



CATALINA

KITCHEN

SNACKS

- Market oyster \$4ea
- Woodfired bread \$7
- ADD +
- Burrata, pepperonata , sweet & sour berry vinaigrette \$15
- Confit garlic \$5
- Mount zero olives \$9
- Prosciutto San Danielle \$12
- Hot calabrese salami \$10

***SEPERATE VEGAN & VEGETERIAN MENU AVAILABLE**
***PLEASE ALERT WAIT STAFF TO DIETARY REQUIRMENTS & ALLERGENS**

ENTREE

- Kingfish, charred orange, chives, ponzu, dill oil, chives \$18
- Pan seared scallops, butternut squash puree, prosciutto, herb oil \$23
- Spanner crab Dog, brioche roll, lime mayo, grilled witlof, apricot ketchup \$16
- Grilled calamari, carrot puree, charred aioli, mint & tomato vinaigrette \$18
- Four cheese potato croquettes, charred aioli, pecorino cheese, chives \$12
- Grilled Chicken skewers, chermoula, labneh, grilled lemon \$15

MAINS

- Morton bay bug & scallop squid ink linguine, chilli, garlic, cherry tomato, lobster bisque \$36
- 12 hours braised veal ragu, red wine, cinnamon, parmesan, gremolata \$32
- Madira braised short rib , pomme puree , silverbeet, chives \$34
- Duck breast , pink peppercorn, roasted baby beetroot , beetroot gel \$36
- Grass fed Eye fillet , Jerusalem artichoke & chestnut puree, potato terrine, beetroot, kohlrabi, jus \$45
- Crispy skin pork belly, caramelised apple & carrot beurre noisette , mushroom shimeji, bok choy, pork jus \$36
- Fish of the day \$MP

WOODFIRED PIZZA

- Reggina, sugo, buffalo di mozzarella, basil and olive oil \$25
- Calabrese, sugo, fior di latte, hot calabrese salami, red capsicum, red onion, fresh chilli \$26
- Pugliese, basil pesto, mozzarella, roasted pumpkin, grilled zucchini, capsicum, goats cheese \$25
- Prosciutto di parma - sugo, buffalo di mozzarella, 16 months aged prosciutto crudo, cherry tomatoes, rocket \$28
- Bologna. pistachio paste, buffalo ricotta, mortadella, burrata, rocket and roasted pistachio \$28
- Catalina's smoked wagyu, sugo, fior di latte, smoked wagyu beef, cherry tomatoes, rocket, balsamic glaze \$28
- Calzone Ripieno, sugo, fior di latte, French ham, mushrooms, rocket, cherry tomatoes, parmesan \$25
- Porco porcini, mozzarella, forest mushrooms, porcini, pork belly, pancetta, truffle manchego \$26
- Gamberi picante, sugo, mozzarella, marinated prawns cherry tomatoes, fresh chilli and rocket \$27
- Frutti di mare,sugo, muscles, clamms, scallops, calamari, prawns, garlic, chilli, white wine, rocket, lemon \$28

HOUSE MADE GLUTEN FREE BASE +\$5

SIDES

- Shoe string fries \$9
- Rocket , pear and parmesan salad \$9

DESSERT

- Tiramisu, marscapone, coffee, liquor, eggs, saviordi biscuit \$12
- Coconut panna cotta, poached rhubarb, white chocolate crumb \$14
- Italian ricotta donuts, nutella , caramel sauce \$14







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KITCHEN

CHILLI EGGS \$23 (VO, GFO)

chorizo, red pepper velouté, corn, chilli, spring onions, parmesan, sourdough

SWEET OF THE WEEK \$19

HAM HOCK HOLLANDAISE \$23 (GFO)

housemade muffins, two poached eggs, hollandaise, pea & feta cream, pickled kohlrabi

WILD MUSHROOMS \$21 (V, VEO, GFO)

two poached eggs, snowpeas, grana padano, beetroot hollandaise, ajvar, sourdough

SMASHED AVO \$23 (V, VEO, GFO)

poached egg, beetroot hummus, radish, cherry tomatoes, feta, mint, multigrain

CATALINA BIG BREAKFAST \$25 (VEO, GFO)

eggs your way, roast tomatoes, bacon, hash browns, smashed avocado, mushrooms, sourdough

CORN ZUCCHINI & QUINOA FRITTERS \$23 (VEO)

two poached eggs, butternut & hazelnut squash, spinach, kasundi, avocado

GRILLED POTATO ROSTI \$22 (VO, GF)

Prosciutto di parma, poached egg, onion relish, crème fraiche

EGGS YOUR WAY \$12 (V, GFO)

Two free range eggs on your choice of sourdough or multigrain toast

+ extra egg / feta \$3.5ea

+ roast tomato / spinach / hashbrown \$4ea

+ mushrooms / smashed avocado \$5ea

+ bacon / ham hock / potato rosti \$6ea

PAN SEARED KING FISH \$36 (VO)

Silverbeet, broad beans, peas, saffron vichyssoise, rissini, crisp sage, anchovy creme fraiche.

CRISPY SKIN PORK BELLY \$34 (GF)

Caramalised apple puree, boc choy, celeriac remoulade, pork jus

KOREAN GLAZED FISH TACO \$26

flat head fish, stir fried green & red bell pepper, onion, coriander

SOUTHERN FRIED CHICKEN BURGER \$24 (VO, GFO)

Grilled onions, lettuce, tomato, brioche, chips

ROASTED CAULIFLOWER SALAD \$21 (V, VO)

quinoa, roasted pumpkin, barley, cranberries, roasted almonds, zoodles, feta, red wine dressing
add chicken \$ 6

DUCK SALAD \$26

Pulled duck leg, beetroot, snowpeas tendrils, cos, feta, soybeans, crostini, house parmesan dressing

SQUID INK LINGUINE \$35 (GFO)

House made pappardelle, Morton bay bug, scallops, chilli, garlic, cherry tomato, lobster bisque

TARRAGON & POTATO GNOCCHI \$28 (V)

Buttered peas & soy beans, grana padano, mushroom consomme'

PAPPARDELLE VEAL RAGU \$32 (GFO)

12 hour braised veal ragu, red wine, cinnamon, parmesan, gremolata \$32

(v) Vegetarian

(VO) Vegetarian Option

(VEO) Vegan Option

(GFO) Gluten Free Option

COFFEE

BY LAVAZZA TIERRA - COLUMBIA
ROASTED IN MELBOURNE, WITH EVERY KILO
SOLD, \$1 GOES DIRECT TO THE FARMER!

BLACK	4.0
DAIRY	4.3
DECAF	0.70
SOY/OAT/ALMOND/LACTOSE FREE	+ 1.0
COLD DRIP	5.5
ICED LATTE	6.0
ICED COFFEE/CHOCOLATE/CHAI	7.5
TURMERIC LATTE WITH COCONUT MILK	5.0
MATCHA LATTE WITH ALMOND MILK	5.0
CHAI LATTE - BY PRANA CHAI	6.0
HOT CHOCOLATE BY OSCAR + FELIX	5.0
32' DUTCH DRINKING CHOCOLATE WITH ONLY CANE SUGAR & 32% COCOA	

JUICES

FRESHLY SQUEEZED ORANGE	7.0
FRESHLY SQUEEZED APPLE	7.0
FRESHLY SQUEEZED WATERMELON	8.0
FRESHLY SQUEEZED PINEAPPLE JUICE	8.0
FRESH MIX	8.0

WHITE WINE & SPARKLING

CUVÉE/ JANSZ PREMIUM NV/ TASMANIA, AUS	14/58
PROSECCO/DAL ZOTTO PUCINO NV/ KING VALLEY, VIC	12/50
RIESLING/ LANGMIEL WATTLE BRAE/ EDEN VALLEY, SA	12/52
SAUVIGNON BLANC/ CATALINA/ MARLBOROUGH, NZ	13/52
CHARDONNAY/ LA CREMA MONTEREY/ MONTEREY, USA	14/62
PINOT GRIGIO/ PRINCIPATO/ PROVINCIA DI PAVIA, ITALY	13/55
MOSACTO/ BORGIO MARAGLIANO PIEDMONT, ITALY	12/52
ROSÉ/ RAMEAU D'OR PETIT AMOUR/ COTES DE PROVENCE, FRANCE	13/55

RED WINE

PINOT NOIR/ GIANT STEPS / YARRA VALLEY, VIC	14/58
CABERNET SAUVIGNION/ BOWEN ESTATE/ COONAWARRA, SA	13.5/58
SHIRAZ/ YALUMBA PARADOX/ BAROSSA, SA	15/60
MERLOT/ GRANT BURGE 'HILLCOTT'/ BAROSSA, SA	12.5/49
CHIANTI/ BUCCIA NERA/ TUSCANY, ITALY	13/54

FIZZ

COKE /NO SUGAR/SPRITE / FANTA/ LIFT	4.5
LEMON, LIME & BITTERS/ SAN PELLEGRINO CHINOTTO/LIMONATA	6.0
ARANCIATA ROSSA	5.0
PUREZZA SPARKLING (750ML)	6.0
REMEDY KOMBUCHA GINGER LEMON / CHERRY PLUM/ RASPBERRY LEMONADE	5.5
FUZE PEACH ICED TEA	5.5

SMOOTHIES

NUTS ABOUT YOU	11.5
ALMOND MILK, BANANA, PEANUT BUTTER, MAPLE	
BERRY RIPE	11.0
COCONUT WATER, ACAI, BLUEBERRIES, BANANA, LEMON	
SHREK	12.5
COCONUT MILK, SUPERGREENS, MANGO, BANANA	

SHAKES

CHOCOLATE/VANILLA /CAMEL	
STRAWBERRY/ NUTELLA/ BANANA	

BEER (TAP - 425ML)

CARLTON DRAUGHT / AUS	11.0
PIRATE LIFE SOUTH COAST PALE ALE / AUS	11.0

BOTTLED

KIRIN / JAPAN	10.0
HEINEKEN (500ML CAN) / NETHERLANDS	13.0
STONE AND WOOD PACIFIC ALE / AUS	11.0
ASAHI SUPER DRY BLACK / JAPAN	12.0
PERONI RED / ITALY	10.0
2 BROTHERS TAXI (CAN) / AUS	11.0
CORONA / MEXICO	10.0
GREAT NORTHERN SUPER CRISP / AUS	9.0

COCKTAILS

PASSIONFRUIT MARTINI	18
VODKA, VANILLA, PASSIONFRUIT, LIME, ELDERFLOWER	
NEGRONI	19
HENDRICK'S GIN, CAMPARI, ANTICA FORMULA	
ESPRESSO MARTINI	16
VANILLA VODKA, KAHLUA, ESPRESSO	
G&T SPRITZ	17
LAVENDER INFUSED GIN, ELDERFLOWER, TONIC	
BELLINI SPRITZ PEACH NECTAR, PEACH LIQUOR, PROSECCO, SODA	17
LIVING THE DREAM PISCO,	19
CARAWAY/DILL INFUSED VODKA, EGG WHITE, RASPBERRIES, LEMON, BITTERS	

