

AUTUMN MENU 2025



CATALINA

CLUB



WELCOME TO AUTUMN AT CATALINA CLUB

The new season at Catalina brings forth regionality and reassuring classics throughout the bar and restaurant.

Built on the ethos of 'quality over all', our menus offer something for every palate across three distinct approaches. The easy and every day, the elevated and then something for the adventurous. From our member's signature favourites, to celebrating generations of Australian farmers, fishermen, makers, there is the honest simplicity in the reassuring classics, well prepared, with the finest ingredients from the region.

The team have spent the last season discovering wines from new makers to pair with these perennial favourite dishes, adding a new dimension to the timeless autumnal flavours of the far south coast. As the oyster festivals beckon, try the essential summer Australian-grown Italian secret white, the Fiano, with seafood. For warming comfort, pair the lamb or beef with the newly-acquired Durif red, from a family business born in the 1920s, at the same time as Catalina, and the Durif vines planted in the 1950s, just as the course we know today was being hand-crafted by our local pioneering families.

Find your perfect plate in 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

SLOW BRAISED LAMB SHANK

slow-braised lamb shank in red wine & tomato reduction over twelve hours, served with Paris mash & seasonal vegetables

MEMBER 33 / NON MEMBER 35

SPECIAL NO. 4

HUMPTY DOO BARRAMUNDI

200gm pan-seared saltwater barramundi, paired with grilled tiger prawns, chat potato, charred broccolini, confit tomato caper sauce

MEMBER 34 / NON MEMBER 36

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

SCOTCH FILLET

300gm Riverina 120-day grass-fed from the lush temperate climate of Southern NSW

MEMBER 43 / NON MEMBER 45

STARTERS

	MEMBER	NON-MEMBER
GARLIC & HERB BREAD add cheese +2 V	9.5	10.5
LOCAL CLYDE RIVER OYSTERS fresh half fresh dozen Kilpatrick half Kilpatrick dozen GF DF	20.5 39 23.5 43	21.5 42 24.5 46
AUSTRALIAN PRAWN BOWL Clarence River prawns with homemade cocktail sauce & lemon wedges GF DF	24	26
SEA SALT & CRACKED PEPPER SQUID shallots, lemon, confit garlic & dijon aioli	17	18
TOMATO & RISOTTO ARANCINI tomato sugo, aged parmesan & confit garlic aioli V	16	17
FRIED BUTTERMILK CHICKEN WINGS with peri peri mayonnaise	16	17
LOADED FRIES a twist on classic poutine—seasoned chips, bacon, melted mozzarella, gravy & shallots	16	17
MOZZARELLA STICK Italian herb crumbed, deep fried until golden paired with secret sauce V	16	17
POTATO WEDGES sweet chilli & sour cream V	14	15
WOODFIRED STRETCHED FLAT BREAD with confit garlic & mozzarella cheese (only available from 5pm) V	15	16
BRUSCHETTA Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough V GF DF VG	14	15

FROM THE GRILL

	MEMBER	NON-MEMBER
SIGNATURE CHARGRILLED PLATTER FOR TWO 300gm grain-fed rump steak, half rack of pork ribs, pan-fried chicken breast & potato wedges	84	89
SMOKEY BBQ PORK RIBS grilled on an open flame & basted in smokey barbecue glaze half 30 full 50		32 53
NEW YORK STEAK 300gm Riverina 120-day grain-fed tender short loin steak from the lush temperate climate of southern NSW add surf & turf (three creamy garlic tiger prawns) +8	36	38
SCOTCH FILLET 300gm Riverina 120-day grass-fed from the lush temperate climate of Southern NSW add surf & turf (three creamy garlic tiger prawns) +8	43	45
RUMP STEAK 300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW add surf & turf (three creamy garlic tiger prawns) +8	31	33

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

CHARGRILLED PORK CUTLET pasture-fed pork cutlet rubbed with honey & seeded mustard, paired with roasted butternut squash, green peppercorns and pineapple sauce GF	32	34
SLOW BRAISED LAMB SHANK slow-braised lamb shank in red wine & tomato reduction over twelve hours, served with Paris mash & seasonal vegetables	33	35
PAN FRIED BREAST OF CHICKEN CHARDONNAY chicken supreme breast marinated in Tuscan seasoning, roasted baby chat potatoes, seasonal vegetables, chardonnay & leek sauce GF	30	32

FROM THE OCEAN

	MEMBER	NON-MEMBER
<p>DELUXE SEAFOOD PLATTER (IDEAL FOR SHARING)</p> <p>six Australian whole King prawns six Clyde River oysters four crumbed prawn cutlets pan-fried Atlantic salmon grilled Humpty Doo barramundi salt & pepper squid fresh garden salad seasoned chips lemon wedges & condiments</p> <p>DF</p>	101	111
<p>FISHERMANS BASKET FOR TWO</p> <p>two beer-battered hake fillet four house-crumbed king prawn cutlets salt & pepper squid house salad seasoned chips tartare garlic aioli lemon wedges</p> <p>DF</p>	54	58
<p>PAN ROASTED TASMANIAN SALMON</p> <p>Mediterranean style, smashed potato, chargrilled broccolini, roasted red & yellow capsicum, baby roma tomatoes, olives and salsa verde</p> <p>GF DF</p>	35	38
<p>HUMPTY DOO BARRAMUNDI</p> <p>200gm pan-seared saltwater barramundi, paired with grilled tiger prawns, chat potato, charred broccolini, confit tomato caper sauce</p> <p>GF DF</p>	34	36
<p>HOUSE CRUMBED AUSTRALIAN KING PRAWN CUTLETS</p> <p>with chips, house salad, lemon wedges & tartare sauce</p>	26	28
<p>BEER BATTERED FISH & CHIPS</p> <p>Blue Grenadier, house salad, lemon wedges & tartare sauce</p> <p>DF</p>	24	26

FROM THE GARDEN

	MEMBER	NON-MEMBER
<p>GREEK LAMB SALAD</p> <p>slow-cooked lamb, baby cos, cherry tomatoes, cucumber, olives, Spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing & tzatziki</p> <p>GF DFM</p>	25	27
<p>CAESAR SALAD</p> <p>baby cos, free range egg, crispy bacon, parmesan, croutons & our Catalina housemade Caesar dressing</p> <p>add chicken breast +6</p> <p>GF DFM</p>	22	24
<p>SALMON SALAD</p> <p>Pan-fried salmon, cos lettuce, roasted corn, fire roasted capsicum, cherry tomato, pepitas, dukkah, grated parmesan & Middle Eastern tahini yoghurt dressing</p> <p>GF</p>	26	28
<p>ROASTED JAPANESE PUMPKIN & FALAFEL SALAD</p> <p>local honey & secret spice roasted pumpkin wedges, spinach, chickpea falafel, cucumber, cherry tomatoes, marinated feta, pepitas, currants & dukkah tahini dressing</p> <p>add chicken breast +6</p> <p>V GF</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
TOMATO & RISOTTO ARANCINI tomato sugo, aged parmesan & confit garlic aioli V	16	17
WOODFIRED STRETCHED FLAT BREAD with confit garlic & mozzarella cheese (only available from 5pm) V	15	16
BRUSCHETTA Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough V DFM VG	14	15
GARLIC & HERB BREAD add cheese +2 V	9.5	10.5
PASTA		
LAMB RAGU PAPPARDELLE slow-braised lamb shoulder, tomato sugo, garlic, baby spinach & aged parmesan	29	31
PRAWN LINGUINE tiger prawns with chilli, garlic, cherry tomato, sugo, basil & aged parmesan	30	32
VEGETARIAN PASTA Napoli sauce, confit cherry tomatoes, mushrooms, roasted red capsicum, freshly ground black pepper, extra virgin olive oil & aged parmesan make it a cheesy pasta add melted mozzarella cheese +3	24	26
CREAMY CHICKEN & MUSHROOM LINGUINE chicken breast, bacon, cream sauce, garlic mushrooms, baby spinach, freshly ground black pepper & aged parmesan	28	30

WOODFIRED PIZZA

Available from 5pm each day

	MEMBER	NON-MEMBER
MEAT LOVER pork belly, pepperoni, bacon, leg ham, seasoned ground beef with barbecue sauce & mozzarella	25	27
SUPREME Pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, roasted red capsicum, olives, mushrooms, Napoli sauce & mozzarella	25	27
GAMBERI tiger prawns, confit cherry tomatoes, rocket, chilli, garlic & Napoli sauce, mozzarella	25	27
THREE PIGGY roast pork belly, leg ham, bacon, mushrooms, barbecue sauce & mozzarella	24	26
THE SPIT FIRE leg ham, bacon, seasoned ground beef, peri peri sauce, Spanish onion & mushrooms, Napoli sauce, chilli & mozzarella	24	26
PERI PERI CHICKEN peri peri spice-rubbed chicken, fire roasted capsicum, onion, peri peri mayo on Napoli sauce, mozzarella	24	26
BBQ CHICKEN & BACON grilled chicken, bacon, barbecue sauce, onion & mozzarella	24	26
VEGETARIAN roasted capsicum, marinated feta cheese, onion, olives, cherry tomatoes, mushrooms, rocket & Napoli sauce, mozzarella (V)	23	25
PEPPERONI Pepperoni, Napoli sauce & mozzarella	19	21
HAWAIIAN leg ham, pineapple, Napoli sauce & mozzarella	19	21
MARGHERITA basil, Napoli sauce, mozzarella, extra virgin olive oil (V)	18	19

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

CLUB CLASSICS

BURGERS	MEMBER	NON-MEMBER
GRILLED PERI PERI CHICKEN BURGER peri peri seasoning & Greek yoghurt marinated chicken breast, grilled on an open flame, paired with avocado, lettuce, tomato, onion, cheddar cheese & peri peri mayo on a milk bun	22	24
CATALINA CLUB ANGUS BURGER 180gm Angus beef patty, American cheese, crispy bacon, tomato, lettuce, Spanish onion, pickles, burger sauce on a milk bun	22	24
FALAFEL BURGER falafel patty, lettuce, tomato, onion, cucumber, hummus, sweet chilli sauce on a plant based bun vg	22	24
<i>All burgers served with crunchy seasoned chips Add potato wedges with sweet chilli & sour cream +4 Add chips with feta, oregano & confit garlic aioli +4</i>		
SCHNITZELS		
PORK SCHNITZEL pork scotch fillet panko crumbed, apple slaw, seasoned chips & choice of sauce	27	29
PORK SCHNITZEL WITH CREAMY PRAWNS pork scotch fillet panko crumbed, creamy garlic prawns, apple slaw, seasoned chips & choice of sauce	32	34
CHICKEN SCHNITZEL 300gm panko crumbed, seasoned chips, house salad & choice of sauce	23	25
CHICKEN PARMIGIANA 300gm panko crumbed, Napolitano sauce, mozzarella cheese, seasoned chips, house salad	28	30
CREAMY GARLIC SCHNITZEL 300gm panko crumbed, tiger prawns, seasoned chips, house salad, creamy garlic sauce	30	32
LOADED SCHNITZEL 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
CHIPS & CONFIT GARLIC AIOLI V DF	9	10
CHIPS WITH FETA & OREGANO WITH CONFIT GARLIC AIOLI V	11	12
FETA & OREGANO CRISPY POTATOES roast garlic aioli & lemon V GF	12	13
CREAMY PARIS MASH V GF	8	9
FRESH GARDEN SALAD honey & lemon vinaigrette V GF DF	8	9
STEAMED SEASONAL VEGETABLES lemon & extra virgin olive oil V GF DF	9	10

KIDS (UNDER 12)

CHICKEN NUGGETS & CHIPS		13
BEEF BURGER & CHIPS		13
BATTERED FISH & CHIPS DF		13
GRILLED FISH & VEGETABLES GF DF		13
LINGUINE WITH NAPOLITANA SAUCE & PARMESAN CHEESE V		13

All kids meals come with free ice cream

DESSERTS

	MEMBER	NON-MEMBER
STICKY DATE GINGER PUDDING WITH WHIPPED CARAMEL	12	13
NEW YORK STYLE BAKED CHEESECAKE	8	9
PASSIONFRUIT CHEESECAKE	8	9
TIRAMISU CAKE	8	9
CHERRY & RED VELVET CHEESECAKE	8	9

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

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WONDER BAR SPECIAL WINES

WHITES	 150ML M / NM	 750ML M / NM
<p>JOSEF CHROMY CHARDONNAY (LAUNCESTON, TAS) Ripe apple, fresh fig, tight citrus, structured palate. Juicy lees complexity, toasty, fresh natural acidity, focus and length.</p>	16 / 18*	72 / 80
<p>ROBERT OATLEY SIGNATURE CHARDONNAY (MARGARET RIVER, WA) Stone fruit notes greet the nose which is then reflected onto the palate that has a length of flavour befitting of a premium Chardonnay. <i>Pair with Chargrilled Pork Cutlet</i></p>	13.5 / 15*	54 / 60
<p>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. <i>Pair with Pan Fried Breast of Chicken Chardonnay</i></p>	12 / 13.5*	52 / 58
<p>BREMERTON SPECIAL RELEASE FIANO (LANGHORNE CREEK, SA) Aromatic and intensely flavoured giving fresh lifted citrus curd and pith notes balanced by a textural nuttiness and fresh acidity. <i>Pair with Prawn Linguine</i></p>	13 / 14.5*	50 / 55
<p>PHILIP SHAW GARDENER PINOT GRIS (ORANGE, NSW) The Gardener is fresh and vibrant. It is light straw yellow with a vibrant bouquet and an alluring palate. Orange blossom, juicy nashi pear and fresh citrus line. It is an expressive, bright wine with a finely textured palate. <i>Pair with Salmon Salad</i></p>	14 / 15.5*	53 / 58
<p>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. <i>Pair with Local Clyde River Oysters</i></p>	12.5 / 14*	52 / 57
<p>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 <i>Pair with Gamberi Pizza</i></p>	13.5 / 15*	54 / 60
<p>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. <i>Pair with Humpty Doo Barramundi</i></p>	12 / 13.5*	50 / 55

*Only available from Main Bar.

RED CELLAR WINES

REDS	 150ML M / NM	 750ML M / NM
WOODBROOK FARM SHIRAZ Robust dark fruit flavours are on display, sweet blueberry, and savoury black olive. Lifted spice with a soft textured finish.	6 / 7	24 / 26
BREMERTON WALTER'S RESERVE CABERNET (LANGHORNE CREEK, SA) A powerful yet elegant wine showing notes of blackberry, bramble and earth, complemented by subtle undertones of chocolate and savoury nuances. The wine is supported by a fine defining tannin structure and shows spice and complexity from the careful use of new French oak.	-	90 / 99
ROBERT OATLEY LIMITED RELEASE CABERNET SAUVIGNON (BAROSSA VALLEY, SA) Densely packed blackberry, black cherry and cassis are supported by notes of deep spice, thyme, bay leaf, espresso and cedery French oak. The mouthfeel is luscious and textured with wonderful flow. The finish, long and pure, is awash with black fruits, cedar and spice. <i>Pair with Rump Steak</i>	-	75 / 82
RIDDOCH "MAN OF MANY" CABERNET SAUVIGNON (COONAWARRA, SA) This wine exhibits a dark red color with lifted aromatics of raspberry and blueberries accompanied by subtle oak notes. On the palate, upfront flavors of dark berries such as raspberry and blueberries merge with hints of dark syrupy blackberry. Refined, silky tannins and subtle oak contribute to a long-lasting finish that carries the berry flavors elegantly. <i>Pair with Scotch Fillet</i>	12 / 13*	48 / 52
WOODBROOK FARM CABERNET SAUVIGNON Aromas of raspberry and red cherries lead in to subtle pepper and chocolate with soft oak flavours on the palate. A soft earthy finish.	6 / 7	24 / 26
MORRIS OF RUTHERGLEN BIN NO. 158 DURIF (RUTHERGLEN, VIC) A robust wine with rich generous black berry flavours, plum and light hint of vanilla. It has a long and flavoursome finish with silky ripe tannins and complex oak derived characters. <i>Pair with New York Steak</i>	-	42 / 46
ARGENTO ORGANIC MALBEC (MENDOZA, ARGENTINA) This Malbec has a bright purple color and fruit forward aromas of fresh plums, raspberries and cherries with some violet notes. Mid-bodied, fresh and delicate with round and velvety tannins. <i>Pair with Signature Chargrilled Platter for Two</i>	-	48 / 53

*Only available from Main Bar.



THE CATALINA KITCHEN SOURCES INGREDIENTS FROM ACROSS THE SOUTH COAST REGION.

This autumn's menu is anchored in the aromas and flavours that our region generously provides, as the temperature falls and the days shorten. Time is nature's greatest chef.

An unmissable highlight during autumn are our Clyde River oysters, freshly selected, shucked and delivered daily to us by a fifth-generation family business.

As the warm autumn sun sets into darker evenings, the team have sourced the best grass-fed lamb, slowly braised to perfect tenderness in a red wine infused reduction.

New to our dessert menu is an indulgent sticky date ginger pudding, offering those charming memories of home-cooked desserts. All crafted locally, and with love.





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