

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

Beluga Vodka Bloody Mary shot 15 Shot of chilled Beluga vodka 15

GRILLED, WITH SOY, SHALLOT AND GINGER (MINIMUM ORDER SIX) (NF, DF) 5 EACH

ENTRÉE

BURRATA, HEIRLOOM AND ORGANIC TOMATOES, POMEGRANATE, PEPITAS, PINE NUTS, MUSTARD LEAVES AND WHITE BALSAMIC VINEGAR (V, GF, NF) 28

CITRUS BUFFALO RICOTTA, PARMESAN BISCUIT, PICKLED BABY BEETROOTS, APRICOT AND WALNUTS; RASPBERRY DRESSING (V) 28

PAN SEARED SEA SCALLOPS AND SEAFOOD BOUDIN; PEA PUREE, PANCETTA, GREEN BEANS AND LEMON VINAIGRETTE (NF, GF) 32

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

GRILLED JOHN DORY FILLET, CHARRED SCAMPI TAIL, WHITE ONION PURÉE, SILVER BEET, SOURDOUGH CROUTON AND GARLIC BUTTER (NF) 38

POACHED WESTERN AUSTRALIAN MARRON TAIL, ORANGE, SEASONAL VEGETABLES, LEMON AIOLI (GF, DF, NF) 38

CONFIT DUCK LEG TERRINE, HOUSE-CURED DUCK BREAST, SPICED CHERRY COMPOTE AND PICKLES (NF, DF) 30

MAIN

MT COOK SAIKOU SALMON, GREEN ASPARAGUS, TARRAGON MAYONNAISE, CRUMBED EGG YOLK AND SALMON CAVIAR (NF, DF) 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 CLARENCE RIVER BABY OCTOPUS, CUTTLIFISH, CHILLI AND GARLIC BREAD CRUMBS, LOBSTER OIL (NF) 49

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

CHAR-GRILLED WHOLE BABY CHICKEN, SAUCE ROMESCO, CHORIZO AND CHICKPEA SALAD (DF) 46

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, CAMELISED 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

STRAWBERRIES, CREAM AND CHAMPAGNE JELLY (NF) 26

COCONUT JELLY, TAPIOCA, SUMMER FRUITS AND GUAVA (GF, NF, VEGAN)

MANGO PANNA COTTA, PASSIONFRUIT GEL, MANGO AND LIME SALAD, AND COCONUT SORBET (NF) 25

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

CAMELISED FIG WITH BITTER CAMEL MOUSSE, BRIK PASTRY AND PISTACHIO PRALINE 26

WHITE PEACH CHEESECAKE, BAKED LEMON THYME PEACHES, WHITE PEACH SORBET (NF) 26

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

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).

