

N I N E T E E N

1 9 2 0

T W E N T Y



CATALINA

CLUB

NINETEEN

1920

TWENTY

1920 – A NEW SEASON OF HERITAGE AND FLAVOUR

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 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.



We honour that legacy under our new name: 1920.

1920 is more than a restaurant — it is a celebration of heritage, community, and exceptional ingredients. Enjoy premium cuts of steak and lamb from trusted farms, delicate seafood across pastas and pizzas, and fresh, vibrant salads crafted for summer.

Every dish is designed to reflect the season, bringing brightness and balance to the table while maintaining the generosity and quality our guests have always cherished.

Welcome to 1920: a neighbourhood dining experience created by the people, for the people — where every season is a new chapter in Catalina's story.

HOUSE SPECIALS

SPECIAL NO. 1

CLYDE RIVER LOCALLY-SOURCED OYSTERS

fresh half	M 21.5	NM 22.5
fresh dozen	M 39.5	NM 42.5
Kilpatrick half	M 24.5	NM 25.5
Kilpatrick dozen	M 43.5	NM 46.5

GF DF

SPECIAL NO. 3

WAGYU STRIPLOIN MB5+

300gm pure-bred Wagyu from the Darling Downs

MEMBER 59 / NON MEMBER 62

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 & potato wedges

MEMBER 88 / NON MEMBER 93

SPECIAL NO. 2

DELUXE SEAFOOD PLATTER

six Australian whole king prawns, six Clyde River oysters, pan-roasted Atlantic salmon, Western Australia whole lobster thermidor, grilled Cone Bay barramundi, paired with shaved fennel, apple, rocket & marinated feta salad with seasoned chips, garlic aioli, tartare and wedges of lemon

MEMBER 155 / NON MEMBER 165

SPECIAL NO. 4

WESTERN AUSTRALIA LOBSTER THERMIDOR

Cape Leeuwin 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 shaved fennel, apple, rocket & marinated feta salad & seasoned chips

MEMBER 87 / NON MEMBER 92

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	9.5	10.5
V		
LOCAL CLYDE RIVER OYSTERS		
fresh half	21.5	22.5
fresh dozen	39.5	42.5
Kilpatrick half	24.5	25.5
Kilpatrick dozen	43.5	46.5
GF DF		
AUSTRALIAN PRAWN BOWL Clarence River prawns with homemade cocktail sauce and lemon wedges	24	26
GF DF		
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	16	17
V		
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
POTATO WEDGES served with sour cream and sweet chilli sauce	14	15
V		
WOODFIRED STRETCHED FLAT BREAD with confit garlic and mozzarella cheese (only available from 5pm)	16	17
V		
BRUSCHETTA Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough	14	15
V DFM VG		

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 potato wedges	88	93
SMOKEY BBQ PORK RIBS grilled on an open flame and basted in smokey barbecue glaze half full	30 50	32 53
<i>Pair with Argento Organic Malbec</i>		
WAGYU STRIPOIN MB5+ 300gm pure-bred Wagyu from the Darling Downs add surf and turf (three creamy garlic tiger prawns) +8	59	62
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	45	47
<i>Pair with Morris of Rutherglen Bin No.158 Durif</i>		
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	36	38
<i>Pair with Hentley Farm Shiraz</i>		
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	31	33
<i>Pair with Mount Langi Ghiran Vine Road Shiraz</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

Add potato wedges +4

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

 VEGETARIAN

 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

GRILLED COWRA LAMB RUMP	37	39
250gm lamb rump, paired with butternut pumpkin labneh, dukkah spiced chat potatoes, chickpea, tomato, onion, mint salsa and lamb jus		
<i>Pair with Hoddles Creek Pinot Noir</i>		
SLOW-COOKED RIVERINE BEEF CHEEK	34	36
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>		
ROASTED CHICKEN BREAST WITH TARRAGON JUS	31	33
roasted free-range chicken suprême breast (wing on) served with a creamy Paris mash, charred broccolini and a roast chicken and tarragon jus		
<i>Pair with the La Chablisienne Petit Chablis</i>		
GF		

FROM THE GARDEN

	MEMBER	NON-MEMBER
GREEK LAMB SALAD	26	28
slow-cooked lamb, baby cos, cherry tomatoes, cucumber, olives, Spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing and tzatziki		
GF DFM		
CAESAR SALAD	23	25
baby cos, free range egg, crispy bacon, parmesan, croutons and our Catalina housemade Caesar dressing		
add chicken breast +7		
GF DFM		
PAN-SEARED ATLANTIC SALMON AND PISTACHIO SALAD	29	31
200gm pan-seared Atlantic salmon, roasted pistachio, shaved fennel, rocket, baby cos lettuce, mint, cherry tomatoes, cucumber, currants, tossed with dukkah & lemon dressing		
<i>Pair with Cape Mentelle Sauvignon Blanc</i>		
GF		
BURRATA SALAD	23	24
fresh cow's milk burrata, pressed watermelon, marinated feta, crushed pistachio, mint, balsamic glaze, extra virgin olive oil		
<i>Pair with Mio Capello Prosecco</i>		
V		

FROM THE OCEAN

MEMBER

NON-MEMBER

DELUXE SEAFOOD PLATTER (IDEAL FOR SHARING)

155

165

Western Australia whole lobster thermidor
 six Australian whole king prawns
 six Clyde River oysters
 pan-roasted Atlantic salmon
 grilled Cone Bay barramundi
 paired with a shaved fennel, apple, rocket and marinated feta salad
 seasoned chips
 garlic aioli
 tartare and wedges of lemon

Pair with Piper Heidsieck Cuvee N.V.

WESTERN AUSTRALIA LOBSTER THERMIDOR

87

92

Cape Leeuwin 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 shaved fennel, apple, rocket & marinated feta salad & seasoned chips

Pair with Jacobs Creek Sparkling Chardonnay Pinot Noir

FISHERMAN BASKET FOR TWO

56

59

two beer-battered Blue Grenadier fillets
 four house crumbed king prawn cutlets
 salt & pepper squid
 house salad
 seasoned chips
 tartare
 garlic aioli
 lemon wedges

PAN ROASTED ATLANTIC SALMON

35

38

paired with a bed of roasted chat potatoes, green beans, cherry tomatoes, kalamata olives, boiled egg, chives, seeded mustard dressing & hollandaise sauce

Pair with Whippbird Pinot Gris

GF

PAN-SEARED BARRAMUNDI

34

36

saltwater barramundi pan-seared, paired with pumpkin labneh, roasted dukkah pumpkin, salad of apple, fennel, orange, rocket, feta, pine nuts and lemon vinaigrette

Pair with Bremerton Special Release Fiano

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 V	16	17
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
GARLIC AND HERB BREAD add cheese +2 V	9.5	10.5
PASTA		
TIGER PRAWN LINGUINE marinated tiger prawns, roasted cherry tomatoes, home-made pomodoro sauce, confit garlic, chili, basil, white wine and aged parmesan cheese <i>Pair with Peter Lehmann Pinot Grigio</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 add burrata cheese +10	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

NON-MEMBER

26

28

SUPREME

pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, fresh 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

SURF & TURF

Moroccan seasoned pan-seared steak, marinated garlic prawns, mushroom, onion, capsicum, Napoli sauce, mozzarella, rocket and sriracha mayo

Pair with Balter XPA

28

30

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.

Gluten-free bases are available; however, our kitchen is not gluten-free. Cross-contamination may occur, making these items unsuitable for coeliac guests.

CLUB CLASSICS

BURGERS	MEMBER	NON-MEMBER
GRILLED PORTO CHICKEN BURGER 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 brioche bun	22	24
THE ROYAL WAGYU CHEESE AND BACON BURGER 180gm Wagyu beef patty, American cheese, lettuce, tomato, beetroot, our special burger sauce on a brioche bun	22	24
FALAFEL BURGER chickpea falafel patty, lettuce, tomato, Spanish onion, tzatziki and sweet chili sauce on a brioche bun <i>Pair with Pikorua Sauvignon Blanc</i> V	22	24

All burgers served with crunchy seasoned chips

Add potato wedges +4

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

SCHNITZELS

PORK SCHNITZEL pork scotch fillet panko crumbed, apple slaw, seasoned chips and choice of sauce	27	29
PORK SCHNITZEL WITH CREAMY PRAWNS pork scotch fillet panko crumbed, creamy garlic prawns, apple slaw, seasoned chips and choice of sauce	32	34
CHICKEN SCHNITZEL 300gm panko crumbed, seasoned chips, house salad and 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
MEXICAN SCHNITZEL 300gm panko crumbed chicken with chilli con carne, jalapenos, mozzarella cheese, topped with guacamole and sour cream, served with house salad and seasoned chips	30	32

Sauces: Pepper, Mushroom, Classic Gravy, Diane

Add potato wedges +4

SIDES

	MEMBER	NON-MEMBER
CHIPS AND CONFIT GARLIC AIOLI V DF	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
STRAWBERRY CHEESECAKE	8	9

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

V VEGETARIAN
 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.

ATHOL'S BAR

1916 ATHOL 1968 MANNS



A NEW CHAPTER

Welcome to Athol's Bar. Renaming our existing sports bar as a tribute to legacy, craftsmanship and the quiet pride that shaped Catalina. Named for Athol Manns, one of our first groundsmen, the bar honours the Manns family and the spirit they wove through the course we enjoy today.

This summer, we unveil a refreshed sports bar inspired by their memories. Every drink has been co-created with the Manns family, drawing on Athol's era. Honest, characterful and made with care. Just like all our cocktails and mocktails.



Signature cocktails include: The Betty, a velvety blend of brandy, hazelnut and caramel and named after Athol's daughter; Athol's Approach, smooth spice over a golf-ball cube and based on Athol's favourite flavours; Caddy's Cooler, bright and green with mint and as refreshing as a stroll on the course; and The Clubhouse Dirty, a dry Foxdog Gin martini with olive brine, as a post-tournament reward.

**Raise a glass to Catalina's legacy.
And those who built it.**

ANSWER THE CALL FROM THE LAND THIS SUMMER

This January, Catalina Club's sun terraces become a stage for memory, music, and the taste of tradition. Join us as the golden hour spills across the bay, where Whipbird Wines and live sunset sessions meet in perfect harmony.

Every glass tells a story. Whipbird Wines carry a family legacy, a five-note call passed down through generations, echoing the native Whipbird and the enduring spirit of connection. From the delicate King Valley Pinot Gris to the vibrant McLaren Vale Rosé, and the bold McLaren Vale Grenache, Shiraz, and Mourvèdre, each sip is a celebration of land, craft, and story.

Whipbird is partnering with Catalina for a series of curated evenings, converging live music, tasteful wine and the atmosphere of the sun terrace. Here, you'll discover an experience that lingers long after the sun dips below the horizon.

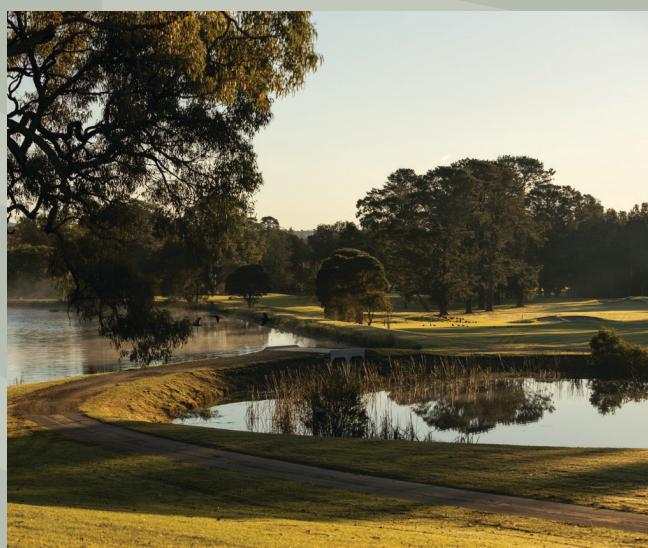


FOR A UNIQUE, OPEN-ALL-DAY COFFEE EXPERIENCE, HERE AT CATALINA CLUB

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 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 cheesecake this side of Sydney. And from the city, we have Bob & Pete's range of classic bakery-style slices and some of the best donuts, lamingtons and modern creations.

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.



CATALINA CLUB
154 BEACH ROAD,
BATEMANS BAY NSW 2536

TEL (02) 4472 4022
INFO@CATALINA CLUB.COM.AU

CATALINA CLUB.COM.AU