

FATHER'S DAY

Relax with an Old Fashioned cocktail
\$18

Starters

Pumpkin & goat cheese arancini

paired with aged parmesan & confit garlic aioli

\$16/\$17

Pair with Balter Cerveza
355ml btl \$5.00

Mains

Western Rock Lobster Thermidor (whole)

Tender lobster bathed in a rich creamy white wine sauce, topped with Parmesan, gruyere cheese, and baked until golden, paired with a traditional German potato & egg salad blended with a mustard mayo

\$84/\$89

Southern Ranges Black Angus ribs - Marble Score 4+

24-hours sous vide & pressed, paired with Meredith's goat cheese & prosciutto croquette, kumara puree, young peas, broad beans & Bordelaise sauce. Winner of 2025 Perfect Plate Awards for the Far South Coast & Southern Tablelands.

\$39/\$42

Slow-cooked Riverine beef cheeks

12-hour gently braised beef cheek in a rich red wine & tomato sauce over twelve hours, served with creamy Paris mash & vegetables

\$34/\$36

Steak & tiger prawn Alfredo pasta

Cajun seasoned steak, tiger prawns, creamy garlic sauce, baby spinach, aged parmesan & cheddar cheese

\$30/\$32

Pair the beef with Best's Bin 1 Shiraz (Great Western ,VIC)

150ml \$7.00

750ml btl \$44.00

Desserts

Belgian chocolate fondant

With vanilla ice cream

\$13 / \$14

Traditional Basque cheese cake

\$8 / \$9

Pair with Penfolds Club port

60ml \$3.00



CATALINA CLUB