

# CATALINA

Groups may select their own menu from the following:

13 - 19 guests: semi set menu, with 4 choices from each course

20 - 29 guests: semi set menu, with 3 choices from each course

30 - 39 guests: semi set menu, with 2 choices from each course

40 - 50 guests: a set menu, with choice of main courses only

## Entrées

Eight freshly shucked Sydney rock oysters natural, with eschalot and red wine vinegar  
Catalina house smoked salmon with soft boiled duck egg, truffle mayonnaise & brioche

Pan fried king prawns with chilli, garlic & herb butter

Citrus & sugar cured kingfish with pomegranate & horseradish dressing

Catalan style whitebait with fried duck egg & lemon

Pickled baby beetroot, caramelised onion, toasted walnut & goats cheese tart

Bufala mozzarella and heirloom tomato salad

## Mains

Pan fried snapper fillet with potato and garlic mash; lemon caper butter

Cone Bay saltwater barramundi with spanner crab parcel; sage and eschalot cream

Roasted baby chicken with vanilla carrot puree, heirloom carrots, peas & asparagus

Riverine beef tenderloin with olive potato gnocchi, spinach & sautéed exotic mushrooms

Vegetarian Risotto of the day

## Desserts

Classic lemon tart with mascarpone

Dark chocolate and date tart with rose petal ice cream

Salted peanut praline and caramel parfait

Vanilla bean crème brûlée with marmalade ice cream

Cheese & fruit

Coffee and petits fours

**All menus include salad and vegetables with main course; Coffee/tea and petits fours.**

**Menus may change without notice. Please allow for seasonal menu variations.**

**Contact details for bookings:**

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