

BREADS

TRIO OF DIPS (V) \$16

served with Turkish bread and red pepper hummus, coriander & cashew dip, smoky miso baba ghanoush dip

WILD MUSHROOM BRUSCHETTA (V) \$18

served on sourdough with herb mayo

ENTREE

RED PEPPER & TOMATO SOUP (V) \$18

Ricotta & basil oil

PORCINI & TRUFFLE ARANCINI (V) \$20

Creamy red pepper sauce, parmesan crisp

GREEK STYLE MEATBALLS \$22

Lemon sage brown butter sauce, herb bread

SALT & PEPPER CALAMARI (GF) \$22

Compressed watermelon, mint, burnt lime & balsamic glaze

SEARED SCALLOP WITH TWICE COOKED PORK BELLY (GF) \$28

Shimeji mushroom, cauliflower puree & crumble

WILD MUSHROOM & TARRAGON RISOTTO(GF/V)

ENTREE \$24 | MAIN \$32

Truffle salsa, parmesan crisp, micro sorrel

SLOW BRAISED LAMB RAGOUT

ENTREE \$24| MAIN \$34



FAVOURITES

CATALINA CLUB SANDWICH \$28

Lettuce, tomato, poached lemon pepper chicken, bacon, fried egg, cheese, cranberry sauce, chips & aioli

KARAAGE CHICKEN BURGER \$26

Slaw, spicy aioli, daikon, pickled ginger with chips & aioli

BEEF BURGER \$26

Mesculin lettuce, tomato relish, cheese, dill cucumber, chips & aioli

CRISPY BEER BATTERED FLATHEAD \$26

Chips, tartare sauce, lemon wedge & salad

VEGETARIAN SUPREME PIZZA \$22

Onion, capsicum, pineapple, olives, semi dried tomato, mushroom, tomato garlic sauce & mozzarella cheese

GOURMET MEAT EATER PIZZA \$26

Onion, capsicum, peperoni, salami, bacon, BBQ sauce & mozzarella cheese

PERI PERI CHICKEN PIZZA \$26

Capsicum, cherry tomato, caramelized onion, shallots, mozzarella cheese & peri peri sauce

Gluten free pizza base. Add \$3.50

SALADS

CATALINA CAESAR SALAD \$26

Baby gem lettuce, shaved parmesan, grissini sticks, lemon pepper chicken, white anchovies, creamy dressing, candid bacon & poached egg

WARM THAI BEEF SALAD (GF) \$26

Cucumber, daikon, spring onion, cilantro & palm sugar lime dressing, toasted nuts, fried shallots

COB SALAD (GF) \$26

Baby cos, corn, avocado, bacon, grilled chicken, tomato, red onion, boiled egg & ranch dressing

FROM THE GRILL

Served with Philly mash, onion rings, pickled vine ripped cherry tomato

RUMP STEAK 250G \$38

Grain fed 150 days

SIRLOIN STEAK 250G \$48

Grain fed 100 days

SCOTCH FILLET 300G \$56

Grain fed 100 days

YOUR CHOICE OF SAUCE

Red wine jus

Peppercorn jus

Chimichurri

Cafe de Paris Butter



MAINS

SLOW COOKED BEEF RENDANG CURRY \$30

Roti canai, coconut rice, pickled cauliflower florets

GRILLED CHICKEN SUPREME (GF) \$38

Smoked sweetcorn puree, pancetta, cannellini bean & sweet potato crisp

CRISPY PAN SEARED SNAPPER (GF) \$38

Bok choy, Asian broth, charred fennel & lotus root crisp

CRISPY SKIN BARRAMUNDI (GF) \$38

Colcannon mash, wilted spinach, leek crisp, red wine beurre blanc sauce

MOROCCAN SPICED LAMB LOIN (GF) \$49

Beetroot hummus, pomegranate molasses, salt bush & green beans

SIDES

Philly mash potato with fried shallots (GF/V) \$8

Crispy potato chips with aioli (GF/V) \$8

Onion rings with Peri Peri mayo (V) \$8

Wild rocket, Pecorino, Nashi pear with aged balsamic dressing (GF/V) \$10

Sauteed broccolini with toasted almond flakes (GF/V) \$12

DESSERTS

BAILEY BRULEE (V) \$24

Biscotti, raspberry coulis, mascarpone cream, edible flowers

PEACH PANNA COTTA (GF/V) \$24

Dehydrated raspberry, lemon balm, whipped vanilla cream

STICKY DATE PUDDING (V) \$24

Vanilla bean ice cream, butter soil, fresh strawberry, edible flower

SELECTION OF AUSTRALIAN CHEESE PLATE \$36

Maffra mature cheddar, Tarago River Shadows of Blue & Willow Grove double brie, Lavosh cracker, quince paste, Grissini sticks, muscatels, nuts



WINE

CHAMPAGNE & SPARKLING

| | G | B |
|------------------------------|----------|----------|
| Chain of Fire Brut Cuvee | \$11 | \$50 |
| Fiore Prosecco | \$12 | \$55 |
| Josef Chromy Sparkling Rose | | \$90 |
| YVES Premium Sparkling Cuvee | \$14 | \$65 |
| Moet & Chandon Imperial Brut | | \$150 |

ROSE & MOSCATO

| | G | B |
|-----------------------------|----------|----------|
| Rymill "The Yearling" Rose | \$13 | \$62 |
| Fiore Moscato | \$12 | \$55 |
| Marquis de Pennautier Rose | \$12 | \$55 |
| Bimbadgen Botrytis Semillon | \$14 | \$66 |

WHITE

| | G | B |
|--|----------|----------|
| Chain of Fire Semillon Sauvignon Blanc | \$11 | \$50 |
| Ara Sauvignon Blanc | \$12 | \$55 |
| Framingham Nobody's Hero Sauvignon Blanc | | \$72 |
| Chain of Fire Chardonnay | \$11 | \$50 |
| Beach Hut Chardonnay | \$12 | \$55 |
| Josef Chromy Pepik Chardonnay | | \$80 |
| Pikes "Luccio" Pinot Grigio | \$13 | \$60 |
| Derwent Estate Pinot Gris | | \$94 |
| Ad Hoc Wall Flower Riesling | \$14 | \$64 |
| Bremerton "Mollie & Merle" Verdelho | | \$57 |
| Bremerton Fiano | | \$70 |

RED

| | G | B |
|--|----------|----------|
| Chain of Fire Shiraz Cabernet | \$11 | \$50 |
| Rymill "The Yearling" Cabernet Sauvignon | \$12 | \$55 |
| Giesen Estate Hawkes Bay Merlot | \$12 | \$55 |
| Rymill "The Yearling" Shiraz | \$11 | \$50 |
| Hentley Farm Villian & Vixen Shiraz | | \$80 |
| Argento Classic Malbec | \$13 | \$60 |
| Oak Ridge "OTS" Pinot Noir | \$13 | \$60 |
| Framingham Nobody's Hero Pinot Noir | | \$83 |
| Elvarado Tempranillo Grenache | | \$57 |
| Robert Oatley Signature Series GSM | \$14 | \$65 |



BEER

DRAUGHT

| | |
|-----------------------|------|
| XXXX Gold | \$10 |
| James Squire Pale Ale | \$12 |
| Stone & Wood | \$12 |
| Kirin Ichiban | \$13 |

LIGHT

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| James Boags Light | \$9 |
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MIDSTRENGTH

| | |
|-----------------|------|
| XXXX Gold | \$10 |
| Iron Jack Lager | \$10 |

FULL STRENGTH

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|--------------------|------|
| Boags Premium | \$11 |
| Toohey's Extra Dry | \$11 |
| Toohey's New | \$11 |
| Byron Bay Lager | \$12 |
| XXXX Bitter | \$11 |

AUSTRALIAN CRAFT

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|---------------------------|------|
| Little Creatures Pale Ale | \$12 |
| Little Creatures Rogers | \$11 |

LOW CARB

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|----------------------|------|
| XXXX Summer Lager | \$11 |
| Hahn Super Dry 3.5 | \$11 |
| Hahn Super Dry Lager | \$11 |

INTERNATIONAL

| | |
|----------|------|
| Heineken | \$13 |
| Guinness | \$12 |

CIDER

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|----------------------------|------|
| James Squire Ginger Beer | \$14 |
| 5 Seeds Cloudy Apple Cider | \$12 |



SPIRITS

VODKA

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|----------------------|------|
| Grey Goose Vodka | \$14 |
| Belvedere Pure Vodka | \$13 |
| 42 Below Vodka | \$11 |
| Zubrowka Vodka | \$12 |
| Absolut Vodka | \$10 |
| Smirnoff Red | \$9 |

GIN

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|--------------------------------|------|
| Tanqueray No. 10 | \$15 |
| Hendrick's Gin | \$12 |
| Bombay Sapphire London Dry Gin | \$10 |
| Tanqueray London Dry Gin | \$10 |
| Gordon's London Dry Gin | \$9 |

TEQUILA

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|-----------------------------|------|
| 1800 Reposado Tequila | \$13 |
| 1800 Anejo Tequila | \$13 |
| Jose Cuervo Especial Silver | \$10 |
| Herradura Plata Tequila | \$13 |
| Herradura Reposado Tequila | \$9 |

RUM

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|--------------------------------------|------|
| Goslings Black Seal Rum | \$12 |
| Appleton Estate Signature blend Rum | \$11 |
| Mt Gay Rum | \$11 |
| Bacardi Carta Blanca White Rum | \$10 |
| Captain Morgan's Original Spiced Rum | \$10 |
| Havana Club Anejo 3 Anos White Rum | \$10 |
| Sailor Jerry Spiced Rum | \$10 |
| Bundaberg UP Rum | \$9 |

BOURBON

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|--------------------------------|------|
| Gentleman Jack | \$12 |
| Woodford Reserve | \$12 |
| Bulleit Bourbon | \$11 |
| Makers Mark | \$10 |
| Wild Turkey | \$10 |
| Jack Daniels Tennessee Whiskey | \$10 |
| Jim Beam White Bourbon | \$9 |



SPIRITS

WHISKEY

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|---|------|
| Glenmorangie Original 10 year old | \$18 |
| Glenmorangie Nectar D'Or | \$18 |
| Chivas Regal 18 Year Old | \$18 |
| Laphroaig Whiskey | \$15 |
| Glenfiddich 12 Year Old Special Reserve | \$15 |
| Canadian Club 12 Year old classic | \$13 |
| Highland Park Malt Whiskey 10 year old | \$13 |
| Chivas Regal 12 Year Old | \$12 |
| Jamesons Irish Whiskey | \$12 |
| Southern Comfort | \$10 |
| Canadian Club 1858 Whiskey | \$10 |
| Jonny Walker Red Label | \$9 |

LIQUEURS

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|------------------------|------|
| Baileys | \$10 |
| Chambord | \$10 |
| Cointreau | \$10 |
| Drambuie | \$10 |
| Frangelico | \$10 |
| Galliano Amaretto | \$10 |
| Galliano Sambuca Alla | \$10 |
| Galliano Sambuca Blac | \$10 |
| Jagermeister | \$12 |
| Kahlua | \$10 |
| Liquor 43 | \$10 |
| Malibu | \$10 |
| Midori | \$10 |
| Paraiso Lychee Liqueur | \$10 |
| Peach Schnapps | \$10 |

APERITIF

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|---------------------|------|
| Aperol | \$10 |
| Campari | \$10 |
| Pernod | \$10 |
| Pimms No 1 Original | \$10 |