

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 with soft boiled duck egg, truffle mayonnaise and brioche	30
Spicy shellfish soup with clams, mussels and grilled cuttlefish	31
Pan fried king prawns with chilli, garlic and herb butter	32
Citrus and sugar cured kingfish with pomegranate and horseradish dressing	29
Hand made tortellini of snapper and pearl meat with fennel purée and sauce vierge	32
Seared sea scallops with zucchini and goats cheese croquettes, tomato frito	33
Catalan style whitebait with fried duck egg and lemon	23
Roulade of quail and morcilla with quince, cavolo nero, aioli and palm sugar caramel	29
Cos salad with poached egg, crispy pancetta, anchovies and parmesan	25
Pickled baby beetroot, caramelised onion, toasted walnut and goats cheese tart (v)	22
Bufala mozzarella and heirloom tomato salad (v)	25

Main

Pan fried snapper fillet with potato and garlic mash; lemon caper butter	46
Crispy skin, olive oil poached salmon with lentils, salsa verde, beer battered anchovy and sage	44
Char grilled swordfish with braised baby octopus and peperonata	45
Cone Bay saltwater barramundi with spanner crab parcel; sage and eschalot cream	46
Double roasted pasture-raised free range Burrawong duck à l'orange	48
Roasted baby chicken with vanilla carrot purée, heirloom carrots, peas and asparagus	42
Pan roasted lamb rack with chive spaetzle, baby beetroots and jerusalem artichoke crisps	46
Riverine beef tenderloin with olive potato gnocchi, spinach, and sautéed exotic mushrooms	46
Roasted suckling pig with apple purée, braised red cabbage and raisins. <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
Layered buttermilk panna cotta with poached rhubarb and apple sorbet	19
<i>2009 Domaine Pichot, Le Marigny Molleux (Vouvray) 90mL</i>	<i>gl 14</i>
Caramelised fig, vanilla cream tart with fig ice cream	19
<i>2008 Disznókő Late Harvest (Tokaji)</i>	<i>gl 16</i>
Vanilla bean crème brûlée with marmalade ice cream	19
<i>2006 Pressing Matters 'R139' Botrytis Riesling (Coal River Valley, Tas) 90mL</i>	<i>gl 16</i>
Salted peanut praline and caramel parfait	19
<i>Seppeltsfield Cellar No. 6 Tokay (Rutherglen) 60mL</i>	<i>gl 10</i>

Pavlova with fresh strawberries, lime curd and strawberry coulis <i>1996 Château Guiraud (Sauternes) 90mL</i>	19 <i>gl 30</i>
Dark chocolate and date tart with rose petal ice cream <i>2007 Hamiltons Bluff Dolce Nero (Canowindra) 90mL</i>	19 <i>gl 15</i>
Classic lemon tart with mascarpone <i>2009 Punt Road Botrytis Semillon (Riverina) 90mL</i>	19 <i>gl 16</i>
Full cheese selection with walnut bread, quince paste, muscatels, and fruit <i>See daily list for individual cheeses</i> <i>Cheese selection can be matched by numerous examples of dry and sweet whites, red and fortifieds. Please speak to Sommelier for recommendations</i>	39
Petits fours (six pieces) <i>2004 Antinori Vin Santo (Chianti, Tuscany) 60mL</i>	12 <i>gl 15</i>
Vittoria Cinque Stelle espresso, long black, cappuccino, latte, flat white, macchiato	5.5
Double espresso	7.5
Chamellia Teas (All Chamellia teas are sourced from Sri Lanka, hand picked, certified 100% organic; no artificial colours, flavours or preservatives; ethically sourced and finest quality)	
Blends:	
English Breakfast <i>A smooth balanced and full bodied blend of Ceylon's Dimbullah and Uva regions with Indian Darjeeling</i>	7
Earl Grey <i>Premium Ceylon accented with a subtle hint of organic Bergamot essence – aromatic and piquant</i>	7
Gunpowder Green <i>An extra special green tea with a sweet, smoky flavour and delicate taste nuances</i>	7
Chai <i>A delightfully complex blend of Ceylon tea and natural organic spices: pepper, clove, cinnamon & cardamom, usually served as Chai latte</i>	7
Single Origin Tea:	
Reserve Selection Ceylon Black OP1 <i>High altitude Orange Pekoe Grade Ceylon tea. Best consumed black. Sweet, fruity and very low tannin</i>	11
Herbal teas:	
Organic Lemongrass <i>The sweetness of lemongrass is paired with the spicy pungency of ginger: invigorating</i>	7
Organic Peppermint <i>The bright fresh aroma of pure organic peppermint</i>	7
Organic Chamomile <i>A pure high quality chamomile boasting a clean bright aroma</i>	7