

SUMMER MENU 2025

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CATALINA

CLUB



## WELCOME TO SUMMER AT CATALINA CLUB

Discover the pristine environment, delicious fresh produce and spirited atmosphere of the South Coast here at the Catalina Restaurant.

After winning the 2024 Perfect Plate Award, head chef Atick Elahi and his team of diverse, passionate chefs and local producers have delivered a menu that embodies the joy and distinctive charm of summer on the South Coast.

Begin your dining experience with Clyde River oysters freshly shucked this morning by fifth-generation oyster farmers at The Farm Gate and Oyster Shed on Wray Street. With fresh ingredients like Humpty Doo barramundi, Western Australia rock lobster and summer greens, our thoughtfully crafted menu reflects everything we love about Australian produce.

Find your perfect plate at the perfect place...



# HOUSE SPECIALS

## SPECIAL NO. 1

### CLYDE RIVER LOCALLY-SOURCED OYSTERS

|                  |        |         |
|------------------|--------|---------|
| fresh half       | M 20.5 | NM 21.5 |
| fresh dozen      | M 39   | NM 42   |
| Kilpatrick half  | M 23.5 | NM 24.5 |
| Kilpatrick dozen | M 43   | NM 46   |



## SPECIAL NO. 2

### SEAFOOD PLATTER

six Australian whole king prawns, six Clyde River oysters, pan-fried Atlantic salmon, four crumbed prawn cutlets, grilled Humpty Doo barramundi, salt & pepper squid, fresh garden salad, chips, wedges of lemon & condiments

MEMBER 101 / NON MEMBER 111



## SPECIAL NO. 3

### BLUE SWIMMER CRAB SPAGHETTI

crab broth, white wine, confit cherry tomatoes, garlic, chilli, pangrattato

MEMBER 31 / NON MEMBER 33

## SPECIAL NO. 4

### WESTERN ROCK LOBSTER MORNAY

whole lobster braised in creamy Mornay sauce, paired with Kensington mango, avocado, cherry tomato, baby cos, Spanish onion & sesame miso mayo

MEMBER 81 / NON MEMBER 86

## 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 84 / NON MEMBER 89

## SPECIAL NO. 6

### NEW YORK STEAK

300gm Riverina 120-day grain-fed tender short loin steak from the lush temperate climate of southern NSW

MEMBER 35 / NON MEMBER 37

## STARTERS

|   | MEMBER                   | NON-MEMBER               |
|---|--------------------------|--------------------------|
| <b>GARLIC &amp; HERB BREAD</b><br>V   | 9.5                      | 10.5                     |
| <b>LOCAL CLYDE RIVER OYSTERS</b><br>fresh half<br>fresh dozen<br>Kilpatrick half<br>Kilpatrick dozen<br>GF DF   | 20.5<br>39<br>23.5<br>43 | 21.5<br>42<br>24.5<br>46 |
| <b>AUSTRALIAN PRAWN BOWL</b><br>Clarence River prawns with homemade cocktail sauce & lemon wedges<br>GF DF  | 24                       | 26                       |
| <b>SEA SALT &amp; CRACKED PEPPER SQUID</b><br>shallots, lemon, confit garlic & dijon aioli  | 17                       | 18                       |
| <b>ROAST PUMPKIN &amp; GOATS CHEESE ARANCINI</b><br>aged parmesan & confit garlic aioli<br>V  | 16                       | 17                       |
| <b>FRIED BUTTERMILK CHICKEN WINGS</b><br>with piquant chipotle mayonnaise   | 16                       | 17                       |
| <b>LOADED FRIES</b><br>a twist on classic poutine—seasoned chips, bacon, melted mozzarella, gravy & shallots  | 16                       | 17                       |
| <b>MOZZARELLA STICK</b><br>Italian herb crumbed, deep fried until golden paired with secret sauce<br>V  | 16                       | 17                       |
| <b>POTATO WEDGES</b><br>sweet chilli & sour cream<br>V  | 14                       | 15                       |
| <b>WOODFIRED STRETCHED FLAT BREAD</b><br>with confit garlic & mozzarella cheese<br>(only available from 5pm)<br>V   | 15                       | 16                       |
| <b>BRUSCHETTA</b><br>Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough<br>V DFM VG | 14                       | 15                       |

## FROM THE GRILL

|  | MEMBER | NON-MEMBER |
|--|--------|------------|
| <b>SIGNATURE CHARGRILLED PLATTER FOR TWO</b><br>300gm grain-fed rump steak, half rack of pork ribs, pan-fried chicken breast & potato wedges   | 84     | 89         |
| <b>SMOKEY BBQ PORK RIBS</b><br>grilled on an open flame & basted in smokey barbecue glaze<br>half 30<br>full 50  |        | 32<br>53   |
| <b>NEW YORK STEAK</b><br>300gm Riverina 120-day grain-fed tender short loin steak from the lush temperate climate of southern NSW<br>add surf & turf (three creamy garlic tiger prawns) +8 | 35     | 37         |
| <b>SCOTCH FILLET</b><br>300gm Riverina 120-day grass-fed from the lush temperate climate of Southern NSW<br>add surf & turf (three creamy garlic tiger prawns) +8                          | 42     | 44         |
| <b>RUMP STEAK</b><br>300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW<br>add surf & turf (three creamy garlic tiger prawns) +8                  | 30     | 32         |

*All served with your choice of seasoned chips & house salad OR mash & seasonal vegetables & your choice of sauce: Pepper, Mushroom, Classic Gravy, Diane*  
*Add potato wedges with sweet chilli & sour cream +4*  
*Add chips with feta, oregano & confit garlic aioli +4*

## FROM THE Paddock

|  |    |    |
|--|----|----|
| <b>CHARGRILLED COWRA LAMB TENDERLOIN</b><br>free range pasture-fed lamb tenderloin, paired with butternut squash puree, potato pavé, greens & red wine jus<br>GF | 39 | 42 |
| <b>SLOW BRAISED BEEF CHEEK</b><br>slow-cooked Angus beef cheek in red wine & tomato over twelve hours, served with Paris mash & vegetables                       | 32 | 34 |
| <b>PAN-FRIED CHICKEN SCALLOPINI</b><br>chicken supreme, roasted baby chat, summer vegetables, creamy mushroom & lemon scallopini sauce<br>GF                     | 30 | 32 |

## FROM THE OCEAN

|   | MEMBER | NON-MEMBER |
|---|--------|------------|
| <p><b>DELUXE SEAFOOD PLATTER (IDEAL FOR SHARING)</b></p> <p>six Australian whole King prawns<br/> six Clyde River oysters<br/> four crumbed prawn cutlets<br/> pan-fried Atlantic salmon<br/> grilled Humpty Doo barramundi<br/> salt &amp; pepper squid<br/> fresh garden salad<br/> seasoned chips<br/> lemon wedges &amp; condiments</p> <p>DF</p> | 101    | 111        |
| <p><b>FISHERMANS BASKET FOR TWO</b></p> <p>two beer-battered hake fillet<br/> four house-crumbed king prawn cutlets<br/> salt &amp; pepper squid<br/> house salad<br/> seasoned chips<br/> tartare<br/> garlic aioli<br/> lemon wedges</p> <p>DF</p>  | 54     | 58         |
| <p><b>WESTERN ROCK LOBSTER MORNAY</b></p> <p>whole lobster braised in creamy Mornay sauce, paired with Kensington mango, avocado, cherry tomato, baby cos, Spanish onion &amp; sesame miso dressing</p>   | 81     | 86         |
| <p><b>PAN ROASTED TASMANIAN SALMON</b></p> <p>roasted new potato, grilled bok choy, cucumber, mango, capers, parsley &amp; avocado salsa, hollandaise sauce</p> <p>GF</p>   | 35     | 38         |
| <p><b>HUMPTY DOO BARRAMUNDI</b></p> <p>200gm pan-seared saltwater barramundi, paired with roasted chat potatoes, hummus, summer salad of Kensington mango, avocado, baby cos, cherry tomatoes, cucumber, onion, miso &amp; roasted sesame dressing</p> <p>GF DF</p>   | 34     | 36         |
| <p><b>HOUSE CRUMBED AUSTRALIAN KING PRAWN CUTLETS</b></p> <p>with chips, house salad, lemon wedges &amp; tartare sauce</p>  | 26     | 28         |
| <p><b>BEER BATTERED FISH &amp; CHIPS</b></p> <p>Blue Grenadier, house salad, lemon wedges &amp; tartare sauce</p> <p>DF</p>   | 24     | 26         |



## FROM THE GARDEN

|  | MEMBER | NON-MEMBER |
|--|--------|------------|
| <p><b>GREEK LAMB SALAD</b></p> <p>slow-cooked lamb, baby cos, cherry tomatoes, cucumber, olives, Spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing &amp; tzatziki</p> <p><b>GF</b> <b>DFM</b></p>   | 25     | 27         |
| <p><b>CAESAR SALAD</b></p> <p>baby cos, free range egg, crispy bacon, parmesan, croutons &amp; our Catalina housemade Caesar dressing</p> <p>add chicken breast +6<br/>add burrata +8</p> <p><b>GF</b> <b>DFM</b></p>  | 22     | 24         |
| <p><b>BURRATA, MANGO &amp; AVOCADO SALAD</b></p> <p>Kensington mango, cherry tomatoes, avocado, baby cos, cucumber, extra virgin olive oil &amp; freshly cracked pepper</p> <p>add chicken breast +6</p> <p><b>GF</b></p>  | 25     | 27         |
| <p><b>FALAFEL &amp; ROASTED PUMPKIN SALAD</b></p> <p>roasted butternut pumpkin, spinach, chickpea falafel, cucumber, cherry tomatoes, marinated feta, onion, pepitas, dukkah, roasted sesame &amp; miso dressing</p> <p>add chicken breast +6<br/>add burrata +8</p> <p><b>V</b> <b>GF</b></p> | 23     | 25         |

**V** VEGETERIAN    **GF** GLUTEN FREE    **GF** GLUTEN FREE MODIFICATION  
**DF** DAIRY FREE    **DFM** DAIRY FREE MODIFICATION    **VG** VEGAN

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 RIVIERA

| ITALIAN STARTERS   | MEMBER | NON-MEMBER |
|--|--------|------------|
| <b>ROAST PUMPKIN &amp; GOATS CHEESE ARANCINI</b><br>aged parmesan & confit garlic aioli<br>V   | 16     | 17         |
| <b>WOODFIRED STRETCHED FLAT BREAD</b><br>with confit garlic & mozzarella cheese<br>(only available from 5pm)<br>V  | 15     | 16         |
| <b>BRUSCHETTA</b><br>Roma tomatoes with marinated feta (optional), Spanish onion,<br>extra virgin olive oil, balsamic glaze, served with sourdough<br>V DFM VG   | 14     | 15         |
| <b>GARLIC &amp; HERB BREAD</b><br>V  | 9.5    | 10.5       |
| <b>PASTA</b>   |        |            |
| <b>BLUE SWIMMER CRAB SPAGHETTI</b><br>crab broth, white wine, confit cherry tomatoes, garlic, chilli,<br>pangrattato<br>DF   | 31     | 33         |
| <b>PRAWN LINGUINE</b><br>tiger prawns with chilli, garlic, cherry tomato, sugo, basil & aged<br>parmesan   | 30     | 32         |
| <b>LINGUINE MUSHROOM ALLA BURRATA</b><br>Napoli sauce, cream, confit cherry tomatoes, mushrooms, roasted<br>red capsicum, topped with burrata, freshly ground black pepper,<br>extra virgin olive oil<br>V | 27     | 29         |



## WOODFIRED PIZZA

*Available from 5pm each day*

|  | MEMBER | NON-MEMBER |
|--|--------|------------|
| <b>MEAT LOVER</b><br>pork belly, pepperoni, bacon, leg ham, pork & fennel sausage with barbecue sauce & mozzarella                             | 25     | 27         |
| <b>SUPREME</b><br>Pepperoni, leg ham, pineapple, Spanish onion, roasted red capsicum, olives, mushrooms, Napoli sauce & mozzarella             | 25     | 27         |
| <b>GAMBERI</b><br>tiger prawns, confit cherry tomatoes, rocket, chilli, garlic & Napoli sauce, mozzarella                                      | 25     | 27         |
| <b>CAPRICCIOSA</b><br>leg ham, mushrooms, artichokes & Napoli sauce, mozzarella  | 23     | 25         |
| <b>THE SPICE FATHER</b><br>leg ham, bacon, spicy Pepperoni, Peri Peri sauce, Spanish onion & mushrooms, Napoli sauce & mozzarella              | 24     | 26         |
| <b>ROAST PORK BELLY, FENNEL &amp; PORK SAUSAGE</b><br>roasted pork belly, pork & fennel sausage, mushrooms, onion & barbecue sauce, mozzarella | 24     | 26         |
| <b>BBQ CHICKEN &amp; BACON</b><br>grilled chicken, bacon with barbecue sauce, onion & mozzarella   | 23     | 25         |
| <b>VEGORAMA</b><br>roasted capsicum, onion, olives, artichokes, mushrooms, rocket & Napoli sauce, mozzarella<br>(V)                            | 23     | 25         |
| <b>PEPPERONI</b><br>Pepperoni, Napoli sauce & mozzarella   | 19     | 21         |
| <b>HAWAIIAN</b><br>leg ham, pineapple, Napoli sauce & mozzarella   | 19     | 21         |
| <b>MARGHERITA</b><br>basil, Napoli sauce, mozzarella, extra virgin olive oil<br>(V)  | 18     | 19         |

*All pizzas are 12". Gluten free bases available +6.*

## CLUB CLASSICS

| BURGERS   | MEMBER | NON-MEMBER |
|---|--------|------------|
| <b>GRILLED CHICKEN BURGER</b><br>buttermilk & secret spices rubbed chicken breast, grilled on an open flame, paired with avocado, lettuce, tomato, onion, cheddar cheese & smokey chipotle mayo on a milk bun             | 22     | 24         |
| <b>CATALINA CLUB ANGUS BURGER</b><br>200gm Black Onyx angus, American cheese, crispy bacon, tomato, lettuce, Spanish onion, pickles, burger sauce on a milk bun   | 22     | 24         |
| <b>FALAFEL BURGER</b><br>falafel patty, lettuce, tomato, onion, cucumber, hummus, sweet chilli sauce on a plant based bun<br>VG   | 22     | 24         |
| <i>All burgers served with crunchy seasoned chips<br/>                     Add potato wedges with sweet chilli &amp; sour cream +4<br/>                     Add chips with feta, oregano &amp; confit garlic aioli +4</i> |        |            |
| <b>SCHNITZELS</b>   |        |            |
| <b>VEAL SCHNITZEL</b><br>300gm rose veal panko crumbed, house salad, seasoned chips & choice of sauce   | 27     | 29         |
| <b>VEAL GAMBERI</b><br>300gm rose veal panko crumbed, creamy garlic prawns, house salad, seasoned chips & choice of sauce   | 32     | 34         |
| <b>CHICKEN SCHNITZEL</b><br>300gm panko crumbed, seasoned chips, house salad & choice of sauce  | 23     | 25         |
| <b>CHICKEN PARMIGIANA</b><br>300gm panko crumbed, Napolitano sauce, mozzarella cheese, seasoned chips, house salad  | 28     | 30         |
| <b>CREAMY GARLIC SCHNITZEL</b><br>300gm panko crumbed, tiger prawns, seasoned chips, house salad, creamy garlic sauce   | 30     | 32         |
| <b>LOADED SCHNITZEL</b><br>300gm panko crumbed, Napolitano sauce, ham, bacon, pineapple, mozzarella cheese, house salad & seasoned chips  | 30     | 32         |

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

## SIDES

|   | MEMBER | NON-MEMBER |
|---|--------|------------|
| <b>CHIPS &amp; CONFIT GARLIC AIOLI</b><br>V DF                                  | 9      | 10         |
| <b>CHIPS WITH FETA &amp; OREGANO WITH CONFIT GARLIC AIOLI</b><br>V              | 11     | 12         |
| <b>FETA &amp; OREGANO CRISPY POTATOES</b><br>roast garlic aioli & lemon<br>V GF | 12     | 13         |
| <b>CREAMY PARIS MASH</b><br>V GF  | 8      | 9          |
| <b>FRESH GARDEN SALAD</b><br>honey & lemon vinaigrette<br>V GF DF               | 8      | 9          |
| <b>STEAMED SEASONAL VEGETABLES</b><br>lemon & extra virgin olive oil<br>V GF DF | 9      | 10         |

## KIDS (UNDER 12)

|   |  |    |
|---|--|----|
| <b>CHICKEN NUGGETS &amp; CHIPS</b>                                |  | 13 |
| <b>BEEF BURGER &amp; CHIPS</b>                                    |  | 13 |
| <b>BATTERED FISH &amp; CHIPS</b><br>DF                            |  | 13 |
| <b>GRILLED FISH &amp; VEGETABLES</b><br>GF DF                     |  | 13 |
| <b>SPAGHETTI WITH NAPOLITANA SAUCE &amp; PARMESAN CHEESE</b><br>V |  | 13 |

*All kids meals come with free ice cream*

## DESSERTS

|  | MEMBER | NON-MEMBER |
|--|--------|------------|
| BELGIAN CHOCOLATE FONDANT WITH VANILLA ICE CREAM | 12     | 13         |
| NEW YORK STYLE BAKED CHEESECAKE                  | 7      | 8          |
| LEMON CHEESECAKE                                 | 7      | 8          |
| MANGO MACADAMIA MOUSSE CAKE                      | 7      | 8          |
| CHERRY & RED VELVET CHEESECAKE                   | 7      | 8          |

*Every dessert is thoughtfully handcrafted by our friend, Baker Dave.*

**V** VEGETERIAN   **GF** GLUTEN FREE   **GF<sub>M</sub>** GLUTEN FREE MODIFICATION  
**DF** DAIRY FREE   **DF<sub>M</sub>** DAIRY FREE MODIFICATION   **VG** VEGAN

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## PREMIUM WHITE WINES



150ML  
M / NM



750ML  
M / NM

### WHITES

#### JOSEF CHROMY CHARDONNAY (LAUNCESTON, TAS)

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

16 / 18

72 / 80

#### EDEN ROAD RIESLING (CANBERRA, ACT)

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

*Team pick for Blue Swimmer Crab Spaghetti & the Falafel Burger*

14.5 / 16

66 / 73

#### GIESEN THE AUGUST SAUVIGNON BLANC (WAIRAU VALLEY, NZ)

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

*Team pick for the Linguine mushroom alla burrata & the Western Rock Lobster Mornay*

15 / 16.5

52 / 58

#### 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 & white nectarine are enhanced by a touch of jasmine flower, chamomile & 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 & full, with great aromatic persistence & balance.

12 / 13.5

50 / 55

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

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

12.5 / 14

50 / 55

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

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

*Team pick for the Humpty Doo Barramundi & the Deluxe Seafood Platter for sharing*

12 / 13.5

52 / 58

## PREMIUM RED WINES

| REDS  |  |  |
|---|---|---|
|   | 150ML<br>M / NM   | 750ML<br>M / NM   |
| <p><b>MITOLO G.A.M. SHIRAZ</b> (WHITES VALLEY, SA)</p> <p>Dense dark fruits of blackberry, black cherry &amp; dark blood plum mesh nicely with undertones of rich chocolate, roasted dry spices &amp; an intriguing floral lift. Firm yet supportive tannins marry perfectly, giving ample structure &amp; length, delivering a smooth, dry-textured finish.</p> <p><i>Team pick for the New York Steak &amp; the Signature Chargrilled Meat Platter for sharing - voted best red wine for a third season by the team</i></p> | -   | 90 / 99   |
| <p><b>BREMERTON WALTER'S RESERVE CABERNET</b> (LANGHORNE CREEK, SA)</p> <p>Powerful yet elegant, notes of blackberry, bramble &amp; earth, subtle chocolate &amp; savoury notes.</p> <p><i>Team pick for the Chargrilled Cowra Lamb Tenderloin &amp; the Smokey BBQ Pork Ribs</i></p>   | -   | 90 / 99   |
| <p><b>ROBERT OATLEY LIMITED RELEASE CABERNET SAUVIGNON</b><br/>(BAROSSA VALLEY, SA)</p> <p>Robust, full-bodied, vibrant long tannins underlie ripe black fruits.</p>  | -   | 78 / 86   |
| <p><b>ROCKBURN PINOT NOIR</b> (CENTRAL OTAGO, NZ)</p> <p>An expressive nose &amp; deeply fruited palate displaying vibrant notes of boysenberry, black cherry &amp; mocha, &amp; supple, silky tannins leading into a very long finish.</p>   | -   | 76 / 85   |
| <p><b>BEST'S BIN 1 SHIRAZ</b> (GREAT WESTERN, VIC)</p> <p>Fresh blackberries &amp; violets swathed in savoury tones of black pepper, aniseed &amp; dried herbs. Inviting mid-weighted dark fruit flavours dance around the palate &amp; continue with fine grained tannins &amp; length.</p>  | -   | 50 / 55   |
| <p><b>HODDLES CREEK PINOT NOIR</b> (YARRA VALLEY, VIC)</p> <p>Earthy, lifted, vibrant &amp; just ludicrously drinkable. A Catalina Club team favourite.</p> <p><i>Team pick for the Slow Braised Beef Cheek &amp; the Catalina Club Classic Angus Burger</i></p>  | -   | 47 / 52   |
| <b>NON-ALCOHOLIC WINE</b>   |   |   |
| <b>KYLIE MINOGUE NV 0.0% SPARKLING ROSÉ</b> (FRANCE)  | -   | 32/35   |
| <b>PLUS &amp; MINUS SHIRAZ</b> (SA)   | 7 / 7.5   | 25 / 27.5   |
| <b>ARA NV 0% SAUVIGNON BLANC</b> (MARLBOROUGH, NZ)  | 8 / 8.5   | 30 / 33   |
| <b>BROWN BROTHERS MOSCATO</b> (VIC)   | 7.5 / 8   | 30 / 33   |





## CATALINA RESTAURANT EMBODIES THE VIBRANCE, CHARACTER AND ATMOSPHERE OF THE SOUTH COAST.

In our corner of the world, we rely on local people and local produce to deliver the best flavours for a perfect dining experience.

Every dessert is thoughtfully handmade by our friend Baker Dave, who relies on local filtered rainwater, sea salt, free range eggs and freshly milled flour from local farms. Our veal is prepared and delivered by Haven Quality Meats in Batehaven, while our seafood comes fresh from the Sapphire Coast and the Northern Territory.

It is our strong connection with local suppliers, our proximity to fertile, crystal-clear waters and our friendly, reliable team that creates a sophisticated, relaxed dining experience at Catalina Club. We hope you enjoy.







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