



C
CATALINA
BAR & RESTAURANT

Burgers, Sandwiches & Wraps

Chicken fajita spiced chicken, onions, refried beans, sour cream, guacamole, salsa & chips	\$19
Boston grilled sandwich salami, melted cheese, tomato, dill pickle, chips	\$19
Smoked chicken & bacon panini cos lettuce, tomato, garlic aioli & chips	\$19
Wagyu beef burger rasher bacon, egg, tomato chutney, swiss cheese, salad & chips	\$25
Club sandwich sliced turkey, rasher bacon, fried egg, lettuce, tomato, swiss cheese & chips	\$19
Pork Cubanos shredded grilled pork & onion, melted cheese, dill pickle on grilled panini, chips as seen on the movie "Chef"	\$19

Char grilled items

Rib eye on the bone 400gm Diamantina platinum, 100 day grain fed, QLD	\$43
Eye fillet 200gm Oakey black, grass fed, msa graded, QLD	\$42
Wagyu rump 350gm Jack's creek wagyu, black angus cross, marble score 4-6, NSW	\$42
Pork cutlet 300gm Murray valley high country pork, sustainably farmed, sow stall free, NSW	\$35
Wagyu beef sausages (3) garlic, thyme & black pepper	\$29

All grill items are served with
beer battered chips & garden salad
OR
potato gratin/green beans

Condiment selection

Red wine jus	Wild mushroom sauce
Peppercorn sauce	Garlic butter

Main Meals

Caesar Salad baby cos lettuce, prosciutto, garlic croutons, parmesan, poached egg & anchovies	\$17
Mushroom risotto truffle oil, parmesan cheese, petite herbs (v)	\$19
Yellow curry of pork nigella seeded basmati rice, roti	\$25
Panko & herb crumbed snapper beer battered chips, garden salad, tartare sauce	\$25
Prawn pizza kalamata olive & chilli	\$22
Atlantic salmon pickled potato salad, wilted asian greens, vinaigrette (gf)	\$33
Mediterranean lamb salad pumpkin, zucchini, feta, capsicum, eggplant, tomato, spinach (gf)	\$19
Vietnamese chicken salad marinated chicken, pickled vegetables, peanuts, coriander dressing	\$19
Soppressata salami pizza fried peppers, chilli	\$22

Side dishes

Onion rings with tomato chutney	\$5
Garden salad	\$5
Beer battered chips with aioli sauce	\$5

To Finish

Coconut pannacotta sour cherry ice cream, coconut crumble, chocolate textures (gf)	\$15
French apple tart lavender ice cream, honeycomb, vanilla crème anglaise	\$15
Chocolate torte white chocolate mousse, salted caramel, popcorn praline (gf)	\$15
Mango & macadamia chimi changa with vanilla ice cream	\$15
Australian farmhouse cheeses served with quince paste, poached fruit, lavosh bread	\$25