

CATALINA

There are three types of Caviar we can offer at Catalina.

ARS ITALICA CALVISIUS: RUSSIAN OSCIETRA

Oscietra Classic is a caviar extracted from the Russian sturgeon, a species with origins from the Caspian Sea.

PRICING

125G \$925

50G \$375

STERLING ROYAL CAVIAR

Sterling caviar is harvested from the white sturgeon, native to North America.

PRICING

125G \$860

50G \$350

BELUGA CAVIAR

True Beluga caviar is produced only by the huso huso sturgeon, originally native to the Caspian sea.

Huso Huso is the largest of the species in the wild and can live to over 120 years old and grow to 1 tonne. The Huso Huso takes on average 20 years to reach maturity and begin ovulation, hence the rarity and value of the caviar.

PRICING

125G \$1843.75

50G \$737.50

The Sturgeon has been on the Washington convention list of endangered species since 1998. All of the caviar we purchase at Catalina is harvested in sustainable aquaculture farms, thereby contributing to the protection of the sturgeon species and its environment.

We serve this caviar in the traditional style with house made Blinis (or toasted brioche), crème fraiche, finely diced onion and boiled organic eggs.

RESERVATION DETAILS

Reservation Name: _____ Reservation Date & Time: _____

Choice of Caviar: _____ Total Cost for this order: \$ _____

TO ENJOY CAVIAR AT CATALINA WE NEED PREPAYMENT THREE DAYS IN ADVANCE:

CARD TYPE: American Express / Visa / Master Card CARD ID (CVV): _____ EXPIRY: __ / 20__

CARD NUMBER: _____ NAME ON CARD: _____

SIGNATURE: _____ PHONE: _____

Once completed, please email this form to reservations@catalinarosebay.com.au

Caviar is subject to seasonal availability and pricing may vary.