



CATALINA
RESTAURANT

Menu

à la carte

WINTER 2022

CLUBCATALINA



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WINTER 2022 MENU | MEMBER AND NON-MEMBER PRICES

TO SHARE

Garlic and Herb Bread (V) \$8/\$9

Clyde River Oysters (GF/DF)

Fresh Half **\$19/\$21**, Dozen **\$33/\$35**

Kilpatrick Half **\$21/\$23**, Dozen **\$35/\$37**

Australian Prawn Bowl \$22/\$24

Fresh Shark Bay prawns, homemade cocktail sauce and lemon (GF/DF)

Bruschetta (V/DFM) \$13/\$14

Roma tomatoes, marinated feta, Spanish onion, crispy basil, olive oil, balsamic glaze

Crispy Buttermilk Chicken Wings \$14/\$15

Smokey chipotle sauce

Sea Salt and Cracked Pepper Squid (DF) \$15/\$16

Shallot, lemon, roast garlic and Dijon aioli

Pumpkin Arancini (V) \$14/\$15

with rocket, Parmesan and confit garlic mayonnaise

Wood-fired Hand Stretched Flat Bread with confit Garlic and Cheese (V) \$13/\$14 (Only available from 5pm)

PASTA

Lamb Ragu Rigatoni \$26/\$28

Slow cooked lamb sauce, parmigiano reggiano, pangrattato

Tiger Prawn Linguini \$27/\$29

Clarence river prawns, napolitana sauce, roasted cherry tomatoes, fresh basil, rocket and aged parmesan

Mediterranean Vegetarian Pasta (V) \$23/\$25

Traditional caponata, cherry tomatoes, olive oil, black olives and aged Parmesan

FROM THE GARDEN

Caesar Salad (GFM/DFM) \$17/\$19

Cos lettuce, crispy bacon, soft boiled eggs, sourdough croutons, shaved parmesan cheese and ceaser dressing.
- Add chicken breast \$6

Roasted Pumpkin and Quinoa Salad (V/GF/DFM) \$17/\$19

Butternut pumpkin, beetroot, marinated feta, candied walnuts, spinach, pepitas and green goddess dressing
- Add Chicken Breast \$6

MAINS

Peri Peri Chicken Deluxe Burger \$19/\$21

Grilled herb chicken, smashed avocado, peri peri sauce, melted American cheese, fresh tomato, Spanish onion and lettuce

Club Catalina Beef Burger \$19/\$21

Angus beef pattie, American cheddar, crispy bacon, onion, lettuce, tomato, pickles and burger sauce

Chicken Schnitzel \$21/\$23

300g panko crumbed schnitzel, garden salad, chips and choice of sauce

Chicken Parmigiana \$24/\$26

300g panko crumbed schnitzel, napoletana sauce and mozzarella, served with garden salad, chips

Crumbed Tiger Prawn Cutlets (DF) \$21/\$23

Served with garden salad, chips, tartare, lemon

BentSpoke Barley Griffin Pale Ale Beer Battered Fish and Chips (DF) \$22/\$24 Mixed leaf salad, tartare, lemon

Pan Fried Cone Bay Barramundi (GF/DF) \$28/\$30

Slow roasted yellow and red capsicum, zucchini, cherry tomatoes, olives, smashed herb chat potatoes, tartare and lemon

Slow Braised Lamb Shoulder \$34/\$36

12 hours braised in red wine and tomato sauce, served with creamy mash and steamed vegetables

Slow Roast Chicken \$27/\$29

Served with creamy parmesan, garlic mushrooms, feta and oregano crispy potatoes and seasonal vegetables

Honey Glazed Pork Cutlet \$27/\$29

Pan roasted with spiced red cabbage and apple, creamy mash and jus

Fried Seafood Basket (For Two) (DF) \$45/\$47

Beer battered fish, salt and pepper squid, prawn cutlets, chips, tartare, garlic aioli, lemon

Signature Seafood Platter (DF) \$76/\$79

Australian fresh prawns, Clyde River oysters, pan roasted barramundi, beer battered hake, salt and pepper squid, prawn cutlets, chips, garden salad, tartare, lemon

GRILL

All served with chips and garden salad with your choice of sauce - pepper, mushroom, classic gravy or dienne.

Signature Chargrilled Meat Platter (Two Person) \$74/\$78

Grain fed rump 300gm, half rack of pork ribs, pan fried marinated chicken breast, sweet potato wedges

Rump (300g) \$27/\$29

Riverine, grain fed 180 days

Scotch Fillet (300g) \$36/\$38

Riverine, grain fed 180 days

Surf and Turf \$42/\$44

Grain fed 300gm scotch, creamy garlic tiger prawns

Smoky BBQ Pork Ribs Half \$27/\$29 Full \$47/\$49

Open flame grilled and basted in smoky barbecue glaze

BBQ Pork Ribs and Chicken Combo Half Rack \$47/\$49

Half rack of ribs and pan fried chicken breast

Add mash \$3, vegetables \$3, potato wedges \$4

WOOD-FIRED PIZZA From 5pm

Margherita (V) \$16/\$18

Mozzarella cheese, San Marzano tomato, oregano, basil, olive oil

Hawaiian \$19/\$21

Smoked leg ham, pineapple pieces, napoletana sauce and mozzarella cheese

The Spit Fire \$24/\$26

Leg ham, bacon, pepperoni, capsicum, Spanish onion, mushrooms, peri peri sauce, chili flakes

Bushmans \$24/\$26

Smoked leg ham, rasher bacon, pepperoni, sliced chicken, napoletana sauce, mozzarella cheese and smokey BBQ sauce

Tandoori Chicken \$23/\$25

Mozzarella cheese, San Marzano tomato, chicken thigh, roasted capsicum, Spanish onion, peri peri sauce

Canadian Bacon \$24/\$26

Rasher bacon and prawns, napoletana sauce, mozzarella cheese, topped with guacamole and sour cream

Supreme \$24/\$26

Mozzarella cheese, San Marzano tomato, mushroom, pepperoni, leg ham, pineapple, Spanish onion, roasted red capsicum, olives

Lamb Bam \$24/\$26

Slow cooked lamb leg, mozzarella cheese, napoletana sauce, Spanish onion, pumpkin and feta cheese

Gamberi \$24/\$26

Prawns, mozzarella cheese, San Marzano tomato, garlic, roasted cherry tomatoes, chilli

Vegetarian \$21/\$23

Mozzarella cheese, San Marzano tomato, roasted pumpkin, red capsicum, red onion, olives, feta cheese

Gluten-Free (GF) bases available \$5 extra.

SIDES

Chips and Garlic Mayo (V/DF) \$7/\$8

Potato Wedges \$9/\$10

Sweet chilli and sour cream (V)

Feta and Oregano Crispy Potatoes \$9/\$10

roast garlic and Dijon aioli

Fresh Garden Salad \$7/\$8

Honey lemon vinaigrette (V/GF/DF)

Steamed Seasonal Greens (V/GF/DF) \$8/\$9

Lemon, pepitas, extra virgin olive oil

KIDS Under 12

Chicken Nuggets and Chips \$12

Beef Burger and Chips \$12

Battered Fish and Chips (DF/GFM) \$12

Linguini with Napoletana and Shaved Parmesan Cheese (V/DFM) \$12

All kids meals comes with a free Vanilla Ice Cream dessert

DESSERTS

Please see specials board for dessert options.

Dietary References

(V) VEGETERIAN

(GF) GLUTEN FREE

(GFM) GLUTEN FREE MODIFICATION

(DF) DAIRY FREE

(DFM) DAIRY FREE MODIFICATION

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

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CLUB CATALINA