



SHARE PLATES & STARTERS

OLIVES (GF) \$18

Marinated olives

CIABATTA BREAD \$12

Rustic ciabatta bread & selection of dips

ARANCINI (V) \$16

Porcini & truffle arancini with saffron aioli & pickled red onion

CALAMARI (GF) \$18

Szechuan spiced calamari with apple & palm sugar vinaigrette

SPANISH MEATBALLS (GF) \$18

Spanish style meat balls, salsa de tomato & shaved parmesan

FAVOURITES

BEEF BURGER \$22

Beef brisket with cheddar cheese, slaw & siracha aioli

STEAK SANDWICH \$24

Grilled steak with petite greens, semi dried tomatoes, caramelised onion & confit garlic aioli

CHICKEN BURGER \$22

Katsu curry fried chicken with daikon, green cabbage, Japanese mayonnaise & pickled ginger

MARGHERITA PIZZA \$18

Tomato sauce, bocconcini & basil

THREE CHEESE PIZZA \$22

Three cheeses, sopressa salami, chilli & oregano

CAJUN CHICKEN PIZZA \$22

Cajun style chicken, cherry tomatoes, caramelised onion, bocconcini & shallots

Gluten Free Base Add \$3.50

*Due to staffing shortages we are unable to provide table service.
Please place your order at the bar or the front counter. Thank-you.*

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.



CATALINA
BAR & RESTAURANT

MAINS

HICKORY SMOKED RUMP STEAK 250g (GF) \$32

Hickory smoked, grain finished for 100 days

SIRLOIN STEAK 250g (GF) \$42

Sirloin steak, grain finished for 150 days

PAN SEARED BARRAMUNDI (GF) \$34

Pan seared barramundi fillet with pomme puree, broccolini & asadillo salsa

*Served with your choice of either fat chips or Philly mash & confit cherry tomatoes
Sause selection - red wine jus, bearnaise, peppercorn, salsa verde*

LINGUINI (V) sm \$18 | lg \$22

Mediterranean vegetable linguini with a herb gremolata crumb

BEER BATTERED FLATHEAD \$26

Beer battered flathead with tartare, dill salt & lemon cheek

CHICKEN PARMIGIANA \$28

Chicken parmigiana with mozzarella, tomato & herb fondue

CATALINA CAESAR \$23

Catalina Caesar salad with triple smoked bacon, herb croutons, white anchovies, baby gem cos, cajun chicken, shaved parmesan, poached egg & creamy Caesar dressing

SIDES

Fat chips with dill salt (GF/V) \$6

Sautéed broccolini with flaked almond & confit garlic (GF/V) \$9

Petite greens, shaved parmesan & balsamic vinaigrette (GF/V) \$8

DESSERT

DATE PUDDING (V) \$18

With sticky caramel sauce & mascarpone cream

COFFEE PANNA COTTA \$18

With espresso syrup & chocolate soil

CHEESE (V) \$24

Selection of artisan cheeses with roasted nuts, fresh grapes, quince paste & lavosh

*Due to staffing shortages we are unable to provide table service.
Please place your order at the bar or the front counter. Thank-you.*

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.