

# 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 (GF, DF, NF) 5 EACH

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

*Beluga vodka Bloody Mary shot with natural oyster* 15

GRILLED, WITH SOY, SHALLOT AND GINGER (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 RASPBERRY DRESSING (V) 28

PAN SEARED SEA SCALLOPS, SPANNER CRAB AND SQUID INK TORTELLINI, CAULIFLOWER PUREE AND BOTTARGA (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; BONE MARROW AND GARLIC BUTTER CROUTON (NF) 38

GRILLED WESTERN AUSTRALIAN MARRON, LEMON THYME BRANDADE, AVRUGA AND ORANGE BUTTER (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 ORGANIC EGG COOKED SOUS VIDE AND SALMON CAVIAR (NF, DF) 49

CRISPY SKIN CONE BAY BARRAMUNDI, DIAMOND SHELL CLAMS, MUSSELS, LEEK, SPICY SAFFRON EMULSION, SOURDOUGH CROUTON AND SHELLFISH BISQUE (NF) 49

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

GLACIER 51 TOOTHFISH, DUTCH CARROT, CARAMELISED DAIKON, ENOKI, SHIITAKE MUSHROOM DUMPLINGS AND CONSOMMÉ (DF, NF) 52

GALANTINE OF ROAST CHICKEN, CELERIAC PUREE, BRAISED PUY LENTILS AND SHERRY JUS (GF, DF) 46

PAN ROASTED JUNE LAMB RUMP, BRAISED LAMB SHOULDER PARCEL, PARSNIP PUREE, PES, MINT AND RED WINE 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 TOMATO CHUTNEY AND PEDRO XIMÉNEZ JUS a Catalina signature dish (GF, DF, NF) 120

VEGETARIAN OPTIONS – 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

PASSIONFRUIT AND COCONUT TAPIOCA, PASSIONFRUIT GEL, COCONUT PANDAN SORBET (GF, NF, VEGAN) 25

VERJUICE POACHED PEARS, PEAR PUREE, VANILLA CREAM PUFFS, BEURRE NOISETTE ICE CREAM (NF) 25

VALRHONA CHOCOLATE MOUSSE, PAILLETE FEUILLETINE, JAFFA GANACHE, MARMALADE ICE CREAM (GF) 26

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

GOATS CURD CHEESECAKE, MACADAMIA STREUSEL, KUMQUAT SEMI-FREDDO (NF) 26

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

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

*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.