



Catalina Club

Menu

Catalina Club Menu

starters

	Member	Non-Member
Garlic & Herb Bread (V)	9	10
Clyde River Oysters (GF) (DF)		
Fresh Half Dozen	19	20
Fresh Dozen	36	38
Kilpatrick Half Dozen	21	23
Kilpatrick Dozen	39	41
Australian Prawn Bowl (GF) (DF)	24	26
Clarence River Prawns, Homemade Cocktail sauce & lemon cheek		
Bruschetta (V) (DFM)	14	15
Sea Salt & Cracked Pepper Squid (DF)	16	17
Shallot, lemon, confit garlic & dijon aioli		
Chicken, Mushroom & Cheese Arancini	16	17
Confit garlic mayo		
Fried Buttermilk Chicken Wings	16	17
Peri Peri Mayo		
Loaded Fries	16	17
Seasoned chips, bacon, pepperoni, liquid cheese, chipotle mayo, shallots		
Woodfired Hand Stretched Flat Bread (V)	15	16
with confit garlic & mozzarella cheese (only available from 5pm)		

burgers

Peri Peri Chicken Burger	21	23
Chicken breast marinated in yogurt & peri peri seasoning, grilled in an open flame, lettuce, tomato, onion, cheddar cheese, peri peri mayo on a milk bun		
Beef Burger	21	23
Wagyu beef patty, American cheese, crispy bacon, tomato, lettuce, spanish onion, pickles, burger sauce on a milk bun		
Vurger (V)	21	23
Butternut pumpkin, fava beans, coconut & chickpeas patty, lettuce, tomato, honey mint yogurt sauce on a milk bun		

All burgers served with crunchy seasoned chips



Catalina Club Menu

chicken schnitzels

	Member	Non-Member
Chicken Schnitzel 300gm panko crumbed, house salad, chips and choice of sauce	23	25
Chicken Parmigiana 300gm panko crumbed, house salad and chips	26	28
Creamy Garlic Schnitzel 300gm panko crumbed, tiger prawns, creamy garlic sauce, house salad, chips	29	31
Loaded Schnitzel 300gm panko crumbed, bacon, smoked ham, pineapple, mozzarella cheese, house salad, chips	29	31
Pepper Mushroom Gravy Dianne		

from the ocean

House Crumbed Tiger Prawn Cutlets (DF) With chips, house salad, lemon & tartare sauce	25	27
4 Pines Beer Battered Fish & Chips (DF) house salad, lemon & tartare sauce	23	25
WA Lobster Whole lobster mornay with summer garden salad, chips, lemon	77	83
Pan Fried Atlantic Salmon (GF) Green beans, zucchini, fennel, radish, capers, mint, ranch dressing, salsa verde	33	35
Fried Seafood Basket (DF) Beer Battered Fish, Salt & Pepper Squid, house crumbed Prawn Cutlets, Chips, Tartare, Garlic Aioli, Lemon cheek	51	54
Deluxe Seafood Platter (DF) Whole WA Lobster 6 Australian Whole King Prawns 6 Clyde river oysters Pan fried Atlantic Salmon 4 crumbed prawns cutlets Beer battered fish Salt & pepper Squid House Salad Chips Lemon cheeks & condiments	153	163



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		Member	Non-Member
from the paddock	Grilled Cowra Lamb Cutlets Served with Greek salad, seasoned chips & choice of sauce	37	40
	Slow Braised Wagyu Beef Cheek Cooked in red wine & tomato sauce, creamy mash & steamed veg	32	34
	Pan Fried Chicken Supreme ^{GF} Marinated in herbs, garlic & butter, roasted baby chat, seasonal greens, chicken jus	29	31
pasta	Prawn Aglio e Olio ^{DFM} Clarence river tiger prawn spaghetti, chili, garlic, white wine, tomato, rocket, parmesan cheese, lemon	29	31
	Chicken Pesto Penne Chicken breast grilled, house made pesto, cream, spinach, fire roasted red capsicum, pine nuts, parmesan cheese	27	29
	Shroomi Pasta ^V Field mushroom, artichoke, roasted capsicum, spinach, basil & kale pesto, parmesan cheese	25	27
from the garden	Caesar Salad ^{GFM DFM} Baby cos lettuce, free range egg, crispy bacon, parmesan, croutons, house made caesar dressing <i>Add Chicken Breast +6</i>	20	22
	Greek Lamb Salad ^{GFM DFM} Slow roasted lamb, baby cos, cherry tomatoes, olives, spanish onion, currants, cucumber, marinated feta, honey lemon dressing, soft tortilla, tzatziki	25	27
	Saffron Cous Cous Roasted butternut pumpkin, Moroccan dukkah yogurt, crumbled Danish feta, currants, toasted sliced almonds, arugula <i>Add Chicken Breast +6</i> <i>Add Lamb: +6</i>	20	22



Catalina Club Menu

from the grill

wood fire pizza

ONLY AVAILABLE FROM 5PM

	Member	Non-Member
Signature Chargrilled Meat Platter 300gm grain fed rump, half rack of pork ribs, pan fried chicken breast, wedges	81	85
Rump Steak (GF) 300gm Riverina 120 day grain fed from the lush climate of southern NSW	28	30
New York Steak (GF) 300gm Riverina 120 day grain fed from the lush temperature climate of southern NSW	33	35
Scotch Fillet (GF) 300gm Scotch, Riverina 120 day grain fed from the lush temperature climate of southern NSW	39	42
Surf and Turf 300gm grain fed scotch, creamy garlic tiger prawns	45	48
Smoky BBQ Pork Ribs Grilled on an open flame & basted in smoky barbecue glaze		
Half	29	31
Full	49	51

All grill mains served with choice of seasoned chips & salad or mash & veg greens, with your choice of sauce

Pepper | Mushroom | Gravy | Dianne

Margherita (V) Mozzarella, napoli sauce, oregano, basil, olive oil	17	18
Hawaiian Smoked leg ham, pineapple, napoli sauce and mozzarella	19	21
Pepperoni Mozzarella, napoli sauce, pepperoni	19	21
Capricciosa Double smoked ham, mushrooms, artichoke, napoli sauce, mozzarella cheese	23	25
Fire Breather Seasoned ground beef, smoked leg ham, rasher bacon, capsicum, spanish onion, mushrooms, peri peri sauce, chili flakes, mozzarella	25	27
Meat Lover Seasoned ground beef, smoked ham,bacon, pepperoni, grilled chicken , mozzarella & BBQ sauce	25	27
Peri Peri Chicken Napoli sauce, mozzarella, Portuguese chicken, red capsicum, spanish onion, peri peri sauce	24	26
Supreme Mozzarella, napoli sauce, mushroom, pepperoni, leg ham, pineapple, spanish onion, roasted red capsicum, olives	25	27



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		Member	Non-Member
	<p>Seafood Marinara Marinated garlic prawns, squid, mussels, chili, cherry tomatoes, napoli sauce, mozzarella cheese</p> <p>Vegorama Field mushrooms, artichoke, roasted red capsicum, olives, spanish onion, feta cheese, napoli sauce, chilli, mozzarella cheese</p> <p><i>Gluten free bases available +5</i></p>	24	26
sides	<p>Chips & Garlic Mayo (V) (DF)</p>	9	10
	<p>Beer Battered Wedges (V) Sweet chili & sour cream</p>	10	11
	<p>Feta & Oregano Crispy Potatoes (V) (GF) Roast Garlic Aioli, lemon</p>	9	10
	<p>Creamy Mash (V) (GF)</p>	8	9
	<p>Fresh Garden Salad (V) (GF) (DF) Honey Lemon Vinaigrette</p>	8	9
	<p>Steamed Seasonal Vegetables (V) (GF) (DF) Lemon, Extra Virgin Olive Oil</p>	9	10
UNDER 12 kids	<p>Chicken Nuggets & Chips</p>	12	
	<p>Beef Burger & chips</p>	12	
	<p>Battered Fish & Chips (DF) (GFDM)</p>	12	
	<p>Grilled Fish & veg (GF) (DF)</p>	12	
	<p>Spaghetti (V) (DFM) with Napolitana sauce & Parmesan Cheese</p> <p><i>*All kids meals comes with free ice cream</i></p>	12	
desserts	<p>Please see our dessert options on display</p>		

(V) VEGETARIAN (GF) GLUTEN FREE (GFDM) 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.

