

ALL DAY DINING MENU

Available from 11am - 10:30pm

STARTERS

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

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

SLOW BRAISED LAMB RAGOUT ENTREE \$24 | MAIN \$34

Potato gnocchi, shaved pecorino, micro parsley

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



FAVOURITES

CATALINA CLUB SANDWICH \$28

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

KARAGE CHICKEN BURGER \$26

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

BEEF BURGER \$26

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

VEGETARIAN SUPREME PIZZA \$22

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

GOURMET MEATEATER PIZZA \$26

Onion, capsicum, pepperoni, salami, bacon, BBQ sauce, mozzarella cheese

PERI PERI CHICKEN PIZZA \$26

Capsicum, cherry tomato, caramelized onion, shallots, mozzarella cheese, Peri Peri sauce

CRISPY BEER BATTERED FLATHEAD & CHIPS \$26

Tartare sauce, lemon wedge, salad

FROM THE GRILL

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

RUMP STEAK 250G \$38

Grain fed 150 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

WILD MUSHROOM & TARRAGON RISOTTO (GF/V) ENTREE \$24 | MAIN \$32

Truffle salsa, parmesan crisp, micro sorrel

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

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

