

BEER DINNER AT CATCH RESTAURANT

Enjoy four delicious courses with carefully chosen pairings.

Thursday, 30th August | \$89 per person | 6.30 pm

Evening presented by Lion Brewmaster & Brand Ambassador Matt Kirkegaard

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, beef 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