

## BEER DINNER AT CATCH RESTAURANT

*Enjoy four delicious courses with carefully chosen pairings.*

*Thursday, 30<sup>th</sup> August | \$89 per person | 6.30 pm*

*Proudly hosted by Lion*

Bread toasted with olives, oil and balsamic vinegar

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Byron Bay Hazy One

### *Hors D'oeuvre*

Smoked kingfish carpaccio, avocado mousse, crispy shallots, toasted sesame, James Squire swindles reduction

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White Rabbit White Ale

### *Entrée*

Korean fried chicken, wakame mayonnaise and kimchee salad

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Panhead QuickChange Pale Ale

### *Main*

Dry rubbed, bee striploin, potato mash, glazed baby carrots and beer jus

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White Rabbit Dark Ale

### *Dessert*

Chocolate parfait caramel gel and orange crisp

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James Squire Ace of Spades Porter

[www.catchrestaurant.com.au](http://www.catchrestaurant.com.au)