

CATALINA

OYSTERS

Freshly shucked Sydney rock oysters: Sourced from the best growers on the NSW coast and opened to order

NATURAL, WITH ESCHALOT AND RED WINE VINEGAR (MINIMUM ORDER SIX) (GF, DF) 4.5 EACH

NATURAL, WITH LIME, CHILLI AND TOBIKO (MINIMUM ORDER SIX) (GF, DF) 4.5 EACH

TEMPURA WITH PONZU AND SESAME SEEDS (MINIMUM ORDER SIX) (DF) 4.5 EACH

ENTRÉE

CATALINA HOUSE SMOKED MOUNT COOK SALMON, LEMON SOUR CREAM, CUCUMBERS, SALMON MOUSSE, DILL AND FRIED CAPERS (GF) 32

POACHED WESTERN AUSTRALIAN MARRON TAIL, ORANGE, AIOLI AND SEASONAL VEGETABLES (GF, DF) 38

PAN SEARED SEA SCALLOPS, SAUTÉED CUTTLEFISH, BASIL PEA PURÉE, ZUCCHINI, PROSCIUTTO AND BOTTARGA (GF) 32

ASSIETTE OF SPANNER CRAB, TEMPURA SCAMPI, RED SPOT WHITING, DIAMOND SHELL CLAMS, CONFIT TOMATO, POTATO, LEMON AND CHILLI BEURRE BLANC 36

CRISPY SKIN PORK BELLY, PEPERONATA, CHORIZO, SPRING ONION AND AIOLI NERO (GF, DF) 29

BURRATA, BUTTERNUT PUMPKIN, TOASTED PEARL BARLEY, GARLIC KALE PURÉE AND PEDRO XIMENEZ DRESSING (V, GF) 28

SALAD OF HEIRLOOM TOMATO, CHARGRILLED STONE FRUIT, COS HEARTS, CRISPY BASIL AND PLUM GAZPACHO (GF, DF, VEGAN) 29

MAIN

CRISPY SKIN CONE BAY BARRAMUNDI, SPANNER CRAB RAVIOLI, ENOKI MUSHROOM, AVRUGA, SAGE AND ESCHALOT CREAM 51

GLACIER 51 TOOTHFISH, CONFIT BABY OCTOPUS, PEARL COUSCOUS, OLIVES AND TOMATO CONSOMMÉ (DF) 52

CRISPY SKIN MOUNT COOK SALMON, DAIKON, SHIITAKE, ASPARAGUS, SEA SUCCULENTS AND KOMBU DASHI (GF, DF) 49

BUTTER POACHED MORETON BAY BUG, SAFFRON TAGLIATELLE, BROCCOLI, GARLIC, TARRAGON BUTTER AND LOBSTER OIL 49

PAN ROASTED SPRING LAMB RACK, CITRUS BUFFALO RICOTTA, BABY BEETROOTS, SWEET POTATO PURÉE AND TOASTED ALMONDS (GF) 49

GRASS-FED BEEF TENDERLOIN, POTATO ROSTI, SAUTÉED WILD MUSHROOMS, PICKLED ONION AND MADEIRA JUS 49

ROASTED SUCKLING PIG, APPLE AND PEAR CHUTNEY, ROSEMARY JUS *a Catalina signature dish* (GF) 120

VEGETARIAN OPTION – SEE DAILY LIST

(V) DENOTES VEGETARIAN. (GF) DENOTES GLUTEN FREE. (DF) DENOTES DAIRY FREE

EXECUTIVE CHEF: MARK AXISA

HEAD CHEF: ALAN O'KEEFFE

DESSERT

DESSERT SELECTION TO SHARE (A SELECTION OF 5 SMALLER DESSERTS) 70

DARK VALRHONA CHOCOLATE MOUSSE, MILK CHOCOLATE CREMEUX, KIRSCH POACHED CHERRIES, CRÈME CHANTILLY, YOGHURT CHERRY ICE CREAM 26

2013 *Domaine Du Mas Blanc Collita Banyuls (Roussillon)* 60mL gl 15

MANGO AND APRICOT BRÛLÉE, KATAIFI PASTRY, MANGO AND APRICOT COMPOTE 25

2015 *Yalumba FSW 8B Botrytis Viognier (Barossa Valley)* 90mL gl 17

BAKED PEACHES, COCONUT JELLY, TAPIOCA PEARLS, GUAVA AND BLOOD PEACH SORBET WITH COCONUT SOUP (VEGAN, GF) 24

2013 *Torbreck Bothie (Barossa Valley)* 90mL gl 14

STRAWBERRY BAVAROIS, PISTACHIO SPONGE, BERRY ROULADE WITH STRAWBERRY SORBET 25

2014 *Nevis Bluff Late Harvest Pinot Gris (Central Otago)* 90mL gl 16

PASSIONFRUIT CHEESECAKE WITH FRESH PASSIONFRUIT AND WHITE CHOCOLATE ICE CREAM 25

2010 *Domaine Pichot Le Marigny Moëlleux (Vouvray)* 90mL gl 15

CARAMELISED FIG WITH BITTER CARAMEL MOUSSE, BRIK PASTRY AND SUGARED PISTACHIO 25

2000 *Château Coutet (Sauternes-Barsac)* 90mL gl 40

CATALINA BANANA SPLIT WITH PEANUT BUTTER PARFAIT AND AERO HONEYCOMB CHOCOLATE 23

2013 *Disznókő Late Harvest Furmint (Tokaji)* 90mL gl 18

CLASSIC LEMON TART WITH MASCARPONE 22

2013 Punt Road Botrytis Semillon (Riverina) 90mL gl 17

FULL CHEESE SELECTION WITH WALNUT BREAD, FIG PASTE, AND FRUIT 39

See daily list for individual cheeses

Cheese selection can be matched with numerous dry and sweet whites, reds and fortifieds

Please speak to Sommelier for recommendations

PETIT FOURS (SIX PIECES) 14

DESSERTS, PASTRY & BREAD: BERNY OSORIO

PLEASE NOTE: CREDIT CARD TRANSACTIONS ATTRACT A 1.65% SURCHARGE

MONDAY – SATURDAY, LUNCH 12:00PM – 3:00PM. DINNER 6:00PM – 10:00PM. SUNDAY, LUNCH 12:00PM – 4:00PM.



CATALINA'S BALCONY BAR: BAR FOOD AVAILABLE ALL DAY. NO BOOKINGS. SUBJECT TO AVAILABILITY.

MONDAY – SATURDAY, 12:00PM – 10:00PM. SUNDAY, 12:00PM – 4:30PM. CATALINA SUNDAYS 6:00PM – 10:00PM.

ENJOY A FREE BOTTLE OF AWARD WINNING WINE WHEN YOU PAY WITH YOUR CITIBANK CARD
(MAY NOT BE USED WITH ANY OTHER OFFER)