

NINETEEN

1920

TWENTY



CATALINA

CLUB

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## 1920 – A NEW SEASON OF HERITAGE AND FLAVOUR

As we welcome a new season at **1920**, we do so as one of the Far South Coast's most loved regional dining destinations, and proud recipients of the **Perfect Plate Awards for two successive years**. That recognition reflects our commitment to provenance, quality and the generous spirit that defines our kitchen.

Autumn is when this region truly comes into its own. The Head Chef turns to the food heroes that have shaped the South Coast's reputation, and none more iconic than the generational, family-owned oyster leases of the pristine **Clyde River**, whose waters run alongside Catalina Club into the bay. Served at their freshest and paired with a vibrant new Fiano from Pikes, these oysters offer a flavour experience that's bright, textural and beautifully alternative to traditional sparkling.



The cooler months also call for deeper, richer notes. This season sees the introduction of a magnificent new T-Bone, which is a bold New York strip on one side of the bone and a tender, delicate filet mignon on the other. Cooked on the bone to enhance its depth and intensity, it is a true celebration of pasture-fed beef at its most expressive. Or try the Darling Downs Wagyu Striploin, which spends a minimum of 330 days on grain, which helps the development of fine and even marbling. All this, alongside our clubhouse Smokey BBQ Ribs, these are all reassuringly classic combinations.

Paired with new season wines, the autumn menu at **1920** honours the very best of nature's bounty. Regional, generous, and unmistakably South Coast.

# 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



## 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. 3

### HOT HONEY GRILLED CHICKEN AND CHORIZO PIZZA

grilled chicken and Spanish chorizo, red onion, Napoli sauce, mozzarella cheese, finished with a drizzle of hot honey. Pizzas available from 5pm, seven days a week

**MEMBER 25 / NON MEMBER 27**

## 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. 5

### SIGNATURE CHARGRILLED PLATTER FOR TWO

120-day grain fed Rump steak, half rack of pork ribs, pan-fried chicken breast & potato wedges

**MEMBER 88 / NON MEMBER 93**

*Pair with Argento Organic Malbec*

## SPECIAL NO. 6

### T-BONE STEAK

400gm Riverina 120-day grain fed hearty T-Bone steak from the lush historic pastures of the Riverina region

**MEMBER 43 / NON MEMBER 45**

## STARTERS

	MEMBER	NON-MEMBER
<b>GARLIC AND HERB BREAD</b> add cheese +2 V	9.5	10.5
<b>LOCAL CLYDE RIVER OYSTERS</b> fresh half fresh dozen Kilpatrick half Kilpatrick dozen <i>Pair with Pikes "Luccio" fiano</i> GF DF	21.5 39.5 24.5 43.5	22.5 42.5 25.5 46.5
<b>AUSTRALIAN PRAWN BOWL</b> Clarence River prawns with homemade cocktail sauce and lemon wedges GF DF	24	26
<b>BURRATA AND AGED PROSCIUTTO</b> cow's milk burrata, aged prosciutto, chargrilled sourdough, rocket, extra virgin olive oil and balsamic glaze	22	24
<b>SEA SALT AND CRACKED PEPPER SQUID</b> shallots, lemon, confit garlic and dijon aioli <i>Pair with Irvine Spring Hill Riesling</i>	17	18
<b>ITALIAN-STYLE TOMATO AND RISOTTO ARANCINI</b> shaved Parmesan and confit garlic aioli V	16	17
<b>BUFFALO CHICKEN WINGS</b> glazed in hot sauce and maple served with a classic ranch dip	16	17
<b>LOADED FRIES</b> seasoned chips topped with Spanish chorizo, bacon and pepperoni, melted mozzarella cheese, shallots and hot honey drizzle	16	17
<b>WOODFIRED STRETCHED FLAT BREAD</b> with confit garlic and mozzarella cheese (only available from 5pm) V	16	17
<b>BRUSCHETTA</b> 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
<p><b>SIGNATURE CHARGRILLED PLATTER FOR TWO</b> 120-day grain fed Rump steak, half rack of pork ribs, pan-fried chicken breast and potato wedges</p>	88	93
<p><b>SMOKEY BBQ PORK RIBS</b> grilled on an open flame and basted in smokey barbecue glaze</p> <p>half 30 full 50</p> <p><i>Pair with Argento Organic Malbec</i></p>		32 53
<p><b>WAGYU STRIPLOIN MB5+</b> 300gm pure-bred 330 day grain fed Wagyu from Darling Downs add surf and turf (three creamy garlic tiger prawns) +8</p>	59	62
<p><b>T-BONE STEAK</b> 400gm Riverina 120-days grain fed hearty T-Bone steak from the lush historic pastures of the Riverina region add surf and turf (three creamy garlic tiger prawns) +8 <i>Pair with St Halleys Garden of Eden shiraz</i></p>	43	45
<p><b>SCOTCH FILLET MB2+</b> 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></p>	45	47
<p><b>RUMP STEAK</b> 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></p> <p><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 potato wedges +4</i> <i>Add chips with feta, oregano and confit garlic aioli +4</i></p>	31	33

- V VEGETERIAN
- GF GLUTEN FREE
- GFM GLUTEN FREE MODIFICATION
- DF DAIRY FREE
- DFM DAIRY FREE MODIFICATION
- VG VEGAN

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## FROM THE PADDOCK

<p><b>GRILLED COWRA LAMB RUMP</b></p> <p>250gm lamb rump, paired with butternut pumpkin labneh, dukkah spiced chat potatoes, chickpea, tomato, onion, mint salsa and lamb jus</p> <p><i>Pair with Tamar Ridge pinot noir</i></p> <p>GF</p>	37	39
<p><b>SLOW-COOKED COWRA LAMB SHANK</b></p> <p>12-hour slow-cooked braised lamb shank in a rich red wine and tomato sauce, served with Paris mash and seasonal vegetables</p> <p><i>Pair with Marquis De Pennautier pinot noir</i></p>	34	36
<p><b>ROASTED CHICKEN SUPREME</b></p> <p>roasted free-range chicken supreme breast (wing on) served with roasted rosemary chat potatoes, charred broccolini, vine ripe cherry tomatoes and chicken jus</p> <p><i>Pair with The Yard pinot gris</i></p> <p>GF</p>	31	33

## 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 and tzatziki</p> <p>GFM DFM</p>	26	28
<p><b>CAESAR SALAD</b></p> <p>baby cos, free range egg, crispy bacon, parmesan, croutons and our Catalina housemade Caesar dressing</p> <p>add chicken breast +7</p> <p>GFM DFM</p>	23	25
<p><b>PAN-SEARED ATLANTIC SALMON AND PISTACHIO SALAD</b></p> <p>200gm pan-seared Atlantic salmon, roasted pistachio, shaved fennel, rocket, baby cos lettuce, mint, cherry tomatoes, cucumber, currants, tossed with dukkah &amp; lemon dressing</p> <p><i>Pair with Pikes fiano</i></p> <p>GF</p>	29	31
<p><b>BURRATA AND SWEET POTATO SALAD</b></p> <p>honey-roasted sweet potatoes, cow's milk burrata, marinated feta, spinach, toasted pistachio, cherry tomatoes, Spanish onion and pesto &amp; lemon dressing</p> <p><i>Pair with Philip Shaw No.19 sauvignon blanc</i></p> <p>V GF</p>	24	26

## FROM THE OCEAN

	MEMBER	NON-MEMBER
<p><b>DELUXE SEAFOOD PLATTER (IDEAL FOR SHARING)</b></p> <p>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</p> <p><i>Pair with Piper Heidsieck Cuvee N.V. or Pikes "Luccio" fiano</i></p>	155	165
<p><b>WESTERN AUSTRALIA LOBSTER THERMIDOR</b></p> <p>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 &amp; marinated feta salad &amp; seasoned chips</p> <p><i>Pair with Mirabeau Pure rosé</i></p>	87	92
<p><b>FISHERMAN'S BASKET FOR TWO</b></p> <p>two beer-battered Blue Grenadier fillets  four house crumbed king prawn cutlets  salt &amp; pepper squid  house salad  seasoned chips  tartare  garlic aioli  lemon wedges</p>	56	59
<p><b>PAN ROASTED TASMANIAN SALMON</b></p> <p>paired with potato, kumara and sweet corn rosti, char-grilled broccolini, vine ripened cherry tomatoes and creamy lemon dill sauce</p> <p><i>Pair with Mitolo vermentino</i></p> <p>GF</p>	35	38
<p><b>PAN-SEARED BARRAMUNDI</b></p> <p>pan-seared saltwater barramundi, paired with pumpkin labneh, roasted dukkah pumpkin, salad of apple, fennel, orange, rocket, feta, pine nuts and lemon vinaigrette</p> <p><i>Pair with David Moret chardonnay</i></p> <p>GF</p>	34	36
<p><b>BEER BATTERED FISH AND CHIPS</b></p> <p>Blue Grenadier, house salad, lemon wedges and tartare sauce</p> <p>DF</p>	24	26

## FROM THE RIVIERA

ITALIAN STARTERS	MEMBER	NON-MEMBER
<b>ITALIAN-STYLE TOMATO AND RISOTTO ARANCINI</b> shaved Parmesan and confit garlic aioli V	16	17
<b>WOODFIRED STRETCHED FLAT BREAD</b> with confit garlic and mozzarella cheese (only available from 5pm) V	16	17
<b>BRUSCHETTA</b> Roma tomatoes with marinated feta (optional), Spanish onion, extra virgin olive oil, balsamic glaze, served with sourdough V DFM VG	14	15
<b>GARLIC AND HERB BREAD</b> add cheese +2 V	9.5	10.5
<b>PASTA</b>		
<b>TIGER PRAWN LINGUINE</b> marinated tiger prawns, roasted cherry tomatoes, home made pomodoro sauce, confit garlic, chilli, basil, white wine and aged parmesan cheese <i>Pair with Peter Lehmann Pinot Grigio</i>	30	32
<b>SLOW-BRAISED VEAL AND BEEF CHEEK RAGU</b> white wine and tomato braised veal and beef cheek ragu, silverbeet, Sicilian casarecce pasta and pecorino <i>Pair with Hoddles Creek pinot noir</i>	29	31
<b>LINGUINE ALL'ARRABBIATA</b> arrabbiata sauce, cherry tomatoes, mushrooms, fire roasted red peppers, chili, confit garlic, silver beet and extra virgin olive oil add burrata cheese +10 <i>Pair with Castelli Estate pinot noir (vegan wine)</i> V VG	24	26
<b>CHICKEN PESTO LINGUINE</b> chicken breast, linguine, olive oil, a squeeze of fresh lemon, basil, fire roasted red peppers, confit garlic, pine nuts and pecorino <i>Pair with Bimbadgen Estate Growers Range chardonnay</i>	28	30

## WOODFIRED PIZZA

Available from 5pm each day

	MEMBER	NON-MEMBER
<p><b>MEAT LOVER</b></p> <p>Spanish chorizo, pepperoni, bacon, leg ham, seasoned ground beef with barbecue sauce and mozzarella</p> <p><i>Pair with Whipbird GSM</i></p>	26	28
<p><b>SUPREME</b></p> <p>pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, fresh capsicum, olives, mushrooms, Napoli sauce and mozzarella</p>	26	28
<p><b>GAMBERI</b></p> <p>marinated garlic prawns, capsicum, cherry tomatoes, rocket, chilli, Napoli sauce and mozzarella</p> <p><i>Pair with Whipbird Rosé</i></p>	26	28
<p><b>DIAVOLA</b></p> <p>smoked leg ham, bacon rashers, Spanish chorizo, jalapeños, chilli, Spanish onion and capsicum on Napoli sauce and mozzarella cheese</p>	25	27
<p><b>PROSCIUTTO</b></p> <p>Fior Di latte, sliced apple, aged prosciutto, rocket, Napoli sauce, mozzarella cheese and extra virgin olive oil</p> <p><i>Pair with Balter XPA</i></p>	25	27
<p><b>HOT HONEY GRILLED CHICKEN AND CHORIZO</b></p> <p>grilled chicken and Spanish chorizo, red onion, Napoli sauce, mozzarella cheese, finished with a drizzle of hot honey</p> <p><i>Pair with Balter XPA</i></p>	25	27
<p><b>BBQ CHICKEN AND BACON</b></p> <p>grilled chicken, bacon, barbecue sauce, onion and mozzarella</p>	26	27
<p><b>VEGETARIAN</b></p> <p>fior di latte, roasted capsicum, marinated feta cheese, onion, olives, cherry tomatoes, mushrooms, spinach, Napoli sauce and mozzarella</p> <p><b>V</b></p>	24	26
<p><b>PEPPERONI</b></p> <p>Pepperoni, Napoli sauce and mozzarella</p>	20	22
<p><b>HAWAIIAN</b></p> <p>leg ham, pineapple, Napoli sauce and mozzarella</p>	20	22
<p><b>MARGHERITA</b></p> <p>fior di latte, Napoli sauce, basil, extra virgin oil</p> <p><b>V</b></p>	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

#### SOUTHERN FRIED CHICKEN BURGER

buttermilk fried chicken, cheddar cheese, crispy bacon, slaw, pickles, hot honey sauce on a milk bun

*Pair with Stone & Wood Pacific Ale*

22

24

#### THE ROYAL WAGYU CHEESE AND BACON BURGER

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

22

24

#### LENTIL AND CHICKPEA VEGGIE BURGER

red lentil, smashed chickpea patty, seasoned with herbs and spices, lettuce, tomato, onion, Sriracha, and sweet chili sauce on a plant based bun

*Pair with Pikorua Sauvignon Blanc*



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

#### HOT HONEY LOADED SCHNITZEL

300gm panko crumbed chicken schnitzel topped with Spanish chorizo, pepperoni, bacon, Napoli sauce, mozzarella cheese finishes with hot honey drizzle, served with house salad and seasoned chips

30

32

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

*Add potato wedges +4*

## SIDES

	MEMBER	NON-MEMBER
<b>POTATO WEDGES</b> served with sour cream and sweet chilli sauce V	14	15
<b>CHIPS AND CONFIT GARLIC AIOLI</b> V DF	9	10
<b>FETA AND OREGANO CRISPY POTATOES</b> roast garlic aioli and lemon V GF	10	11
<b>CREAMY PARIS MASH</b> V GF	8	9
<b>FRESH GARDEN SALAD</b> honey and lemon vinaigrette V GF DF	8	9
<b>STEAMED SEASONAL VEGETABLES</b> lemon and extra virgin olive oil V GF DF VG	9	10

## KIDS (UNDER 12)

<b>CHICKEN NUGGETS AND CHIPS</b>		13
<b>KIDS BURGER AND CHIPS</b>		13
<b>BATTERED FISH AND CHIPS</b> DF		13
<b>GRILLED CHICKEN AND VEGETABLES OR CHIPS</b> GF DF		13
<b>LINGUINE WITH NAPOLITANA SAUCE AND PARMESAN CHEESE</b> V		13

All kids meals come with free ice cream

## DESSERTS

	MEMBER	NON-MEMBER
<b>BAKED GRANNY SMITH APPLE AND CINNAMON PIE WITH VANILLA BEAN ICE CREAM</b>	13	14
<b>BELGIAN DARK CHOCOLATE MOLTEN FONDANT CAKE AND VANILLA ICE CREAM</b>	12	13
<b>NEW YORK STYLE BAKED CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM</b>	8	9
<b>TIM TAM CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM</b>	8	9
<b>MARS BAR CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM</b>	8	9
<b>PASSIONFRUIT CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM</b>	8	9

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

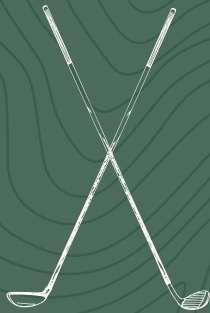
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# ATHOL'S BAR

1916 1968

ATHOL MANN'S



## CATALINA COCKTAILS THE STORY CONTINUES

The launch of Athol's Sports Bar, with its own storied cocktails separate from the main menu, marked the beginning of something special. A bespoke cocktail collection co-created with the Manns family, honouring legacy through flavour and craftsmanship. This autumn, that story evolves.



The quintessential brunch companion, the Bloody Mary, now takes its place on our menu. Savoury, spirited and impeccably balanced. From there, we move seamlessly into the early evening ritual of the Espresso Martini. Dark, silken and indulgent, delivering that perfect crescendo as day turns to night.

Joining these formidable icons is a new creation destined to become a favourite. Inspired by the famed chocolate house of Terry's, this creamy, dreamy orange cocktail layers velvety chocolate with bright citrus oils, creating a decadent expression that rivals the reigning heroine of our bar, The Betty. It is both nostalgic and contemporary, very playful yet polished.

## AUTUMN ARRIVES AT CATALINA CLUB

As the light softens and the air carries the first cool edge of the season, Catalina turns its gaze back to the land and the water that define the Far South Coast. Autumn is a time for savouring. For slowing. For letting flavour take centre stage as the region steps into its gastronomic spotlight. Famed for its oyster celebrations and lush pasturelands that yield some of the country's most succulent classics.

This autumn, we introduce Fiano Fridays. A new ritual designed for those who appreciate the poetry of perfect pairing. Fiano, the storied Italian varietal now finding its voice in Australian soil, is textured and gently nutty, lifted by bright, cleansing acidity. It meets the Clyde River oyster with effortless harmony: the wine's structure embracing the oyster's silk, its freshness sharpening every saline note.

It is an indulgent end to the working week. A refined beginning to the weekend. A glass in hand, a dozen oysters on ice, and the quiet understanding that some combinations need no embellishment, only your attention.

Beyond Fiano Fridays, twelve new wines arrive on our autumn list, each chosen to surprise, delight and invite exploration. These are bottles



that tell stories of soil and season, of innovation and heritage. Wines that challenge expectation and reward curiosity. Wines that ask you to linger over the second sip.

This is a season of depth and texture. Of river and vine. Of oysters lifted from cold, clear waters and wines poured with intention.

Autumn, at Catalina, is not simply tasted. It is savoured.





## CATALINA CAFÉ – WHERE STORIES AND FLAVOURS MEET

Named in honour of Percy Bill, the legendary cattle yard man and horse trainer who tended the racecourse over a century ago before the golf course was formed, Catalina's Young Percy's café is a place where history, hospitality, and great taste come together.

From morning coffee to afternoon treats, we bring the best of Sydney's maverick bakers and local legends straight to the Far South Coast. Bob & Pete's 100% Yum delivers fresh doughnuts, classic Australian pastries, and seasonal creations daily from Marrickville, while Baker Dave keeps the local flavours alive with his handmade cheesecakes and sweet treats.



Take your pick: savour your coffee and pastries in the sun on one of our three terraces, or unwind in the café lounges. Catalina Café is the perfect place to meet, linger, and enjoy a relaxed moment with friends—any time of the day.





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