

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

GRILLED WITH KOMBU BUTTER, CHIVE AND SESAME SEED CRUMB (MINIMUM ORDER SIX) (NF) 5 EACH

ENTRÉE

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

WARM SALAD OF BABY BEETROOTS, CITRUS BUFFALO RICOTTA, BLOOD 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, ORANGE, SEASONAL VEGETABLES, LEMON 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

HOUSE MADE PARSLEY SPAGHETTINI WITH MOOLOOLABA KING PRAWNS, CONFIT BABY CLARENCE RIVER OCTOPUS,
CUTTLEFISH, CHILLI AND GARLIC BREAD CRUMBS, LOBSTER OIL (NF) 49

GLACIER 51 TOOTHFISH, SEASONAL PEAS, ENOKI, SHIITAKE MUSHROOM DUMPLINGS AND CONSOMMÉ (DF, NF) 52

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

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

PAN FRIED GRASSLANDS PREMIUM TENDERLOIN (MBS + 2) WITH BRIOCHE AND PARMESAN CRUST,
POTATO GRATIN, CARAMELISED ESCHALOT, KALAMATA OLIVE AND RED WINE JUS (NF) 49

ROASTED SUCKLING PIG, CHILLI MANGO SALSA AND PEDRO XIMÉNEZ JUS a Catalina signature dish (GF, DF, 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

CARROT CAKE, CREAM CHEESE BAVAROIS; WALNUT CRUMBLE AND WALNUT ICE CREAM 24

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

WHITE CHOCOLATE SEMIFREDDO, BLOOD ORANGE TORTE AND BLOOD ORANGE POMEGRANATE SORBET (NF) 25

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

COCONUT TAPIOCA PUDDING, PINEAPPLE AND PAPAYA SALAD WITH GUAVA SORBET (NF, GF, VEGAN) 25

2013 Torbreck Bothie (Barossa Valley) 90mL gl 15

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

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

DARK CHOCOLATE DÉLICE, MILK CHOCOLATE BAILEYS GANACHE AND HAZELNUT ICE CREAM (GF) 26

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

CARAMELISED FIG WITH BITTER CARAMEL MOUSSE, BRIK PASTRY AND PISTACHIO PRALINE 26

1989 Château Du Suduiraut (Sauternes) 90mL gl 60

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

2015 Disznókő Late Harvest Furmint (Tokaji) 90mL gl 19

CLASSIC LEMON TART, FRESH RASPBERRIES, LEMON MASCARPONE CREAM (NF) 26

2015 Michel Marie Botrytis Semillon (Riverina) 90mL gl 20

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

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 1.1% MERCHANT FEE

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).

