

CATALINA

Oysters

Freshly shucked Sydney rock oysters:

Natural, with eschalot and red wine vinegar (minimum order six)	each	4
Natural, with lime, chilli and tobiko (minimum order six)	each	4.5
Tempura, with seaweed and sesame salad and ponzu (minimum order six)	each	4.5

Our oysters are sourced from the best growers of Sydney rock oysters on the NSW coast, and opened to order

Entrée

Catalina house smoked salmon, potato roesti, chopped egg, chive and dill mousse	30
Chilled tomato soup with salsa verde and salt cod croutons	22
Jamón Ibérico de Bellota with pea purée, almond, snow pea tendrils and apple jelly	33
Seared Queensland sea scallops, Catalina morcilla, sauce vierge and corn purée	32
Catalan style whitebait with fried duck egg and lemon	21
Hand-picked blue swimmer crab linguine with soffrito, garlic and chilli	25
Rolled quail with tarragon and walnut; foie gras and pear tart	33
Roasted fennel and baby beetroot salad with citrus labneh	21

Main

Pan fried snapper fillet with potato and garlic mash; lemon caper butter	45
Rare poached ocean trout with candied eggplant, bok choy and spiced tomato	40
Beer and honey battered dusky flathead, baby rocket, sauce gribiche and lemon	35
Curried Blue eye with confit potatoes, chilli jam and a lime wedge	42
Poached free range chicken with baby vegetables; shellfish and bread sauce	32
Pan roasted veal cutlet saltimbocca with pine nuts and sage	40
Roasted venison with pickled red cabbage, toasted walnuts and butternut pumpkin purée	48
Rangers Valley 250 day grain fed beef tenderloin with fondant potato, onion confit and shiitake	45
Roasted suckling pig with quince aioli (limited availability) <i>A Catalina signature dish</i>	99

Catalina's sourdough bread is baked on the premises daily

Dessert

Dessert selection to share (a selection of 5 smaller desserts from the menu)	47
Yoghurt and white chocolate foam with orange jelly and pistachio ice cream	19
<i>2006 Baumard 'Quarts de Chaume' (Loire Valley, France) 90mL</i>	gl 20
Honeycomb parfait with dark chocolate caramel	19
<i>Pedro Ximenez, Valdespino 'El Candado' (Jerez, Spain) 60mL</i>	gl 14
Passionfruit soufflé	22
<i>2008 Punt Road 'Botrytis Semillon' (Riverina, NSW) (90mL)</i>	gl 15
Caramelised banana, Grand Marnier mousse, amaretti and chocolate sorbet	19
<i>Seppeltsfield 'Rare Tokay' (Rutherglen, Vic) (60mL)</i>	gl 25
Classic lemon tart with mascarpone	19
<i>2006 Salomon Undhof 'Auslese Riesling' (Krems, Austria) (90mL)</i>	gl 21
Vanilla bean bruleé, apple galette, candied macadamia nuts and vanilla ice cream	19
<i>1989 Château Suduiraut (Sauternes, France) (90mL)</i>	gl 45

Full cheese selection with walnut bread, quince paste, muscatels, and fruit

39

See daily list for individual cheeses

Cheese selection can be matched by numerous examples of dry and sweet whites, red and fortifieds. Please speak to Sommelier for recommendations

Petits fours (six pieces)

12

2000 Isole e Olena 'Vin Santo' (Firenze, Italy) (60mL)

gl 20

Chefs: Paul McMahon and Ian Royle

10% surcharge applies to food prices on Sundays and Public Holidays