

NINETEEN

1920

TWENTY



CATALINA

CLUB

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**FOR MORE THAN A CENTURY,
CATALINA HAS BEEN PART OF
THIS COMMUNITY**

From its humble beginnings — a small golf course built by determined local hands — to becoming a destination for golfers from Sydney to Melbourne, Catalina has always carried with it a rich story. Even its name is steeped in history, recalling the mid-century seaplanes that once touched down on the estuary's shores.

Established in 1920, the club has thrived thanks to the people who built it and the community that continues to sustain it. It has been a second home for sports heroes, community leaders, and countless locals, each adding their own chapter to its story.

Our restaurant has long been a cornerstone of this experience — renowned for its warm hospitality, generous spirit, and culinary excellence. This year, we honour that legacy with a new name: **1920**.

1920 is more than a restaurant — it is a celebration of heritage and community. A place where guests are treated like family, where quality is a given, and where south coast hospitality is legendary.

Welcome to **1920**: a neighbourhood dining experience, created by the people, for the people.

HOUSE SPECIALS

SPECIAL NO. 1

CLYDE RIVER LOCALLY-SOURCED OYSTERS

fresh half	M 21	NM 22
fresh dozen	M 39.5	NM 42.5
Kilpatrick half	M 24	NM 25
Kilpatrick dozen	M 43.5	NM 46.5



SPECIAL NO. 2

DELUXE SEAFOOD PLATTER

six Australian whole king prawns, six Clyde River oysters, pan-roasted Atlantic salmon, whole lobster thermidor, grilled Cone Bay barramundi, paired with a potato and egg salad with mustard mayo seasoned chips, garlic aioli, tartare and wedges of lemon

MEMBER 151 / NON MEMBER 161

SPECIAL NO. 3

WAGYU STRIPLOIN MB5+

300gm pure-bred Wagyu from the historic family-owned Elbow Valley

MEMBER 55 / NON MEMBER 57

SPECIAL NO. 4

WESTERN ROCK LOBSTER THERMIDOR

Whole lobster, bathed in a rich and creamy classic white wine sauce, topped with three cheeses of mozzarella, cheddar and pecorino, baked until golden and paired with a traditional potato and egg salad with mustard mayo

MEMBER 83 / NON MEMBER 88

SPECIAL NO. 5

SIGNATURE CHARGRILLED PLATTER FOR TWO

150-day grain fed New York MB2+ steak, half rack of pork ribs, pan-fried chicken breast & onion rings

MEMBER 88 / NON MEMBER 93

SPECIAL NO. 6

PORTERHOUSE MB2+

300gm Cootamundra 150-day grain fed from the lush historic pastures of southern NSW

MEMBER 36 / NON MEMBER 38

STARTERS

	MEMBER	NON-MEMBER
GARLIC AND HERB BREAD add cheese +2 V	9.5	10.5
LOCAL CLYDE RIVER OYSTERS fresh half fresh dozen Kilpatrick half Kilpatrick dozen GF DF	21 39.5 24 43.5	22 42.5 25 46.5
AUSTRALIAN PRAWN BOWL Clarence River prawns with homemade cocktail sauce and lemon wedges GF DF	24	26
SEA SALT AND CRACKED PEPPER SQUID shallots, lemon, confit garlic and dijon aioli <i>Pair with Irvine Spring Hill Riesling</i>	17	18
BUTTERNUT PUMPKIN AND GOATS CHEESE ARANCINI freshly grated parmesan and confit garlic aioli V	16	17
BUFFALO CHICKEN WINGS glazed in hot sauce and maple served with a classic ranch dip	16	17
LOADED FRIES a twist on classic poutine—seasoned chips, bacon, melted mozzarella, gravy and shallots	16	17
FRIED BUTTERMILK ONION RINGS served with chipotle mayo V	14	15
WOODFIRED STRETCHED FLAT BREAD with confit garlic and mozzarella cheese (only available from 5pm) V	16	17
BRUSCHETTA Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough V DFM VG	14	15

FROM THE GRILL

	MEMBER	NON-MEMBER
SIGNATURE CHARGRILLED PLATTER FOR TWO 150-day grain fed New York MB2+ steak, half rack of pork ribs, pan-fried chicken breast and onion rings	88	93
SMOKEY BBQ PORK RIBS grilled on an open flame and basted in smokey barbecue glaze half 30 full 50 <i>Pair with Argento Organic Malbec</i>		32 53
WAGYU STRIPLOIN MB5+ 300gm pure-bred Wagyu from the historic family-owned Elbow Valley add surf and turf (three creamy garlic tiger prawns) +8	55	57
SCOTCH FILLET MB2+ 300gm Cootamundra 150-day grain fed from the lush historic pastures of southern NSW add surf and turf (three creamy garlic tiger prawns) +8 <i>Pair with Morris of Rutherglen Bin No.158 Durif</i>	45	47
PORTERHOUSE MB2+ 300gm Cootamundra 150-day grain fed from the lush historic pastures of southern NSW add surf and turf (three creamy garlic tiger prawns) +8 <i>Pair with Hentley Farm Shiraz</i>	36	38
RUMP STEAK 300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW add surf and turf (three creamy garlic tiger prawns) +8 <i>Pair with Mount Langi Ghiran Vine Road Shiraz</i> <i>All served with your choice of seasoned chips and house salad OR mash and seasonal vegetables and your choice of sauce: Pepper, Mushroom, Classic Gravy, Diane</i> <i>Add onion rings +4</i> <i>Add chips with feta, oregano and confit garlic aioli +4</i>	31	33

V VEGETERIAN
 GF GLUTEN FREE
 GFM 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 and gluten.
 Whilst all reasonable efforts are taken to accommodate guest dietary requirements,
 we cannot guarantee that our food will be allergen free.

FROM THE Paddock

SOUTHERN RANGES BLACK ANGUS BEEF SHORT RIB MB4+ The winner of the 2025 Perfect Plate Awards, a 24-hour sous vide and pressé of pure bred marbled short rib, partnered with a Meredith goat cheese and prosciutto croquette, kumara puree, young peas and broad beans, served with a bordelaise sauce <i>Pair with Riddoch 'Man of Many' Cabernet Sauvignon</i>	40	43
SLOW-COOKED RIVERINE BEEF CHEEK 12-hour slowly braised beef cheek in a rich red wine and tomato sauce, served with creamy Paris mash and seasonal vegetables <i>Pair with Marquis De Pennautier Pinot Noir</i>	34	36
ROASTED CHICKEN BREAST WITH TARRAGON JUS roasted free-range chicken suprême breast (wing on) served with a creamy Paris mash, charred broccolini and a roast chicken and tarrogan jus <i>Pair with the La Chablisienne Petit Chablis</i> GF	31	33

FROM THE GARDEN

	MEMBER	NON-MEMBER
GREEK LAMB SALAD slow-cooked lamb, baby cos, cherry tomatoes, cucumber, olives, Spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing and tzatziki GF M DFM	26	28
CAESAR SALAD baby cos, free range egg, crispy bacon, parmesan, croutons and our Catalina housemade Caesar dressing add chicken breast +7 GF M DFM	23	25
PAN-SEARED ATLANTIC SALMON AND ALMOND SALAD 200gm pan-seared Atlantic salmon, roasted almonds, rocket, baby cos lettuce, mint, shallots, cherry tomatoes and currents, tossed with dukkah and lemon dressing <i>Pair with Philip Shaw Gardener Pinot Gris</i> GF	29	31
MORROCCAN SALAD roasted cauliflower, chickpea falafel, spinach, rocket, marinated feta, mint, pomegranate, shallots and almonds with a dukkah and lemon dressing add chicken breast +7 V GF	23	25

FROM THE OCEAN

	MEMBER	NON-MEMBER
LOCAL CLYDE RIVER OYSTERS		
fresh half	21	22
fresh dozen	39.5	42.5
Kilpatrick half	24	25
Kilpatrick dozen	43.5	46.5
<i>Pair with Pikes Traditional Riesling</i>		
GF DF		
DELUXE SEAFOOD PLATTER (IDEAL FOR SHARING)	151	161
six Australian whole king prawns		
six Clyde River oysters		
pan-roasted Atlantic salmon		
whole lobster thermidor		
grilled Cone Bay barramundi		
paired with a potato and egg salad with mustard mayo		
seasoned chips		
garlic aioli		
tartare and wedges of lemon		
<i>Pair with Piper Heidsieck Cuvee N.V.</i>		
WESTERN ROCK LOBSTER THERMIDOR	83	88
Whole lobster, bathed in a rich and creamy classic white wine sauce, topped with three cheeses of mozzarella, cheddar and pecorino, baked until golden and paired with a traditional potato and egg salad with mustard mayo		
<i>Pair with The Lane Estate Chardonnay</i>		
PAN ROASTED ATLANTIC SALMON	35	38
paired with a bed of roasted chat baby potatoes, charred broccolini, a creamy lemon garlic sauce, with capers, celery and golden raisin salsa		
<i>Pair with Cape Mentelle Sauvignon Blanc</i>		
GF		
PAN-SEARED BARRAMUNDI	34	36
200gm pan-seared saltwater barramundi, paired with roasted cauliflower, cauliflower puree, beurre noisette, sultanas and pine nuts		
<i>Pair with Bremerton Special Release Fiano</i>		
GF		
BEER BATTERED FISH AND CHIPS	24	26
Blue Grenadier, house salad, lemon wedges and tartare sauce		
DF		

FROM THE RIVIERA

ITALIAN STARTERS	MEMBER	NON-MEMBER
BUTTERNUT PUMPKIN AND GOATS CHEESE ARANCINI freshly grated parmesan and confit garlic aioli 	16	17
WOODFIRED STRETCHED FLAT BREAD with confit garlic and mozzarella cheese (only available from 5pm) 	16	17
BRUSCHETTA Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough   	14	15
GARLIC AND HERB BREAD add cheese +2 	9.5	10.5

PASTA

SEAFOOD MARINARA LINGUINE tiger prawns, mussels, marinated squid in a slow-cooked sauce of tomato, chilli, confit garlic and white wine, finished with aged parmesan <i>Pair with Whipbird Pinot Gris</i>	30	32
STEAK AND TIGER PRAWN ALFREDO PAPPARDELLE Cajun-seasoned steak with tiger prawns in a cream sauce of confit garlic, spinach, aged parmesan cheese	31	33
VEGETARIAN LINGUINE Napoli sauce, confit cherry tomatoes, mushrooms, roasted red capsicum, freshly ground black pepper, extra virgin olive oil and aged parmesan make it a cheesy pasta add melted mozzarella cheese +3	25	27
CREAMY CHICKEN AND MUSHROOM LINGUINE chicken breast, bacon, cream sauce, garlic mushrooms, baby spinach, freshly ground black pepper and aged parmesan <i>Pair with Wicks Estate Chardonnay</i>	28	30

WOODFIRED PIZZA

Available from 5pm each day

MEAT LOVER

roasted chicken, pepperoni, bacon, leg ham, seasoned ground beef with barbecue sauce and mozzarella

Pair with Whipbird GSM

MEMBER

26

NON-MEMBER

28

SUPREME

pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, roasted red capsicum, olives, mushrooms, Napoli sauce and mozzarella

26

28

GAMBERI

marinated garlic prawns, capsicum, cherry tomatoes, rocket, chilli, Napoli sauce and mozzarella

Pair with Whipbird Rosé

26

28

DIAVOLA

smoked leg ham, bacon rashers, seasoned ground beef, jalapeños, chilli, Spanish onion and capsicum on Napoli sauce and mozzarella cheese

25

27

MEXICAN

grilled free-range chicken, seasoned ground beef, jalapenos, red onion, capsicum on Napoli sauce and mozzarella, then topped with guacamole and sour cream

25

27

TANDOORI CHICKEN

tandoori marinated chicken, fior di latte, Spanish onion, capsicum, spinach, Napoli sauce and Peri Peri mayo

25

27

BBQ CHICKEN AND BACON

grilled chicken, bacon, barbecue sauce, onion and mozzarella

26

27

VEGETARIAN

fior di latte, roasted capsicum, marinated feta cheese, onion, olives, cherry tomatoes, mushrooms, spinach, Napoli sauce and mozzarella



24

26

PEPPERONI

Pepperoni, Napoli sauce and mozzarella

20

22

HAWAIIAN

leg ham, pineapple, Napoli sauce and mozzarella

20

22

MARGHERITA

fior di latte, Napoli sauce, basil, extra virgin oil



19

20

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

CLUB CLASSICS

BURGERS

MEMBER

NON-MEMBER

GRILLED PORTO CHICKEN BURGER

22

24

free-range chicken breast marinated in Greek yoghurt and Peri Peri, grilled on an open flame, paired with avocado, lettuce, tomato, red onion and Peri Peri mayo on a soft milk bun

THE ROYAL WAGYU CHEESE AND BACON BURGER

22

24

180gm Wagyu beef patty, American cheese, lettuce, tomato, beetroot, our special burger sauce on a soft milk bun

ROAST BUTTERNUT PUMPKIN BURGER

22

24

Fava bean, chickpea and roasted butternut pumpkin patty with lettuce, tomato, red onion, tzatziki and sweet chilli sauce on a milk bun



All burgers served with crunchy seasoned chips

Add onion rings +4

Add chips with feta, oregano and confit garlic aioli +4

SCHNITZELS

PORK SCHNITZEL

27

29

pork scotch fillet panko crumbed, apple slaw, seasoned chips and choice of sauce

PORK SCHNITZEL WITH CREAMY PRAWNS

32

34

pork scotch fillet panko crumbed, creamy garlic prawns, apple slaw, seasoned chips and choice of sauce

CHICKEN SCHNITZEL

23

25

300gm panko crumbed, seasoned chips, house salad and choice of sauce

CHICKEN PARMIGIANA

28

30

300gm panko crumbed, Napolitano sauce, mozzarella cheese, seasoned chips, house salad

CREAMY GARLIC SCHNITZEL

30

32

300gm panko crumbed, tiger prawns, seasoned chips, house salad, creamy garlic sauce

MEXICAN SCHNITZEL

30

32

300gm panko crumbed chicken with chilli con carne, jalapenos, mozzarella cheese, topped with guacamole and sour cream, served with house salad and seasoned chips

Sauces: Pepper, Mushroom, Classic Gravy, Diane

Add onion rings +4

SIDES

	MEMBER	NON-MEMBER
CHIPS AND CONFIT GARLIC AIOLI V DF	9	10
GERMAN-STYLE POTATO AND EGG SALAD a German-inspired chat baby potato, egg, chive and mustard mayo salad V	9	10
FETA AND OREGANO CRISPY POTATOES roast garlic aioli and lemon V GF	10	11
CREAMY PARIS MASH V GF	8	9
FRESH GARDEN SALAD honey and lemon vinaigrette V GF DF	8	9
STEAMED SEASONAL VEGETABLES lemon and extra virgin olive oil V GF DF	9	10

KIDS (UNDER 12)

CHICKEN NUGGETS AND CHIPS	13
BEEF BURGER AND CHIPS	13
BATTERED FISH AND CHIPS DF	13
GRILLED CHICKEN AND VEGETABLES OR CHIPS GF DF	13
LINGUINE WITH NAPOLITANA SAUCE AND 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
BELGIAN DARK CHOCOLATE MOLTEN FONDANT CAKE AND VANILLA ICE CREAM	12	13
NEW YORK STYLE BAKED CHEESECAKE	8	9
LEMON & LIME CHEESECAKE	8	9
MARS BAR CHEESECAKE	8	9
TRADITIONAL BAKED RICOTTA CHEESECAKE	8	9

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

 VEGETERIAN  GLUTEN FREE  GLUTEN FREE MODIFICATION
 DAIRY FREE  DAIRY FREE MODIFICATION  VEGAN

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FRESH PERSPECTIVES AT CATALINA

This spring, Catalina's bar embraces a new era. Our resident mixologist has reimagined the art of the cocktail, curating a menu that balances timeless classics with signature innovations, while unveiling Catalina's first collection of refined mocktails.

Far more than an alternative, our mocktails are a conscious and considered choice—crafted with the same artistry and elegance as their spirited counterparts. Each drink is designed to delight, with imaginative flavour pairings, meticulous presentation, and a story in every glass.

Among the season's highlights is the **Violet Bloom**—a delicate infusion of lavender and rose, served in a coupe glass and finished with rose petals, epitomising the grace of the new collection.

Whether on the sun terrace at sunset or within the lively lounges of the bar, Catalina's spring cocktails and mocktails invite you to savour the moment with style.

Ask your waiter for the bar menu.



CATALINA'S CELLAR REIMAGINED

This year, Catalina's transformation extends beyond design to the very heart of our wine cellar.

Our team has thoughtfully curated a collection that honours both the elegance of regional Australia and the distinction of renowned wine houses from around the world. While nearly half of our cellar is refreshed this season, our commitment remains unchanged: to present wines of provenance, character, and refinement.

The new list introduces graceful additions such as a delicate **Sangiovese Rosé**, a supple **GSM**, and distinguished labels including the **Whipbird Series**, created in collaboration with celebrated winemaker Larry Cherubino. Cool-climate gems from Australia's **Mount Langi Ghiran** and the French storied **Marquis de Pennautier Estate** in Languedoc—established in 1620—further enrich the collection.

Many wines are now available by the glass, a large glass and by the bottle.

Ask your waiter for the wine menu.

Prices may fluctuate with the family-owned and artisan wineries throughout the season.



FOR A UNIQUE, OPEN-ALL-DAY COFFEE EXPERIENCE, HERE AT CATALINA CLUB

Discover the perfect way to kickstart your day, where coffee and cake are the main event.

With hero coffee roasters, Inglewood, bringing the very best and sustainable coffee beans, and patisserie stars from across the NSW South Coast hand-delivering baked goods, Catalina's café is the perfect place to refresh.

Coming from the north of the region we have Lagom Bakery, a bakery of distinction.



From the Bay we have our very own Baker Dave and his unique culinary talents, creating the best cheesecakes this side of Sydney. And from the south we have Smokey Dan's indulgent Aussie classic bakery-style slices and old school recipes.

With its welcoming environment, Catalina Club is a space to meet friends and have the choice of enjoying views over the spectacular parkland course, the many lounges or just to grab a take-out while you recharge your car with our Tesla superchargers.

And because the café is open until 10pm each day, you can arrive at any time for that cherished ritual that fosters connection, comfort, and slowing down to appreciate the little things. You can even order your favourite teas, coffees and chai after your evening meal.



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