / Citrus Cream Cheese / Dill	\$120
Seared Scallop Spoons / Pork Crackle / Mirin	\$180
Lemon Myrtle Calamari / Crisp Basil / Lime Mayo (LG)	\$120
Mini Potato Cakes / Smoked Salt / Dark Ale Mustard Mayo	\$80
Cauliflower Bites / Spiced Salt / Ranch	\$80
Lime + Corn Fritta / Lime Crema / Hot Sauce	\$120
Halloumi Bites / Hot Honey / Snow Pea leaf (LG)	\$100
Mini Lemon Cheesecake	\$150
Choc Topped Profiterole filled w Custard Creme	\$150
3 Dozen Natural Oysters (LG)	\$100
3 Dozen Kilpatrick Oysters	\$120

Hand held substantial bowl items

Minimum order 30 serves of any individual dish - \$15 per person

Dark Ale 12hr Braised Beef / Roasted Garlic Mash
Ginger Beef / Broccoli Noodles
Mushroom & Truffle Oil Risotto (LG)
Prawn / Lime / Chilli Linguine
CHB Beer Battered Flathead / Fries / Malt Vinegar Salt
Ancient Grain Salad / Fetta / Pomegranate Molasses

Charcuterie Boards **From \$400**

Includes cured meats, cheeses, dried fruits & nuts, breads, biscuits.

Seasonal Fruit Boards **From \$300**