

CATALINA

OYSTERS

Freshly shucked Sydney rock oysters: Sourced from the best growers on the NSW coast and opened to order

NATURAL WITH ESCHALOT AND RED WINE VINEGAR (MINIMUM ORDER SIX) (GF, DF, NF) 5 EACH

NATURAL WITH LIME, CHILLI AND TOBIKO (MINIMUM ORDER SIX) (GF, DF, NF) 5 EACH

TEMPURA WITH PONZU AND SESAME SEEDS (MINIMUM ORDER SIX) (DF, NF) 5 EACH

ENTRÉE

BURRATA, ZUCCHINI, SUGAR SNAP, HEIRLOOM GRAPE TOMATO, WILD ROCKET, BASIL, PEPITAS, PINE NUTS AND PEDRO XIMENEZ DRESSING (V, GF) 28

WARM SALAD OF BABY BEETROOTS, CITRUS BUFFALO RICOTTA, ORANGE, CARAMELISED ONIONS, WALNUTS, WITLOF AND WATERCRESS (V) 28

PAN SEARED SEA SCALLOPS, CAULIFLOWER SOUP, SALMON CAVIAR, SILVER BEET, CHILLI CRUMBS AND BOTTARGA (NF) 32

CATALINA HOUSE-SMOKED MOUNT COOK SALMON, LEMON SOUR CREAM, CUCUMBERS, SALMON MOUSSE, DILL AND FRIED CAPERS (GF, NF) 32

BOUILLABAISSE WITH SPANNER CRAB ROULADE, TEMPURA SCAMPI, RED SPOT WHITING, DIAMOND SHELL CLAMS, CONFIT TOMATO, SOURDOUGH CROÛTON AND SAUCE ROUILLE (NF) 36

POACHED WESTERN AUSTRALIAN MARRON TAIL, ROCKMELON, PROSCIUTTO, GREEN PEAS AND LIME AÏOLI (GF, DF, NF) 38

PORK BELLY RAGOÛT, HOUSE-MADE TROFIE PASTA, GREMOLATA AND PECORINO (NF) 29

MAIN

MT COOK SAIKOU SALMON WITH QUINOA, KALE, PERSIAN FETTA, ALMONDS, RED GRAPES, PIQUILLO PEPPERS, AND WILD ROCKET YOGHURT (GF) 49

CRISPY SKIN CONE BAY BARRAMUNDI, PIPIS, CLAMS, MUSSELS, BRAISED LEEKS, AVRUGA AND LEMON THYME VELOUTÉ (NF) 49

BUTTER POACHED MORETON BAY BUG, SAFFRON TAGLIATELLE, BROCCOLI, GARLIC, TARRAGON BUTTER AND LOBSTER OIL (NF) 49

GLACIER 51 TOOTHFISH, CONFIT BABY OCTOPUS, PEARL COUSCOUS, OLIVES, PRESERVED LEMON AND TOMATO CONSOMMÉ (DF, NF) 52

GLAZED DUCK BREAST, CONFIT DUCK LEG RILLETTES, JERUSALEM ARTICHOKE PURÉE, POACHED RADISH, PICKLED RED CABBAGE AND CARDAMOM JUS (NF, DF, GF) 48

PAN ROASTED LAMB RACK, GRILLED JAPANESE EGGPLANT, EDAMAME AND WASABI PURÉE, MISO EGGPLANT AND GARLIC SOY JUS (NF) 49

'BEEF BOURGUIGNON': PAN-SEARED BEEF FILLET, PANCETTA, MUSHROOM, PEARL ONION, BABY CARROTS, WHITE TURNIP AND RED WINE JUS (NF) 49

ROASTED SUCKLING PIG, APPLE AND PEAR CHUTNEY, ROSEMARY JUS a Catalina signature dish (GF, NF) 120

VEGETARIAN OPTION – SEE DAILY LIST

EXECUTIVE CHEF: MARK AXISA

HEAD CHEF: ALAN O'KEEFFE

DESSERT

DESSERT SELECTION TO SHARE (A SELECTION OF 5 SMALLER DESSERTS) 75

CHOCOLATE MARQUISE, HAZELNUT DACQUOISE, CHOCOLATE CRÉMEUX AND CHOCOLATE SORBET (GF) 26

NV Mas Amiel Cuvée Spéciale 10 years old (Languedoc-Roussillon) 60mL gl 15

BUTTERMILK PANNA COTTA, STRAWBERRY JELLY AND TUILE, APPLE SORBET (NF) 25

2015 Pierre Gatti Brachetto D'Aqui DOCG (Piedmont) 90mL gl 16

PLUM AND PEAR CRUMBLE WITH GOLDEN PEAR SORBET (VEGAN, GF) 24

2013 Torbreck Bothie (Barossa Valley) 90mL gl 14

YOUNG GINGER BRÛLÉE, GINGERBREAD, POACHED RHUBARB, WILDFLOWER HONEYCOMB ICE CREAM (NF) 25

2015 Domaine Plageoles 'Mauzac Roux' (Gaillac) 90mL gl 14

PASSIONFRUIT CHEESECAKE WITH FRESH PASSIONFRUIT AND WHITE CHOCOLATE ICE CREAM (NF) 25

2013 Friends of Punch 'Berry's Creek' Noble Riesling (Gippsland) 90mL gl 20

CARAMELISED FIG WITH BITTER CARAMEL MOUSSE, BRIK PASTRY AND SUGARED PISTACHIO 25

1989 Château Du Suduiraut (Sauternes) 90mL gl 60

CATALINA BANANA SPLIT WITH PEANUT BUTTER PARFAIT AND AERO HONEYCOMB CHOCOLATE 25

2013 *Disznókő Late Harvest Furmint (Tokaji)* 90mL gl 18

CLASSIC LEMON TART WITH MASCARPONE 23

2005 *Domaine Huet 'Le Haut Lieu' Moelleux (Vouvray)* 90mL gl 39

FULL CHEESE SELECTION WITH WALNUT BREAD, FIG PASTE, AND FRUIT 39

See daily list for individual cheeses

*Cheese selection can be matched with numerous dry and sweet whites, reds and fortifieds
Please speak to Sommelier for recommendations*

PETIT FOURS (SIX PIECES) 14

DESSERTS, PASTRY & BREAD: BERNY OSORIO

(V) DENOTES VEGETARIAN. (GF) DENOTES GLUTEN FREE. (DF) DENOTES DAIRY FREE. (NF) DENOTES NUT FREE

PLEASE NOTE: CREDIT CARD TRANSACTIONS ATTRACT A 1.65% SURCHARGE

MONDAY – SATURDAY, LUNCH 12:00PM – 3:00PM. DINNER 6:00PM – 10:00PM. SUNDAY, LUNCH 12:00PM – 4:00PM.

CATALINA'S BALCONY BAR: BAR FOOD AVAILABLE ALL DAY. NO BOOKINGS. SUBJECT TO AVAILABILITY.

MONDAY – SATURDAY, 12:00PM – 10:00PM. SUNDAY, 12:00PM – 4:30PM.

ENJOY A FREE BOTTLE OF AWARD WINNING WINE WHEN YOU PAY WITH YOUR CITIBANK CARD
(MAY NOT BE USED WITH ANY OTHER OFFER).

