



CATALINA
BAR & RESTAURANT

DINNER MENU

BREADS

Toasted ciabatta and dips	10
Garlic, herb and parmesan pizza bread	10
Bruchetta of cherry tomatoes, marinated feta, pumpkin	10

ENTRÉE

Oysters natural, with fresh lemon (half dozen / dozen) (gf,df)	26 / 38
Oysters Kilpatrick (half dozen / dozen) (gf,df)	26 / 38
Duck raviolo, slow braised duck ragout in homemade pasta, herb butter sauce	26
Seafood chowder, prawn, mussels, barramundi, corn, parsley, warm bread roll	22
Vegan linguine, wild mushrooms, shallots, creamy white wine sauce (df)	19
Antipasti plate, cured meats, cornichons, olives, marinated grilled vegetables, marinated feta, toasted ciabatta	22
Calamari, crispy radish, pickled ginger, yuzu kewpie, four pepper	19/29
Suppli, tomato sugo, basil, vegan mozzarella rice balls (gf,df)	19

SALADS

Vietnamese beef salad, baby gem lettuce, cherry tomatoes, shallots, spring onion, mint, cucumber, radish, carrot, palm sugar & lime dressing (gf,df)	22
Caesar Salad, triple smoked bacon, garlic croutons, anchovies, baby gem leaves, shaved parmesan, house dressing	20
Add grilled chicken or haloumi 6	

ITALIAN PIZZA

Gluten Free base 3.5

Supreme, ham, salami, peppers, mushrooms, olives	22
Margherita, tomatoes, marinated fetta, basil	20

CHAR GRILLED

Choice of roasted wagyu fat potatoes and steamed vegetables or chips and garden salad	
Wagyu rump 350g, MSA graded, grain fed angus cross, Marble score 7+ Rangers Valley, NSW	45
OP Riverina Ribeye 400g, grass fed yearling, Marble score 2+ Northern Rivers, NSW	50
Aberdeen Angus eye fillet 250g, pure black, grass fed South Eastern Australia	43
Wagyu rump 200g, MSA graded, grain fed angus cross, Marble score 7+ Rangers Valley, NSW	29
Fillet Mignon 250g, wrapped in triple smoked bacon	45
Sauces (gf) Red wine jus, creamy peppercorn, creamy mushroom	
Extra Sauce	2.5

MAIN PLATES

Thyme marinated chicken breast, dauphinoise potato, baby vegetables, port & redcurrant jus (gf)	34
Confit pork belly, kumera & pumpkin puree, baby beets, grilled fennel, jus (gf)	34
Crispy pan seared salmon, wasabi ponzu cream, sesame roasted potato, asian greens, parmesan shards	36
Lamb rump, preserved lemon polenta, vine ripened cherry tomatoes, olives, eggplant, charred red onion, rosemary jus (gf)	37
Market fresh fish, please ask about today's special	POA
Japanese beef curry, pickled vegetables, rice	28
Beef burger, 200g beef pattie, bacon, beetroot, lettuce, red onion, cheese, pickles, chips	28
Panko flathead, garden salad, chips, tartare sauce	27
Vegan eggplant & sweet potato curry, fragrant basmati rice, poppadums (gf,df)	25

SIDES

garden salad / seasonal vegetables	6
wagyu fat, rosemary & garlic potatoes / chips & aioli	8

DESSERTS

Catalina mess, meringue kisses, double cream, freeze dried mango and strawberry segments, chocolate jelly, summer fruit gel (gf)	15
Summer pudding, crème brulee ice cream	15
Rosewater & lychee panna cotta, raspberry sherbet sorbet (gf)	15
Chocolate & strawberry cheesecake, fresh berries, shaved chocolate	15
Australian cheese plate – Willow Grove brie, dynasty blue, Maffra aged cheddar, lavosh	25

DESSERT WINE & FORTIFIED

Vasse Felix Cane Cut Semillon (60mls) Marlborough, NZ Complex aromas of lemon meringue and ginger nut, with hints of vanilla spice. A lovely viscous, silky mouthfeel provides richness and texture	11/65
Greywacke Late Harvest Riesling (60mls) Marlborough, NZ A wine of intense aromatics – exotic honeysuckle blossom, candied lemon and vanilla custard, infused with a hint of cloves. The luscious palate has a marmalade-like combination of lemons and limes mingled with the richness of honeyed apricots and a dollop of crème caramel. Silky, succulent and harmonious – finishing with a lively citrusy crispness	13/75
Bleasdale Vineyards The Wise One Tawny Luscious flavours of chocolate with a hint of vanilla make this cognac a perfect after dinner drink	10
Martell Medaillon Vsop Cognac A smooth and mellow cognac that is a true cocktail of aromas, at once fresh, rounded and woody. A cognac to enjoy on its own, over ice or lengthened with a mixer.	16
Courvoisier VS Is a blend of several crus aged between three and seven years. The fusion of younger and older cognacs gives this a fruity, delicate taste and a bouquet filled with ripe fruit and spring flowers	17
Hennessy VS Woody and nutty with a little sweetness. Develops rounded floral notes, with elements of berries, vanilla spice and plenty of oak	13.5
Hennessy VSOP offers a delicate blend of wood notes and spices, punctuated by the scent of cloves and cinnamon. Discreet, subtle and harmonious, it is characterised by a fragrance of honey and a suggestion of liquorice	16
Hennessy XO spicy aromas of oak and leather with the sweeter essences of flowers and ripe fruit. Well-balanced, the initial flourish is dominated by the powerful suggestion of pepper and rancio, which testify to the long years it has spent being aged	26.5