

COCKTAIL		
AUSTRALIAN AVIATION	\$23	
Gin, Crème de Violette, Maraschino, lemon juice		
AUSTRALIAN LEMON & THYME DROP	\$20	
Vodka, Cointreau, lemon juice, white sugar		
LYCHEE MOJITO	\$22	
White rum, paraíso, simple syrup, mint, lychee, lime juice		
THE EXECUTIVE	\$20	
Whisky, lemon juice, honey, dash of bitters		
CATALINA SANGRIA	\$20	
Shiraz, Grand Marnier, apple juice, espresso, cinnamon & cinnamon syrup		
MOCHA MARTINI	\$22	
Kahlua, Baileys, Frangelico, honey syrup, cream, chocolate		
MOCKTAIL		
THE CRANBERRY CUTIE	\$15	
Cranberry juice, lemonade, mint & cherry		
VIRGIN CLASSIC MARGARITA	\$12	
Lemon juice, lime juice, sugar syrup, tonic water		
BEER		
Beer Draught		
Please see staff for selection & prices		
BEER		
XXXX Gold	B	\$12
Boags Premium		\$12.5
Boags Light		\$12
Tooheys Extra Dry		\$12
Heineken		\$12
Heineken 0		\$11
Byron Bay Lager		\$13
Guinness		\$14
Little Creatures Pale Ale		\$14
Hahn Super Dry 3.5		\$12
XXXX Summer Lager		\$12
James Squire Ginger Beer		\$15
CIDER		
5 Seeds Cloudy Apple Cider	B	\$13
WATER		
Just Water		\$5
Mt. Franklin Sparkling 330ml		\$6
Mt. Franklin Sparkling 750ml		\$10
JUICE		
Orange Apple Pineapple Cranberry		\$6

CHAMPAGNE & SPARKLING		G	B
Chain of Fire Brut Cuvee		\$12	\$55
Fiore Prosecco		\$14	\$65
Craigmore Cuvee Rose			\$55
Moet & Chandon Imperial Brut			\$150
MOSCATO & ROSE			
Fiore Moscato		\$12	\$55
Marquis de Pennautier Rose		\$14	\$65
The Lane Rose			\$70
WHITE			
Chain of Fire Sem Sauv Blanc		\$12	\$55
Ara Sauvignon Blanc		\$14	\$65
Chain of Fire Chardonnay		\$12	\$55
Wicks Chardonnay		\$14	\$65
Robert Oatley Signature Riesling		\$15	\$70
The Lane Pinot Gris		\$15	\$70
Bremerton “Mollie & Merle” Verdelho			\$60
Robert Oatley Signature Sauv Blanc			\$70
RED			
Chain of Fire Shiraz Cabernet		\$12	\$55
Robert Oatley Signature Series Shiraz		\$15	\$70
Chain of Fire Merlot		\$12	\$55
Majella “Composer” Cab Sav		\$14	\$65
Pocketwatch Pinot Noir		\$14	\$65
Alte Shiraz			\$60
Argento Classic Malbec			\$60
Robert Oatley Signature GSM			\$70
Willunga 100 Tempranillo			\$75
Wick Estate Pinot Noir			\$80
SOFT DRINK Bottle			
Coca Cola Coke No Sugar Diet Coke			\$7
Fanta Sprite Ginger Beer Ginger Ale Tonic			
Red Bull			\$7
SOFT DRINK On Tap			
Coca Cola Coke No Sugar Lift Tonic			\$6
Sprite Dry Ginger Ale Lemon Lime & Bitters			



Nestled in the rich history of Brisbane, Australia lies a tale of aviation heritage embodied by Catalina planes.

These iconic flying boats once graced the skies above Brisbane waters, serving a vital role in exploration and transport during World War II. Their sleek silhouettes and unmistakable presence were instrumental in safe guarding Australia's shores and projecting power across the Pacific. The Catalina's long-range capabilities and adaptability made it a vital allied aircraft in the Pacific War and was seen braving the elements and enemy fire with unwavering resolve.

Catalina Restaurant and Bar pays tribute to the iconic aircraft that traversed the skies with elegance and symbolizes a legacy of resilience and strategic importance. By supporting the local area with culinary flavour, Catalina Restaurant & Bar continues the legacy, ensuring that the story of the Catalina planes will be forever etched into Brisbane's history.

CATALINA MENU

LUNCH & DINNER

MINI BITES/STARTERS

MARINATED OLIVES (GF/VG) Lemon and fennel seeds	\$15
HUMMUS AND CRACKERS Citrus chickpea hummus	\$10
ARANCINI MUSHROOM AND MOZZARELLA Deep fried cheese mushroom rice balls with aioli	\$20
TEMPURA PRAWN Tempura fried prawn with sweet chilli sauce	\$20
TURKISH BREAD Grilled Turkish bread with olive oil and balsamic	\$20
POTATO SAMOSAS An Indian favourite with mint yogurt	\$15

ENTRÉE

ROAST VEGETABLE SOUP WITH THYME COCONUT CREAM (GF)	\$25
GRILLED SQUID (GF) Grilled paprika dusted squid with fresh herbs, watermelon and bean shoots	\$26
CATALINA MINTED CHICKEN WITH CHILLI JAM (GF) Tangy herb marinated chicken with Asian slaw and chilli jam	\$26
PAN SEARED SCALLOPS (GF) Pan seared scallops with parsnip puree, king mushroom, wakame and micro herbs	\$29
CLASSIC CAESAR SALAD (V) Baby gem lettuce, bacon, shaved parmesan, anchovies, soft poached egg, croutons + Add chicken \$6 + Add smoked salmon \$9	\$26
CAPRESE SALAD Tomato, mozzarella, basil drizzled with a rich balsamic glaze	\$26

FAVOURITES

MARGHERITA PIZZA (V) Tomatoes, bocconcini, mozzarella, basil, oregano	\$29
MEAT LOVERS PIZZA Pepperoni, salami, ham and bacon, roasted capsicum, chilli, mozzarella, oregano	\$30
TANDOORI CHICKEN PIZZA Tandoori chicken, green onion, red onion, mozzarella	\$30
CATALINA CLUB SANDWICH Sandwich bread, chicken, bacon, fried egg, lettuce, tomato, cheese, aioli served with chips	\$29
WAGYU BEEF BURGER Grilled wagyu beef patty topped with bacon, American cheese, pickles, beetroot relish served with chips	\$29
BATTERED FISH & CHIPS Tartare sauce, lemon, garden salad	\$30

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.

15% surcharge applies on public holidays.
Accor Plus dining discounts do not apply on public holidays.
Itemized split bill are not allowed.



MAINS

RED WINE BRAISED BEEF CHEEK Pomme puree, broccolini, gremolata crumbs, jus	\$45
PAN SEARED BARRAMUNDI (GF) Chimichurri, marinated carrot, radish and cucumber	\$45
FREE RANGE CHICKEN BREAST (GF) Served with roasted red pepper peperonata, ricotta cheese	\$42
BUTTER CHICKEN Served with basmati rice, naan bread, chutney and papadams	\$35
GNOCCHI Served with truffle cream with fresh mushroom	\$35
LINGUINE MARINARA Fish, prawns, mussel meat, squid and baby clams with garlic oil, capers and tomato sauce	\$45

GRILLS (GF) *(serve with choice of sauce, fennel and rocket salad)*

SCOTCH FILLET 300G 100 days grain fed angus beef, hereford	\$60
RUMP STEAK 250G 120 days grain fed black angus beef with MB2+	\$45
LAMB CUTLET 240G	\$60
YOUR CHOICE OF SAUCE Red wine jus / peppercorn sauce / mushroom sauce	

SIDES

Creamy potato mash (GF/V)	\$12
Chips with aioli (GF/V)	\$12
Sauteed mixed green vegetables, balsamic (GF/VG)	\$15
Roasted seasonal veg (GF/V)	\$15
Garden salad (GF/VG)	\$12

DESSERTS

BAILEYS CRÈME BRULÉ (V) Served with Italian biscotti, strawberries	\$20
CHEESE PLATE Australian local sourced brie, blue, cheddar, served with quince paste, fresh berries, assorted crackers	\$30
CHOCOLATE PRALINE TART Chocolate filled tart with chocolate ganache	\$22
NEW YORK CHEESECAKE New York style cheesecake with mix berries	\$22
SEASONAL FRUIT PLATTER	\$15

KIDS MENU

Spaghetti meatballs	\$18
Beef burger, chips, tomato sauce	\$18
Chicken nuggets & chips, tomato sauce	\$18
Fish & chips, tomato sauce	\$18
Kids steak, chips and tomato sauce	\$18
Vanilla, chocolate and strawberry ice cream	\$10

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