

B A R M E N U

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A U T U M N

EST.  1920

CATALINA

CLUB

Winter at Catalina Club invites a slower indulgence.

Catalina's oysters arrive freshly shucked from the pristine estuary rivers of Batemans Bay, served with a classic Champagne Mignonette.

Pair with the coastal minerality of Fiano, the elegance of sparkling and Champagne, or discover the surprising harmony of Oban 14 Year Old Malt beside the briny richness of the sea.

CATALINA BAR SNACK SPECIALS

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

THE BLACK ANGUS BEEF CHEESE AND BACON BURGER

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

MEMBER 22 / NON MEMBER 24

Pair with John Riddoch Cabernet Sauvignon

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 |

Fresh oysters served with Champagne mignonette vinaigrette



SMOKEY BBQ PORK RIBS

grilled on an open flame & basted in smokey barbecue glaze

| | | |
|------|------|-------|
| half | M 30 | NM 32 |
| full | M 50 | NM 53 |

BUFFALO CHICKEN WINGS

with hot sauce & maple glaze paired with a Ranch dip

MEMBER 16 / NON MEMBER 17

LOADED FRIES

seasoned chips topped with Spanish chorizo, bacon and pepperoni, melted mozzarella cheese, shallots and hot honey drizzle

MEMBER 16 / NON MEMBER 17



CATALINA SIGNATURE COCKTAILS

| | MEMBERS | NON MEMBERS |
|---|---------|-------------|
| WHITE LADY Never Never Oyster Gin, Cointreau, lemon juice, and a drizzle of sugar syrup, shaken & served with a flower garnish | 21 | 23 |
| PINKY FLORAL Ketel One vodka, St Germain Elderflower Liqueur, rose syrup, lemon juice & grenadine, shaken and served with rose petals as garnish | 19 | 21 |
| PASSION FIZZ Smirnoff vodka, St Germain elderflower liqueur, prosecco, passionfruit purée & a splash of soda | 20 | 22 |
| CATALINA NEGRONI Foxdog Distillery Samphire gin, muddled with Campari & Cinzano Rosso | 18 | 20 |
| BARTENDERS BLUFF Ketel One vodka muddled with Licor 43, pineapple juice, honey syrup, fresh lemon juice & Australian bitters | 16 | 18 |
| MUCHO MANGO Malibu, Bacardi, mango nectar & sugar syrup | 16 | 18 |
| TROPICAL MARGIE 1800 Coconut Tequila, passionfruit puree, lime juice, sugar syrup served with a Himalayan Pink Salt rimmed glass | 19 | 21 |
| TEZZA'S CHOCOLATE ORANGE a riff on the world-famous confectionery icon. Baileys, Cointreau, chocolate syrup, oleo sacrum sugar citrus fruit syrup, fresh cream with grated Terry's Chocolate Orange garnish | 23 | 25 |

CATALINA CLASSIC COCKTAILS

| | MEMBERS | NON MEMBERS |
|--|---------|-------------|
| APEROL SPRITZ Aperol aperitivo & prosecco with a splash of soda | 18 | 20 |
| PREMIUM MARGARITA 1800 Silver Tequila, Cointreau & fresh lime juice, served with a Himalayan Pink Rock Salt rimmed glass | 22 | 24.2 |
| AMARETTO SOUR Disaronno Amaretto, lemon juice & a dash of sugar syrup, shaken and served with lemon as garnish | 19 | 21 |

CATALINA CLASSIC COCKTAILS (CONT.)

| | MEMBERS | NON MEMBERS |
|---|---------|-------------|
| PIÑA COLADA Malibu, Bacardi, coconut milk & pineapple juice | 16 | 18 |
| MOJITO Bacardi, mint leaves, sugar syrup, soda water & lime | 16 | 18 |
| BAY BREEZE Malibu, Passoa, vodka, cranberry & pineapple juice | 20 | 22 |
| COSMOPOLITAN Vodka, Cointreau, cranberry & lime juice | 19 | 21 |
| SEX ON THE BEACH Vodka, peach schnapps, cranberry & grenadine | 17 | 19 |
| ESPRESSO MARTINI Ketel One vodka, Tia Maria, espresso, sugar syrup and a three bean garnish | 18 | 20 |

CATALINA MOCKTAILS (ALCOHOL FREE)

| | MEMBERS | NON MEMBERS |
|--|---------|-------------|
| VIOLET BLOOM Mixologist house made lavender cordial, rose syrup, lavender tea & lemon juice. Presented in a classic coupe cocktail glass & garnished with rose petals. | 9 | 11 |
| TROPICAL SUNSET Mango, pineapple & cranberry juices balanced & blended with a drizzle of sunset grenadine. Presented long and cool with seasonal fruit garnish. | 9 | 11 |
| VELVET PUNCH Pineapple & apple juice blended expertly with honey syrup & grenadine. Enjoyed long and cool with a strawberry as garnish. | 9 | 11 |
| VIRGIN PIÑA COLADA The summer classic of pineapple juice & coconut cream with a splash of sugar syrup. Perfectly presented long and cool with pineapple & strawberry as garnish. | 9 | 11 |

All prices correct at time of menu printing. Prices may change throughout the season.

BEERS



SCHOONER
M / NM



PINT
M / NM

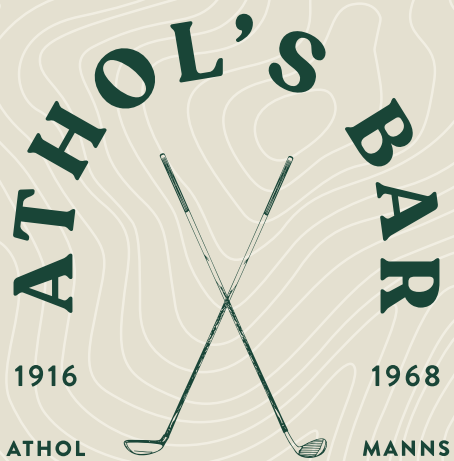
| BOTTLE OR CAN | M | NM |
|--------------------------|------|------|
| BALTER XPA | 10.6 | 11.6 |
| STONE & WOOD PACIFIC ALE | 10.4 | 11.4 |
| CORONA (MEXICO) | 8.9 | 9.8 |
| CARLTON DRAUGHT | 7.6 | 8.4 |
| CARLTON DRY | 7.6 | 8.4 |
| VICTORIA BITTER | 7.6 | 8.4 |
| MELBOURNE BITTER | 7.6 | 8.4 |
| PURE BLONDE | 7.6 | 8.4 |
| TOOHEYS NEW | 7.5 | 8.4 |
| TOOHEYS EXTRA DRY | 7.5 | 8.4 |
| TOOHEYS OLD | 7.6 | 8.4 |
| HAHN SUPER DRY | 7.6 | 8.4 |
| HAHN SUPER DRY G/FREE | 7.6 | 8.4 |

LOW ALCOHOL AND NON-ALCOHOLIC BEERS

| | | |
|----------------------------|-----|-----|
| CASCADE PREMIUM LIGHT | 6.5 | 7.1 |
| HAHN PREMIUM LIGHT | 6.5 | 7.1 |
| GREAT NORTHERN SUPER CRISP | 6.5 | 7.1 |
| XXXX GOLD | 6.5 | 7.1 |
| CARLTON DRY MID 3.5% | 6.5 | 7.1 |
| PERONI 0% (ITALY) | 6.2 | 6.8 |
| HEINEKEN 0% (NETHERLANDS) | 5.9 | 6.6 |
| GREAT NORTHERN 0% | 5.3 | 5.8 |

| ON TAP | SCHOONER M / NM | PINT M / NM |
|-----------------------------------|--------------------|----------------|
| CARLTON DRY | 8 / 8.8 | 10.5 / 11.5 |
| CARLTON DRY 3.5% | 7.5 / 8.3 | 9.5 / 10.5 |
| GREAT NORTHERN SUPER CRISP | 7.5 / 8.3 | 9.5 / 10.5 |
| BALTER XPA | 10 / 11 | 12.6 / 13.8 |
| 4 PINES NEW WORLD PALE ALE | 9 / 9.9 | 10.8 / 11.8 |
| ASAHI SUPER DRY (JAPAN) 400ML | 12 / 13.2 | - |
| STONE & WOOD PACIFIC ALE | 10 / 11 | 12.7 / 13.9 |
| VICTORIA BITTER | 8 / 8.8 | 10.5 / 11.5 |
| CARLTON DRAUGHT | 8 / 8.8 | 10.5 / 11.5 |
| TOOHEYS NEW | 8 / 8.8 | 10.5 / 11.5 |
| TOOHEYS OLD | 8 / 8.8 | 10.5 / 11.5 |
| XXXX GOLD | 7.5 / 8.3 | 9.5 / 10.5 |
| RESCH'S DRAUGHT | 8 / 8.8 | 10.5 / 11.5 |
| STONE & WOOD EASY PALE ALE 3.5% | 9.4 / 10.3 | 12.5 / 13.7 |
| GUINNESS DRAUGHT (IRELAND) | - | 13 / 14.3 |
| CANADIAN CLUB | 12.3 / 13.5 | - |
| HARD RATED LEMON 355ML | 10.3 / 11.3 | - |
| BROOKVALE UNION GINGER BEER 355ML | 10.7 / 11.7 | - |

| CIDERS | M | NM |
|------------------------------|-----|-----|
| SOMERSBY APPLE | 7.7 | 8.4 |
| SOMERSBY PEAR | 7.7 | 8.4 |
| STRONGBOW | 7.2 | 7.9 |
| STRONGBOW DRY | 7.2 | 7.9 |
| BULMERS ORIGINAL CIDER 355ML | 8 | 8.8 |



CATALINA COCKTAILS TRADITION, REIMAGINED

This winter, the bar at Catalina Club leans into indulgence. Rich textures, velvety finishes and house-crafted cocktails designed less for rushing, and more for lingering.

Inspired by the golden age of club hospitality yet elevated through a contemporary lens, this season's collection celebrates comfort, nostalgia and creativity in equal measure.

At the heart of the menu is The Betty, a cocktail created in honour of Betty Manns, daughter of legendary Catalina greenkeeper Athol Manns. Smooth, elegant and quietly decadent, it captures the spirit of old Catalina through a modern cocktail experience.

Then comes The Tezza, a playful winter creation inspired by the unmistakable flavours of the world-famous Terry's Chocolate Orange. Reimagined by one of our own bartenders, it delivers layers of chocolate, citrus and creamy richness with unmistakable after-dinner appeal.



Alongside these house signatures sits the enduring classic, the Espresso Martini. Bold espresso, premium spirits and a silky finish combine in a cocktail that remains timeless for good reason. Equal parts energy and indulgence.

Curated under the creative direction of our in-house mixologist and Sydney cocktail maestro, Ash, this winter collection embraces the season through warmth, theatre and craftsmanship.

Because at Catalina this winter, cocktails are not simply poured. They are crafted, layered and remembered.

A SEASON POURED TO PERFECTION

Winter dining at Catalina Club is built around the art of pairing. Rich, indulgent reds meet the depth and warmth of our pasture-fed meats, with every wine selected to complement the season's bold new flavours.

From slow-cooked favourites to premium cuts from the grill, our Head Chef has curated a menu designed to sit effortlessly beside fuller-bodied wines layered with dark fruit, spice and oak.

Equally celebrated this season is the freshness of the coast. Crisp whites, elegant sparkling and mineral-driven varietals pair beautifully with winter seafood dishes and Catalina's famous regional oysters, delivered fresh daily from the local estuary farm gate.

The centrepiece of the season will be Catalina's Winter Degustation Dinner. An immersive evening of food, wine and storytelling featuring special guests from Pikes Wines in the Clare Valley. Their wines will help inspire and shape a multi-course menu crafted by our award-winning Head Chef, with each course designed to showcase the character, balance and elegance of the vineyard's celebrated collection.

An evening of exceptional wine, remarkable produce and regional hospitality. Hold the date.



HOLD THE DATE

GOURMET MENU & WINE

DEGUSTATION IN PARTNERSHIP WITH PIKES WINES

TUESDAY AUGUST 11

Early bird tickets exclusively released in
the Catalina newsletter in June.



CATALINA WINE CELLAR

SPARKLING

| | | M | NM |
|---|-----------|-----|-----|
| PIPER HEIDSIECK CUVEE N.V. (FRANCE) | BOTTLE | 120 | 132 |
| A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours. <i>Pair with Winter Seafood Platter</i> | | | |
| LA GIOIOSA VALDOBBIADENE PROSECCO (VENETO ITALY) | BOTTLE | 54 | 60 |
| Very pale straw yellow & fine appearance. Fresh, slightly sweetish with hints of ripe golden apple. | | | |
| THE LANE NV LOIS SPARKLING BLANC DE BLANCS (ADELAIDE HILLS) | BOTTLE | 45 | 50 |
| Refreshing subtle citrus, wildflower and crunchy apple balanced by a fine bead and crisp acidity. | | | |
| MIO CAPPELLO PROSECCO (KING VALLEY, VIC) | BOTTLE | 34 | 37 |
| | 150ML | 7.7 | 8.5 |
| Harvested early to retain the mouthwatering citrus acidity for a refreshing glass of bubbles. Flavours of honeydew melon, green apple are joined by floral aromas for a delicious and easy drinking wine. <i>Pair with Burrata Salad</i> | | | |
| JACOBS CREEK CHARDONNAY PINOT NOIR | 200ML BTL | 9 | 9.9 |
| Rich yet structured with generous citrus flavours enhanced with creamy nutty characters. | | | |
| WOODBROOK FARM BRUT CUVEE N.V. | BOTTLE | 24 | 26 |
| | 150ML | 6 | 7 |
| Citrus and straw nose. Apple, pear and apricot on the plate. Dry and crisp with balance of acidity and fruit. | | | |

*Only available from Main Bar. e Only available from the Enomatic at the main bar.
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CATALINA WINE CELLAR

| WHITES | | M | NM |
|---|--------|------|--------|
| DAVID MORET BOURGOGNE CHARDONNAY (BURGUNDY, FRANCE) Peaches, flint, salted butter and almonds on the nose of this creamy and cool white. It's medium-bodied, rounded and lightly buttery, with attractive flinty undertones. <i>Pair with Pan-Seared Barramundi</i> | BOTTLE | 82 | 90 |
| | 250ML | 30 | 33*e |
| | 150ML | 20 | 22*e |
| 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 Australian Seafood Chowder</i> | BOTTLE | 50 | 55 |
| | 250ML | 18 | 19.8*e |
| | 150ML | 12.5 | 13.8*e |
| BIMBADGEN ESTATE GROWERS RANGE CHARDONNAY (HUNTER VALLEY, NSW) Melon intertwined by stone fruits, with rich and textural characters. Supported with toasty oak. <i>Pair with Chicken Mushroom & Bacon Linguine</i> | BOTTLE | 43 | 48 |
| | 250ML | 17 | 18.7*e |
| | 150ML | 11 | 12.1*e |
| WOODBROOK FARM CHARDONNAY A lovely modern style chardonnay displaying pineapple & fresh fig flavours, creamy, spicy oak with a touch of vanilla. A long, textured finish. | BOTTLE | 24 | 26 |
| | 250ML | 8.5 | 9.4 |
| | 150ML | 6 | 7 |
| PHILIP SHAW NO. 19 SAUVIGNON BLANC (ORANGE, NSW) White peach and grapefruit gently integrated with some herbal note of sage. The palate fleshes out with creaminess, light phenolics and juicy acidity. balanced. <i>Pair with Burrata & Sweet Potato Salad OR Australian Prawn & Spanish Chorizo Linguine</i> | BOTTLE | 50 | 55 |
| | 250ML | 20 | 22*e |
| | 150ML | 13.5 | 15*e |
| GIESEN PURE LIGHT SAUVIGNON BLANC - 6% LOW ALC (MARLBOROUGH, NZ) 50% less alcohol, 45% less calories* without compromising on flavour. Crisp and refreshing, expect pure tropical fruit and citrus flavours and freshly cut herbs from this wonderfully crafted wine. | BOTTLE | 40 | 44 |
| | 250ML | 14 | 15.5* |
| | 150ML | 9.5 | 10.5* |
| PIKORUA SAUVIGNON BLANC (MARLBOROUGH, NZ) This wine is a classic Marlborough blend showing fresh tropical notes, citrus and hints of herbal undertones. The palate is elegant and fresh with dried herb and citrus zest adding youth and length. <i>Pair with Lentil & Chickpea Burger</i> | BOTTLE | 33 | 36 |
| | 250ML | 11.5 | 12.7 |
| | 150ML | 7.5 | 8.2 |
| WOODBROOK FARM SAUVIGNON BLANC Typical zesty tropical fruits to fore with just a hint of herbal notes. This wine has an attractive mouthfeel and terrific length of flavour. | BOTTLE | 24 | 26 |
| | 250ML | 8.5 | 9.4 |
| | 150ML | 6 | 7 |
| THE YARD CHANNYBEARUP PINOT GRIS (PEMBERTON, WA) An intensely fragrant bouquet of pear, with chalky mineral undertones. Fresh acidity and lively dried herb undertones. <i>Pair with Chicken, Mushroom & Bacon Linguine</i> | BOTTLE | 48 | 53 |
| | 250ML | 18 | 20*e |
| | 150ML | 12 | 13.2*e |

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CATALINA WINE CELLAR

WHITES

| | | M | NM |
|--|--------|------|--------|
| WHIPBIRD PINOT GRIS (KING VALLEY, VIC) Refreshingly dry and crisp with lifted aromas of honeysuckle. Flavours of ripe peaches and lime lead to a dry, zesty finish. <i>Pair with Pan Roasted Atlantic Salmon</i> | BOTTLE | 35 | 38 |
| | 250ML | 12.5 | 13.7* |
| | 150ML | 8 | 9* |
| PETER LEHMANN PORTRAIT PINOT GRIGIO (ADELAIDE HILLS, SA) The palate is classic in Grigio style, crisp acidity with a refreshing soft finish full of pear and aniseed. <i>Pair with Australian-caught Prawn and Spanish Chorizo Linguine</i> | BOTTLE | 35 | 38 |
| | 250ML | 12.5 | 13.7 |
| | 150ML | 8 | 9 |
| 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 OR New Zealand Hake Fish and Chips</i> | BOTTLE | 53 | 58 |
| | 250ML | 18 | 19.8*e |
| | 150ML | 12 | 13.2*e |
| IRVINE SPRING HILL RIESLING (EDEN VALLEY, SA) A juicy core of fresh citrus flavours give this wine drive and length, with mineral and floral notes adding complexity and interest. A light textural finish enhances the length and persistence of this wine. <i>Pair with Sea Salt & Cracked Pepper Squid</i> | BOTTLE | 43 | 48 |
| | 250ML | 15 | 16.5 |
| | 150ML | 10 | 11 |
| PIKES "LUCCIO" FIANO (CLARE VALLEY, SA) Ripe peach and stonefruit flavours mingle with preserved lemon and ground spices. Medium bodied, perfectly balanced by a crisp acid line that leaves you reaching for another sip. <i>Pair with Pan-seared Barramundi or Oysters</i> | BOTTLE | 40 | 44 |
| | 250ML | 15 | 16.5* |
| | 150ML | 10 | 11* |
| MITOLO JESTER SERIES VERMENTINO (MCLAREN VALE, SA) White stonefruit and fresh pear shine through salted lemon and hints of white musk. Fine textures of shale, talc and soft sherbet melt through smooth lemon curd for a crisp, clean finish. <i>Pair with Classic Chicken Kiev</i> | BOTTLE | 40 | 44 |
| | 250ML | 15 | 16.5*e |
| | 150ML | 10 | 11*e |
| YOUNG POETS MOSCATO Fresh fruit salad aromas, luscious summer fruit, wild strawberries and rose petal, with a hint of spritz and a crisp refreshing finish. | BOTTLE | 24 | 26 |
| | 250ML | 8.5 | 9.4 |
| | 150ML | 6 | 7 |

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CATALINA WINE CELLAR

ROSÉ

| | | M | NM |
|--|--------|------|--------------------|
| AIX ROSÉ (FRANCE) | | | |
| The nose is fresh and fragrant, delicate yet youthful with sophisticated notes of fresh red fruits, peach and subtle flower hints. | BOTTLE | 57 | 62 |
| | 250ML | 21.5 | 23.7* ^e |
| | 150ML | 14 | 15.5* ^e |
| MIRABEAU "PURE" ROSE (COTES DE PROVENCE, FRANCE) | | | |
| A pale rosé with peachy reflections. The nose reveals white fruits, accompanied by herbaceous Provençal garrigue and a hint of mint. This evolves into a burst of vibrant orange and zesty clementine, perfectly reflecting its provenance. | BOTTLE | 58 | 64 |
| WHIPBIRD ROSE (MCLAREN VALE, SA) | | | |
| Refreshingly dry and crisp with aromas of strawberries and watermelon. The palate offers vibrant acidity, delicate floral notes and a crisp, dry finish. <i>Pair with Gamberi Pizza</i> | BOTTLE | 35 | 38 |
| | 250ML | 12.5 | 13.7* |
| | 150ML | 8 | 9* |
| LUNA ROSA ROSÉ (CENTRAL RANGES, NSW) | | | |
| Fresh, fragrant aromas of strawberry and raspberry. The wine is light and crisp with savoury red fruit balanced nicely with crisp acidity. | BOTTLE | 32 | 35 |
| | 250ML | 11.5 | 12.7 |
| | 150ML | 7.5 | 8.2 |
| REDS | | | |
| MITOLO G.A.M. SHIRAZ (MCLAREN VALE, SA) | | | |
| Full bodied with generous mid palate breadth, this Shiraz shows rich fruits of blood plum, red and dark cherry and black olive. Dry sage and fine black pepper bring savoury elements, intermingled with dark chocolate. | BOTTLE | 93 | 103 |
| ROBERT OATLEY LIMITED RELEASE SHIRAZ (BAROSSA VALLEY, SA) | | | |
| Rich red-purple colour and a similarly rich, ripe, layered bouquet of dark plum, pepper spice, blackberry and dark chocolate. Full bodied, decadently rich and supple in the mouth, the texture sliding gloriously across the palate. | BOTTLE | 80 | 88 |
| HENTLEY FARM SHIRAZ (BAROSSA VALLEY, SA) | | | |
| Elevated scents of freshly crushed blackberries, dark plum and liquorice are trailed by vanillin cedar, hints of earthy fennel and subtle pepper notes. the palate is swamped with blackberry, dark plum and liquorice fruits. <i>Pair with Wagyu Striploin</i> | BOTTLE | 60 | 66 |
| ST HALLETS GARDEN OF EDEN SHIRAZ (EDEN VALLEY, SA) | | | |
| The bouquet shows a fresh and lifted nose of dark cherry and plum complemented by a subtle secondary aroma of spice. Flavours of bitter cherries and blackberries mingle with blueberry and pepper on the palate. <i>Pair with T-Bone Steak</i> | BOTTLE | 38 | 42 |
| | 250ML | 14 | 15.4 |
| | 150ML | 9.5 | 10.5 |
| MOUNT LANGI GHIRAN VINE ROAD SHIRAZ (VICTORIA) | | | |
| Red cherries, chocolate and spice adding depth to the delicate berry flavours, structured by soft tannins. <i>Pair with Rump Steak</i> | BOTTLE | 34 | 38 |
| | 250ML | 13 | 14.3 |
| | 150ML | 8.5 | 9.4 |

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CATALINA WINE CELLAR

REDS

| | | M | NM |
|--|--------|-----|-------|
| FOLKLORE SHIRAZ (SOUTH WEST WA) | BOTTLE | 34 | 38 |
| A softly textured shiraz with red flowers, black spice and blueberries. | | | |
| WOODBROOK FARM SHIRAZ | BOTTLE | 24 | 26 |
| Robust dark fruit flavours are on display, sweet blueberry, and savoury black olive. Lifted spice with a soft textured finish. | 250ML | 8.5 | 9.4 |
| | 150ML | 6 | 7 |
| | | | |
| BREMERTON WALTER'S RESERVE CABERNET (LANGHORNE CREEK, SA) | BOTTLE | 90 | 99 |
| A powerful yet elegant wine showing notes of blackberry, bramble and earth, complemented by subtle undertones of chocolate and savoury nuances. | | | |
| RIDDOCH "MAN OF MANY" CAB SAUVIGNON (COONAWARRA, SA) | BOTTLE | 48 | 52 |
| This wine exhibits a dark red colour with lifted aromatics of raspberry and blueberry accompanied by subtle oak notes. On the palate, upfront flavours of dark berries such as raspberry and blueberry merge with hints of dark syrupy blackberry. | 250ML | 18 | 19.8* |
| | 150ML | 12 | 13.3* |
| | | | |
| <i>Pair with Black Angus Burger</i> | | | |
| WOODBROOK FARM CABERNET SAUVIGNON | BOTTLE | 24 | 26 |
| Aromas of raspberry and red cherries lead into subtle pepper and chocolate with soft oak flavours on the palate. A soft earthy finish. | 250ML | 8.5 | 9.4 |
| | 150ML | 6 | 7 |
| | | | |
| TAMAR RIDGE ESTATE PINOT NOIR (TASMANIA) | BOTTLE | 58 | 64 |
| Elegant and yet complex nose showing aromas of raspberry fruits and red currants against a background layer of spice and savoury notes. The red berry fruits are balanced and the finish is long and persistent. | | | |
| <i>Pair with Lamb Rump</i> | | | |
| HODDLES CREEK PINOT NOIR (YARRA VALLEY, VIC) | BOTTLE | 49 | 54 |
| Red berries and dark cherry dominate the nose, firm mid palate tannins lead to pleasing acidity on the back. | | | |
| <i>Pair with Wagyu Schnitzel</i> | | | |
| MARQUIS DE PENNAUTIER PINOT NOIR (FRANCE) | BOTTLE | 42 | 47 |
| Complex nose with notes of red fruits like cherry and strawberry, spices and violet. A tender and luxurious mouth-feel is accompanied by soft liquorice tannins. | 250ML | 15 | 16.5 |
| | 150ML | 10 | 11 |
| | | | |
| <i>Pair with Slow-cooked Cowra lamb shank</i> | | | |

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CATALINA WINE CELLAR

REDS

M

NM

CASTELLI ESTATE "SILVER SERIES" PINOT NOIR (GREAT SOUTHERN, WA)

BOTTLE 40

44

Bright red cherry, brambleberry, a touch of flint and earthy notes on the nose. Smoky, savoury and herbal notes add complexity. The palate is light and juicy.

Pair with Linguine All'Arrabbiata

VG

ARGENTO ORGANIC MALBEC (MENDOZA, ARGENTINA)

BOTTLE 45

50

This Malbec has a bright purple colour and fruit forward aromas of fresh plums, raspberries and cherries with some violet notes. Mid-bodied, fresh and delicate with round and velvety tannins.

Pair with Smokey BBQ Pork Ribs

MORRIS OF RUTHERGLEN BIN NO. 158 DURIF (RUTHERGLEN, VIC)

BOTTLE 44

48

A robust wine with rich generous black berry flavours, plum and a light hint of vanilla. It has a long and flavoursome finish with silky ripe tannins and complex oak derived characters.

Pair with Scotch Fillet MB2+

WHIPBIRD GSM (MCLAREN VALE, SA)

BOTTLE 35

38

Generous and flavoursome with aromatic red fruits. Bright cherries and red currant flavours are nicely integrated with a soft tannin structure.

Pair with Slow-cooked Lamb Ragù

250ML 12.5

13.7*

150ML 8

9*

QUILTY & GRANSDEN MERLOT (ORANGE, NSW)

BOTTLE 32

35

Flaunting the deep red and purple hues, nicely integrated with cherries and red currant aromas. The elegant and robust taste of wine offers rich flavours with violets and cherries.

250ML 11.5

12.6

150ML 7.5

8.5

NON-ALCOHOLIC WINE

M

NM

KYLIE MINOGUE N.V. 0.0% SPARKLING ROSÉ (EUROPE)

BOTTLE 30

33

Aromas of white flower and honeysuckle and notes of fresh strawberries and peaches. A complex, dry finish. Very fine bubbles with a pleasant mousse and crisp acidity that delivers a premium Prosecco experience.

DEAKIN ESTATE ALCOHOL REMOVED SHIRAZ

BOTTLE 25

28

A contemporary non-alcoholic Shiraz, filled with red fruit flavours flowing through to a plush palate with a balanced tannin structure.

250ML 8.5

9.4*

150ML 6

6.6*

ARA N.V. 0% SAUVIGNON BLANC (MARLBOROUGH, NZ)

BOTTLE 30

33

Varietal, lifted, fruity and herbaceous with flavours of peach and lemon, apple and grapefruit. Crisp, fruity, refreshing and just dry.

250ML 12.2

13.4*

150ML 8

8.5*

*Only available from Main Bar. ● Only available from the Enomatic at the main bar.
All prices correct at time of menu printing. Prices may change throughout the season.

SPIRITS

VODKA

MEMBERS

NON
MEMBERS

| | | |
|--|-----|-----|
| GREY GOOSE (FRANCE) | 10 | 11 |
| FOXDOG DISTILLERY SIGNATURE VODKA (MOGO) | 8.5 | 9.4 |
| KETEL ONE (NETHERLANDS) | 7.4 | 8.2 |
| SMIRNOFF | 6.3 | 6.9 |
| NORTH OF EDEN OYSTER SHELL VODKA (STONY CREEK, BEGA) | 9 | 10 |

GIN

| | | |
|--|------|------|
| NEVER NEVER OYSTER SHELL GIN (MCLAREN VALE, SA) | 10 | 11 |
| FOXDOG DISTILLERY SAMPHIRE GIN (MOGO) | 9.5 | 10.5 |
| HENDRICKS SMALL BATCH HANDCRAFTED | 9.4 | 10.4 |
| GORDON'S DISTILLED PREMIUM PINK GIN | 7.3 | 8.1 |
| BOMBAY SAPPHIRE (VAPOUR INFUSED) | 7.7 | 8.5 |
| TANQUERAY LONDON DRY GIN | 7 | 7.7 |
| GORDON'S LONDON DRY | 6.3 | 6.9 |
| NEVER NEVER TRIPLE JUNIPER (MCLAREN VALE, SA) | 7.5 | 8.2 |
| NEVER NEVER GINACHE (MCLAREN VALE, SA) | 7.5 | 8.2 |
| NORTH OF EDEN OYSTER SHELL GIN (STONY CREEK, BEGA) | 10.8 | 11.8 |

TEQUILA

| | | |
|--|-----|-----|
| CASAMIGOS BLANCO TEQUILA (MEXICO) | 8.7 | 9.6 |
| 1800 AÑEJO TEQUILA (MEXICO) | 10 | 11 |
| 1800 REPOSADO TEQUILA (MEXICO) | 9 | 10 |
| 1800 TEQUILA (SILVER & COCONUT) (MEXICO) | 8.4 | 9.2 |
| JOSE CUERVO SILVER (MEXICO) | 6.8 | 7.4 |

RUM

| | | |
|---|------|-----|
| RON ZACAPA 23 (GUATEMALA) | 12.7 | 14 |
| KRAKEN BLACK SPICED (TRINIDAD & TOBAGO) | 8 | 8.8 |
| MALIBU WHITE JAMAICAN | 6.2 | 6.8 |
| CAPTAIN MORGAN SPICED GOLD (JAMAICA) | 6.3 | 6.9 |
| BUNDABERG UNDERPROOF (QLD) | 6.3 | 6.9 |
| BACARDI CARTA BLANCA (CUBA) | 6.3 | 6.9 |

SPIRITS

| WHISKY | MEMBERS | NON MEMBERS |
|---|---------|-------------|
| HIBIKI HARMONY JAPANESE PREMIUM WHISKY | 19.2 | 21.1 |
| NIKKA DAYS JAPANESE WHISKY (JAPAN) | 6.8 | 7.5 |
| OBAN SINGLE MALT SCOTCH WHISKY 14YO (HIGHLAND) | 14 | 15.4 |
| NIKKA WHISKY FROM THE BARREL FROM JAPAN | 11.9 | 13.1 |
| LARK SYMPHONY NO1 (TASMANIA) | 19 | 20.9 |
| LAPHROAIG ISLAY SINGLE MALT SCOTCH WHISKY 10YO (ISLAY) | 11.7 | 12.8 |
| MORRIS SIGNATURE SINGLE MALT WHISKY (RUTHERGLEN, VIC) | 11 | 12.1 |
| PROPER NO.12 & APPLE IRISH WHISKEY | 8.5 | 9.4 |
| GLENFIDDICH 12YO SINGLE MALT SCOTCH WHISKY (SPEYSIDE) | 9.4 | 10.3 |
| GLENMORANGIE THE ORIGINAL HIGHLAND SINGLE MALT (HIGHLAND) | 8.5 | 9.3 |
| JAMESON IRISH WHISKEY TRIPLE DISTILLED | 7.6 | 8.4 |
| JOHNNIE WALKER BLACK LABEL AGED 12 YEARS | 7.5 | 8.2 |
| CHIVAS REGAL 12YO BLENDED SCOTCH WHISKY (SPEYSIDE) | 7.4 | 8.1 |
| TOKI JAPANESE WHISKY | 7.3 | 8 |
| CANADIAN CLUB BLENDED WHISKY | 6.1 | 6.7 |
| JOHNNIE WALKER RED LABEL SCOTCH WHISKY | 6.3 | 6.9 |
| FIREBALL CINNAMON FLAVOURED WHISKY | 6.2 | 6.8 |

COGNAC, BRANDY & PORT

| | | |
|--|------|------|
| ST REMY XO BRANDY 60ML (FRANCE) | 11.2 | 12.3 |
| COURVOISIER V.S COGNAC (FRANCE) | 10.5 | 11.6 |
| CHATELLE NAPOLEON BRANDY VSOP (FRANCE) | 7 | 7.7 |
| SEPPELTSFIELD PARA GRAND TAWNY PORT | 6.6 | 7.2 |

SPIRITS

| BOURBON & RYE WHISKEY | MEMBERS | NON MEMBERS |
|---|----------------|--------------------|
| BOOKERS NOE 126 PROOF (USA) | 12.2 | 13.4 |
| KNOB CREEK 100 PROOF SMALL BATCH (USA) | 10 | 11 |
| WOODFORD RESERVE RYE (USA) | 11 | 12.1 |
| WOODFORD RESERVE KENTUCKY WHISKEY (USA) | 8 | 8.8 |
| MAKERS MARK KENTUCKY STRAIGHT WHISKY (USA) | 7 | 7.7 |
| WILD TURKEY KENTUCKY STRAIGHT BOURBON WHISKEY (USA) | 7.6 | 8.3 |
| JIM BEAM BLACK LABEL EXTRA AGED BOURBON (USA) | 7.2 | 7.9 |
| JACK DANIELS OLD NO. 7 SOUR MASH TENNESSEE WHISKY (USA) | 7.2 | 7.9 |
| BULLEIT FRONTIER KENTUCKY BOURBON (USA) | 7.4 | 8.2 |
| SOUTHERN COMFORT LIQUEUR BOURBON (USA) | 7.2 | 7.9 |
| JIM BEAM WHITE LABEL KENTUCKY BOURBON (USA) | 6.1 | 6.7 |

LIQUEURS

| | | |
|--|-----|-----|
| COINTREAU ORANGE LIQUEUR (FRANCE) | 7.5 | 8.2 |
| ALIZE BLEU PASSION (FRANCE) | 7.3 | 8 |
| CAMPARI (ITALY) | 7 | 7.7 |
| GALLIANO BLACK OR WHITE SAMBUCA OR VANILLA LIQUEUR (ITALY) | 6.6 | 7.3 |
| KAHLUA COFFEE (MEXICO) | 6.1 | 6.7 |
| MIDORI MELON (JAPAN) | 6.3 | 6.9 |
| TIA MARIA COFFEE (JAMAICA) | 6.1 | 6.7 |
| BAILEYS IRISH CREAM (IRELAND) | 6.1 | 6.7 |
| WILD TURKEY AMERICAN HONEY (USA) | 6.3 | 6.9 |
| DISARONNO AMARETTO (ITALY) | 6.4 | 7.1 |

LIQUEURS

| | MEMBERS | NON MEMBERS |
|--|---------|-------------|
| JAGERMEISTER LIQUEUR (GERMANY) | 7.2 | 8 |
| DRAMBUIE (SCOTLAND) | 7.5 | 8.3 |
| APEROL APERITIF (ITALY) | 6.1 | 6.7 |
| FRANGELICO (ITALY) | 6.1 | 6.7 |
| CHAMBORD BLACK RASPBERRY (FRANCE) | 6.4 | 7.1 |
| AKROPOLIS OUZO (GREECE) | 6.3 | 6.9 |
| PASSOA PASSIONFRUIT (FRANCE) | 5.1 | 5.6 |
| PARAISO LYCHEE (FRANCE) | 6.1 | 6.7 |

WHEN YOU STILL CAN'T DECIDE... THE CLASSICS

| Still not sure? Lean into the classics from around the world. | MEMBERS | NON MEMBERS |
|--|---------|-------------|
| GODFATHER Chivas Regal 12YO & Disaronno Amaretto | 18.5 | 20.5 |
| TOM COLLINS Foxdog Distillery Samphire Gin, lemon juice & sugar syrup topped up with soda water | 14.5 | 16.2 |
| MOSCOW MULE Smirnoff Vodka, Bundaberg Ginger Beer, lime juice served with fresh lime wedges | 14 | 15.6 |
| BLOODY MARY Smirnoff Vodka, tomato juice, lime juice finished with a dash of Tobasco & Worcestershire sauce, salt & pepper | 13 | 14.3 |
| STONE FENCE Jim Beam, sugar syrup, lemon juice topped up with Bulmers Cider | 12 | 13.2 |
| AMERICANO Campari & Cinzano Rosso topped up with soda water | 11 | 12.1 |

Still can't find the one?
Speak to our skilled bar team for a house made drink that will really hit the spot.

SOFT DRINKS & MINERAL WATERS



355ML
M / NM



1,140ML
M / NM

HOUSE SOFT MIXERS

coke, coke no sugar, lift lemon, sprite lemonade, dry ginger ale & tonic water

3.9 / 4.3

11.3 / 12.5

BOTTLED SOFT DRINKS

MEMBERS

NON
MEMBERS

MOUNT FRANKLIN SPARKLING MINERAL WATER 330ML

5

5.5

MOUNT FRANKLIN STILL MINERAL WATER 600ML

4.3

4.7

STRANGELOVE COASTAL TONIC 180ML

5.6

6.2

FEVERTREE INDIAN TONIC WATER 200ML

5.8

6.4

MOTHER ENERGY 250ML

6.2

6.8

BUNDABERG DIET GINGER 375ML

4.7

5.3

BUNDABERG GINGER BEER 375ML

4.7

5.3

BUNDABERG FRUIT FLAVOURS 375ML

4.7

5.3

guava or passionfruit

NUDIE JUICE 300ML GLASS

5

5.5

1. nothing but oranges pulp free. 2. 100% apple juice. 3. nothing but aloha

NOAHS CREATIVE JUICES FLAVOURS

6.5

7.2

1. apple, peach, kiwi, mango, lime. 2. orange, apple, guava, banana, pineapple, pawpaw. 3. apple, banana, lychee, mango. 4. apple, peach, mango.

COKE 330ML

5.4

5.9

DIET COKE 330ML

5.4

5.9

COKE NO SUGAR 330ML

5.4

5.9

FANTA ORANGE 330ML

5.4

5.9

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Courtesy bus service

SERVICING FROM LONG BEACH TO MALUA BAY



Monday, Tuesday, Wednesday, Thursday & Sunday

Departing Club:

- 4pm—North/South (Sun)
- 5pm—South
- 6pm—North
- 7pm—South
- 8pm—North
- 9pm—South

Friday & Saturday

Departing Club:

- 4pm—North/South (Sat)
- 5pm—South
- 6pm—North
- 7pm—South
- 8pm—North
- 9pm—South
- 10:30pm—North
- 11:30pm—South

TO BOOK YOUR SEAT PLEASE CONTACT CATALINA CLUB 02 4472 4022

Limited seats available so best to book. Schedule is subject to change without notice. Passengers must be aged 8 years or older. Extended runs for special events.

*Please check with reception as summer season departures may be extended on certain days.



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