

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

CRUMBED, WITH YUZU MAYONNAISE AND FURIKAKE (NF) 5 EACH

ENTRÉE

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

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

PAN SEARED SEA SCALLOPS, SPANNER CRAB AND SQUID INK TORTELLINI, CAULIFLOWER PUREE AND BOTTARGA (NF) 34

CATALINA HOUSE-SMOKED MOUNT COOK SALMON, SALMON MOUSSE AND ROE, QUAIL EGG, HORSERADISH CRÈME FRAICHE, SALSA VERDE AND BRIOCHE TOAST (NF) 32

PAN FRIED MOOLOOLABA KING PRAWNS, CHILLI, GARLIC, TARRAGON BUTTER AND CHAR-GRILLED SOURDOUGH (NF) 38

GRILLED WESTERN AUSTRALIAN MARRON, LEMON THYME BRANDADE, AVRUGA AND ORANGE BUTTER (GF, NF) 38

BEEF CHEEK AND WILD MUSHROOM TARTLET, ONION PUREE, PRESERVED LEMON AND GREMOLATA (NF) 30

MAIN

MT COOK SAIKOU SALMON, SEASONAL PEAS, PICKLED SHALLOTS, SAN DANIELE PROSCIUTTO AND BABY COS LEAVES (GF, 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 PRAWNS, CONFIT CLARENCE RIVER BABY OCTOPUS, CUTTLEFISH, LOBSTER OIL AND CHILLI BREAD CRUMBS (NF) 49

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

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

OVEN ROASTED JUNEE LAMB RACK, BABA GANOUSH, ZUCCHINI, PICKLED CAULIFLOWER, LABNEH AND ZAAATAR (NF) 49

PAN FRIED GRASSLANDS PREMIUM BEEF TENDERLOIN (MBS + 2), POTATO FONDANT, BABY TURNIPS, HEIRLOOM CARROT, PANCETTA AND RED WINE JUS (GF, NF) 49

ROASTED SUCKLING PIG, SPICED APPLE 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

BLUEBERRY AND APPLE RUM BABA, CALVADOS BRULEE AND DOUBLE VANILLA ICE CREAM (NF) 26

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

WARM STICKY DATE PUDDING, POACHED PEARS AND STILTON ICE CREAM (NF) 26

VALRHONA DARK CHOCOLATE MOUSSE, JAFFA GANACHE, MARMALADE ICE CREAM (GF, NF) 26

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

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

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

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

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.