

WINTER MENU 2024

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CATALINA

CLUB



## WELCOME TO CATALINA CLUB

Our winter menu, designed by head chef Atick Elahi, reflects the vibrancy and easy pace of the Eurobodalla, the connected communities and partnerships of the South Coast, all with a warm passion for great food.

This season, Atick has combined memorable signature dishes, sophisticated sharing plates and Catalina classics to create a menu that embraces local produce. With regional ingredients and considered flavour pairings, our dishes highlight the best of dining on the South Coast.

Our winter menu also borrows the favourite flavours and vibrant aromas of Italian cuisine to bring you dishes 'from the Riviera'.

With an ever-changing wine and beer list, a small selection of which we highlight in this menu, try our Perfect Plate beef eye fillet with a pinot noir, or sample freshly shucked Clyde River oysters alongside a crisp sauvignon blanc or local pale ale.



# HOUSE SPECIALS

## SPECIAL NO. 1

### CLYDE RIVER LOCALLY-SOURCED OYSTERS

fresh half	M 19.5	NM 20.5
fresh dozen	M 37	NM 39
Kilpatrick half	M 21.5	NM 23.5
Kilpatrick dozen	M 41	NM 43

GF DF

## SPECIAL NO. 2

### SEAFOOD PLATTER

six Australian whole king prawns, six Clyde River oysters, pan-fried Atlantic salmon, four crumbed prawn cutlets, beer-battered hoki fillet, salt & pepper squid, fresh garden salad, chips, wedges of lemon & condiments

MEMBER 89 / NON MEMBER 95

DF

## SPECIAL NO. 3

### BLACK ANGUS BEEF EYE FILLET

potato gratin dauphinoise, cauliflower cream, roasted Dutch carrots, pea emulsion & Shiraz jus

MEMBER 43 / NON MEMBER 46

GF

## SPECIAL NO. 4

### SEAFOOD MARINARA

marinated tiger prawns, green-shell mussels, tender squid, linguini, chilli, garlic, white wine, roasted tomatoes, basil & aged peccorino romano

MEMBER 29 / NON MEMBER 31

DFM

## SPECIAL NO. 5

### SIGNATURE CHARGRILLED PLATTER FOR TWO

300gm grain-fed rump steak, half rack of pork ribs, pan-fried chicken breast & potato wedges

MEMBER 81 / NON MEMBER 85

## SPECIAL NO. 6









### LAMB RAGU

long & slow braised lamb, tagliatelle, spinach & aged parmesan

MEMBER 27 / NON MEMBER 29

DFM

## STARTERS

	MEMBER	NON-MEMBER
<b>GARLIC &amp; HERB BREAD</b> 	9	10
<b>LOCAL CLYDE RIVER OYSTERS</b> fresh half fresh dozen Kilpatrick half Kilpatrick dozen  	19.5 37 21.5 41	20.5 39 23.5 43
<b>AUSTRALIAN PRAWN BOWL</b> Clarence River prawns with homemade cocktail sauce & lemon wedges  	24	26
<b>SEA SALT &amp; CRACKED PEPPER SQUID</b> shallots, lemon, confit garlic & dijon aioli	17	18
<b>BUTTERNUT PUMPKIN &amp; FRESH GOATS CHEESE ARANCINI</b> with confit garlic aioli	16	17
<b>FRIED BUTTERMILK CHICKEN WINGS</b> with piquant peri peri mayonnaise	16	17
<b>MEXICAN-STYLED LOADED FRIES</b> street-food style chilli con carne over seasoned chips with melted mozzarella, sour cream, guacamole & shallots	17	18
<b>LOADED FRIES</b> a twist on classic poutine—seasoned chips, bacon, melted mozzarella, gravy & shallots	16	17
<b>WOODFIRED STRETCHED FLAT BREAD</b> with confit garlic & mozzarella cheese (only available from 5pm) 	15	16
<b>BRUSCHETTA</b> Roma tomatoes with marinated feta, spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough  	14	15

## FROM THE GRILL

	MEMBER	NON-MEMBER
<b>SIGNATURE CHARGRILLED MEAT PLATTER</b> 300gm grain-fed rump steak, half rack of pork ribs, pan-fried chicken breast & potato wedges (serves 2)	81	85
<b>SMOKY BBQ PORK RIBS</b> grilled on an open flame & basted in smoky barbecue glaze half 29 full 49		31 52
<b>SURF &amp; TURF</b> 300gm grass-fed Scotch fillet with creamy garlic tiger prawns	46	49
<b>SCOTCH FILLET</b> 300gm Riverina 120-day grass-fed from the lush temperate climate of Southern NSW	40	43
<b>RUMP STEAK</b> 300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW	29	31

All served with your choice of seasoned chips & house salad OR mash & seasonal vegetables and your choice of sauce: Pepper, Mushroom, Gravy, Diane

## FROM THE Paddock

<b>BLACK ANGUS BEEF EYE FILLET</b> potato gratin dauphinoise, cauliflower cream, roasted Dutch carrots, pea emulsion & Shiraz jus GF	43	46
<b>SLOW BRAISED LAMB SHOULDER</b> Cowra lamb, slow cooked in red wine and tomato, served with creamy Paris mash & steamed vegetables	33	35
<b>CHARGRILLED PORK CUTLET</b> East Coast pork cutlet marinated with honey, soy and garlic, creamy Paris mash, seasonal vegetables & red wine jus GF	32	34
<b>PAN-FRIED CHICKEN BREAST</b> roasted baby potatoes, charred broccolini, marinated feta cheese, garlic aioli, pepitas & lemon wedges GF	29	31

## FROM THE OCEAN

	MEMBER	NON-MEMBER
<b>SEAFOOD PLATTER</b> six Australian whole King prawns six Clyde River oysters four crumbed prawn cutlets pan-fried Atlantic salmon beer-battered hoki fillet salt & pepper squid garden salad chips lemon wedges & condiments DF	89	95
<b>FISHERMAN'S BASKET</b> beer-battered hoki fillet, salt & pepper squid, house-crumbed King prawn cutlets, chips, lemon wedges, tartare & garlic aioli DF	51	54
<b>PAN-FRIED ATLANTIC SALMON</b> roasted baby chat potato, asparagus, citrus salsa & hollandaise GF	33	35
<b>CONE BAY BARRAMUNDI</b> roasted cauliflower, romesco sauce, charred corn & edamame salsa GF DF	31	33
<b>HOUSE CRUMBED AUSTRALIAN KING PRAWN CUTLETS</b> with chips, house salad, lemon wedges & tartare sauce	25	27
<b>BEER BATTERED FISH &amp; CHIPS</b> Blue Grenadier, house salad, lemon wedges & tartare sauce DF	23	25

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 uses nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

## FROM THE GARDEN

	MEMBER	NON-MEMBER
<b>GREEK LAMB SALAD</b> slow cooked lamb, baby cos, cherry tomatoes, cucumber, olives, spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing & tzatziki  	25	27
<b>CAESAR SALAD</b> baby cos, free range egg, crispy bacon, parmesan, croutons & our Catalina housemade Caesar dressing add chicken breast +6 add falafel +6  	21	23
<b>MORROCAN SALAD</b> roasted cauliflower, falafel, marinated feta, spinach, chickpea, tzatziki, mint, dukkah, currants, spiced pepitas & herb lemon dressing add chicken breast +6 	21	23
<b>ROMAINE LETTUCE &amp; TOMATO SALAD</b> baby Romaine, cherry tomato, Lebanese cucumber, olives, onion, crumbled feta cheese with zesty lemon dressing 	14	15

## FROM THE RIVIERA

ITALIAN STARTERS	MEMBER	NON-MEMBER
<b>BUTTERNUT PUMPKIN &amp; FRESH GOATS CHEESE ARANCINI</b> with confit garlic aioli	16	17
<b>WOODFIRED STRETCHED FLAT BREAD</b> with confit garlic & mozzarella cheese (only available from 5pm) V	15	16
<b>BRUSCHETTA</b> Roma tomatoes with marinated feta, spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough V DFM	14	15
<b>GARLIC &amp; HERB BREAD</b> V	9	10
<b>PASTA</b>		
<b>SEAFOOD MARINARA</b> marinated tiger prawns, green-shell mussels, tender squid, linguini, chilli, garlic, white wine, roasted tomatoes, basil & aged parmesan DFM	29	31
<b>LAMB RAGU</b> long & slow braised lamb, tagliatelle, spinach & aged parmesan DFM	27	29
<b>EGGPLANT &amp; ZUCCHINI</b> tomato sugo, eggplant, zucchini, spinach & aged parmesan V DFM	25	27
<b>CACIO E PEPE</b> linguini with Pecorino Romano cheese, freshly ground black pepper, extra virgin olive oil	21	23



# WOODFIRED PIZZA

Available from 5pm each day

	MEMBER	NON-MEMBER
<b>THE SPICE FATHER</b> leg ham, bacon, spicy Pepperoni, Peri Peri sauce, Spanish onion & mushrooms, Napoli sauce & mozzarella	22	24
<b>SUPREME</b> Pepperoni, leg ham, pineapple, Spanish onion, roasted red capsicum, olives, mushrooms, Napoli sauce & mozzarella	23	25
<b>MEAT LOVER</b> Italian pork sausage, leg ham, Pepperoni, beef, bacon, mozzarella	24	26
<b>TANDOORI CHICKEN</b> marinated chicken, red peppers, Spanish onion & mint yoghurt dressing, Napoli sauce & mozzarella	22	24
<b>GARLIC PRAWN</b> tiger prawns, chilli, garlic, Napoli sauce & mozzarella	22	24
<b>THREE PIGGY</b> Italian pork sausage, leg ham, barbeque sauce, pineapple, bacon, Napoli sauce & mozzarella	22	24
<b>EGGPLANT &amp; ZUCCHINI</b> roasted eggplant, red capsicum, zucchini, spinach, Napoli sauce & mozzarella V	22	24
<b>HAWAIIAN</b> leg ham, pineapple, Napoli sauce & mozzarella	17	19
<b>PEPPERONI</b> Pepperoni, Napoli sauce & mozzarella	17	19
<b>MARGHERITA</b> basil, Napoli sauce, mozzarella, extra virgin olive oil V	16	17

All pizzas are 12"

Gluten free bases available +6

## CLUB CLASSICS

<b>BURGERS</b>	<b>MEMBER</b>	<b>NON-MEMBER</b>
<b>THE WINGMAN BURGER</b> Southern buttermilk fried chicken, American cheese, maple bacon, ranch slaw & baconnise sauce on a milk bun	21	23
<b>CATALINA CLUB ANGUS BURGER</b> 200gm Black Onyx angus, American cheese, crispy bacon, tomato, lettuce, Spanish onion, pickles, burger sauce on a milk bun	21	23
<b>GOOD BOY BURGER</b> falafel, tomato, cucumber, baby cos, pickles, onion, herb yoghurt on a milk bun V	21	23

All burgers served with crunchy seasoned chips

## SCHNITZELS

<b>VEAL SCHNITZEL</b> yearling rose veal panko crumbed, house salad, chips & choice of sauce	27	29
<b>CHICKEN SCHNITZEL</b> 300gm panko crumbed, chips, house salad & choice of sauce	23	25
<b>CHICKEN PARMIGIANA</b> 300gm panko crumbed, Napolitano sauce, mozzarella cheese, chips, house salad	27	29
<b>CREAMY GARLIC SCHNITZEL</b> 300gm panko crumbed, tiger prawns, chips, house salad, creamy garlic sauce	29	31
<b>THE GODFATHER</b> 300gm panko crumbed, Napolitano sauce, ham, pineapple, bacon, mozzarella cheese, chips, house salad	29	31

**Sauces:** Pepper, Mushroom, Classic Gravy, Diane

## SIDES

	MEMBER	NON-MEMBER
<b>CHIPS &amp; GARLIC AIOLI</b> V DF	9	10
<b>BEER BATTERED WEDGES</b> sweet chilli & sour cream V	10	11
<b>FETA &amp; OREGANO CRISPY POTATOES</b> roast garlic aioli & lemon V GF	9	10
<b>CREAMY PARIS MASH</b> V GF	8	9
<b>FRESH GARDEN SALAD</b> honey & lemon vinaigrette V GF DF	8	9
<b>STEAMED SEASONAL VEGETABLES</b> lemon & extra virgin olive oil V GF DF	9	10

## KIDS (UNDER 12)

<b>CHICKEN NUGGETS &amp; CHIPS</b>		12
<b>BEEF BURGER &amp; CHIPS</b>		12
<b>BATTERED FISH &amp; CHIPS</b> DF GF		12
<b>GRILLED FISH &amp; VEGETABLES</b> GF DF		12
<b>LINGUINI WITH NAPOLITANA SAUCE &amp; PARMESAN CHEESE</b> V GF DF		12

All kids meals come with free ice cream

## DESSERTS

	MEMBER	NON-MEMBER
PASSIONFRUIT CRÈME BRÛLÉE	9	10
NEW YORK STYLE BAKED CHEESECAKE	7	8
RASPBERRY CHEESECAKE	7	8
PASSIONFRUIT CHEESECAKE	7	8
CHOCOLATE MOUSSE CAKE	7	8

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 DAIRY FREE  DAIRY FREE MODIFICATION

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# WINES



150ML  
M / NM



750ML  
M / NM

## WHITES

### JOSEF CHROMY CHARDONNAY (TASMANIA)

Ripe apple, fresh fig, tight citrus, structured palate. Juicy lees complexity, toasty, fresh natural acidity, focus and length.

15.5 / 17.1

65 / 72

### EDEN ROAD RIESLING (CANBERRA, ACT)

Subtle lime and jasmine aromas, followed by a mineral palate and a bright natural acidity. The finish is long and crisp.

14.5 / 16

62 / 68

### GIESEN THE AUGUST SAUVIGNON BLANC

Sauvignon Blanc with a tropical nose featuring passionfruit and lime leaves. Its multi-dimensional and layered with toasty almonds, fresh brioche and incredible flinty notes. Well integrated oak provides complexity and elegance.

13.5 / 15

54 / 60

### ROBERT OATLEY SIGNATURE CHARDONNAY (MARGARET RIVER, WA)

A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing chardonnay region.

13.5 / 15

54 / 60

### CAPE MENTELLE SAUVIGNON BLANC (MARGARET RIVER, WA)

The intense aromas of pink grapefruit, lychee, guava and white nectarine are enhanced by a touch of jasmine flower, chamomile and fresh lime. The supple texture coupled with driving minerality create an elegant wine with a punchy citrus peel finish.

13.5 / 15

54 / 60

### COTES DES ROSES (LANGUEDOC, FRANCE)

Floral notes of rose along with hints of grapefruit complete the picture. On taste, the finish is fresh, offering notes of candy. On the palate the impression is fresh and full, with great aromatic persistence and balance.

13.5 / 15

54 / 60

### PIKES TRADITIONALE RIESLING (CLARE VALLEY, SA)

Crisp acid driven wine, plenty of fresh lime and other citrus flavours. More delicate than recent years, the balance of palate weight, acid and barely-there sweetness creates a seamless and lengthy finish. Delicious.

12.5 / 14

50 / 55

### OAKRIDGE YARRA VALLEY CHARDONNAY (YARRA VALLEY, VIC)

Aromas of white citrus blossom, white stone fruit and grapefruit, with flecks of gunflint, and hints of fresh nuts, almond meal, and white peach skin. The bright acid line running through keeps everything in its place and providing drive and length.

12 / 13

50 / 55

# WINES



150ML  
M / NM



750ML  
M / NM

## REDS

### MIOTOLO G.A.M. SHIRAZ (CENTRAL OTAGO, NZ)

Dense dark fruits of blackberry, black cherry and dark blood plum mesh nicely with undertones of rich chocolate, roasted dry spices and an intriguing floral lift. Firm yet supportive tannins marry perfectly, giving ample structure and length, delivering a smooth, dry-textured finish.

22 / 24

90 / 99

### BREMERTON WALTER'S RESERVE CABERNET (LANGHORNE CREEK, SA)

Powerful yet elegant, notes of blackberry, bramble and earth, subtle chocolate and savoury notes.

19 / 21

80 / 88

### ROBERT OATLEY LIMITED RELEASE CABERNET SAUVIGNON

(BAROSSA VALLEY, SA)

Robust, full-bodied, vibrant long tannins underlie ripe black fruits.

18 / 20

78 / 86

### ROCKBURN PINOT NOIR (CENTRAL OTAGO, NZ)

An expressive nose and deeply fruited palate displaying vibrant notes of boysenberry, black cherry and mocha, and supple, silky tannins leading into a very long finish.

17.5 / 19.5

74 / 82

### TORBECK WOOD CUTTERS SHIRAZ (BAROSSA VALLEY, SA)

Rich and complex, with notes of blackberry, blueberry, and plum, along with hints of chocolate, cedar and vanilla.

13.5 / 15

54 / 60

### BEST'S BIN 1 SHIRAZ (BAROSSA VALLEY, SA)

Fresh blackberries and violets swathed in savoury tones of black pepper, aniseed and dried herbs. Inviting mid-weighted dark fruit flavours dance around the palate and continue with fine grained tannins and length.

13.5 / 15

54 / 60

### HODDLES CREEK PINOT NOIR (YARRA VALLEY, VIC)

Earthy, lifted, vibrant and just ludicrously drinkable. A Catalina Club team favourite.

12.5 / 14

52 / 57

## NON-ALCOHOLIC WINE

### WOLF BLASS SHIRAZ SA

7.5 / 8

### WOLF BLASS SAUVIGNON BLANC SA

7.5 / 8

### BROWN BROTHERS MOSCATO VIC

8.5 / 9.5



## **AT CATALINA CLUB RESTAURANT, WE INTENTIONALLY SELECT AND ELEVATE LOCAL PRODUCE.**

By collaborating with makers and producers across the Eurobodalla, we secure the highest quality ingredients which reflect the pristine, untouched beauty of our region.

We source produce from intergenerational family businesses who have indelible ties to our fertile soil and pure waterways. By choosing local produce, Catalina Club gives back to the community it serves while celebrating all that is unique to our stunning coastline.

Harvested every morning, Clyde River oysters are sourced directly from The Farm Gate and Oyster Shed on Wray Street, a family-run fifth-generation business renowned for their distinctive Pacific and Sydney Rock oysters.

Our bread, pastries and cakes are handmade by our friend and legendary South Coast maker, Baker Dave, who consistently relies on locally sourced filtered rainwater, sea salt, free range eggs and freshly milled flour from local farms.

We hope you enjoy the fresh and elegant flavours of the South Coast at Catalina Club restaurant.



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