

NINETEEN

1920

TWENTY

EST.  1920

CATALINA

CLUB

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1920 – THE GATEWAY TO THE FLAVOURS OF THE FAR SOUTH COAST

As winter settles across the Far South Coast, 1920 continues its reputation as one of the region's most celebrated dining destinations, and proud recipients of the Perfect Plate Awards for two successive years.

At Catalina Club's award-winning restaurant, the season is a celebration of regional produce, elevated hospitality, and the bold, comforting flavours that define winter dining.

This menu firmly establishes 1920 as a great steak experience in Batemans Bay, showcasing premium pasture-fed beef, prepared with the depth and precision that great steak demands. Alongside these rich winter classics comes a refined take on coastal comfort food, including a reimagined seafood sharing platter featuring a deeply savoury chowder designed for gathering, lingering, and sharing over new season wines.



The Head Chef continues to champion the South Coast's greatest food heroes. From the pristine waters of Australia's gastronomic coastlines to the local generational oyster beds that have shaped 1920's culinary identity. Reflecting a city-style approach grounded unmistakably in local provenance.

Paired with curated robust reds, elegant white wines and the warmth of generous hospitality, the winter menu at 1920 celebrates food that is raised in the region, inspired by the coast, and proudly served at Catalina Club.

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

Fresh oysters served with Champagne mignonette vinaigrette



SPECIAL NO. 2

WINTER SOUTH COAST SEAFOOD PLATTER

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

MEMBER 121 / NON MEMBER 129



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

WAGYU STRIPLOIN MB5+

300gm pure-bred 330 day grain fed Wagyu from Darling Downs
add surf and turf (three creamy garlic tiger prawns) +8

MEMBER 59 / NON MEMBER 62



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
GARLIC AND HERB BREAD add cheese +2 V	9.5	10.5
LOCAL CLYDE RIVER OYSTERS fresh half fresh dozen Kilpatrick half Kilpatrick dozen Fresh oysters served with Champagne mignonette vinaigrette <i>Pair with Pikes "Luccio" fiano</i> GF DF A	21.5 39.5 24.5 43.5	22.5 42.5 25.5 46.5
AUSTRALIAN PRAWN BOWL Clarence River prawns with homemade cocktail sauce and lemon wedges GF DF A	24	26
BAKED HOT HONEY TOMATO BURRATA DIP cow milk burrata baked with tomato concassé & melted mozzarella cheese topped with hot honey and toasted sourdough	18	19
SEA SALT AND CRACKED PEPPER SQUID shallots, lemon, confit garlic and dijon aioli <i>Pair with Irvine Spring Hill Riesling</i> I	17	18
ITALIAN-STYLE BUTTERNUT PUMPKIN AND GOATS CHEESE ARANCINI shaved 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 seasoned chips topped with Spanish chorizo, bacon and pepperoni, melted mozzarella cheese, shallots and hot honey drizzle	16	17
WOODFIRED STRETCHED FLAT BREAD with confit garlic, mozzarella cheese and sea salt flakes (only available from 5pm) V	17	18
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 120-day grain fed Rump steak, half rack of pork ribs, classic chicken Kiev and potato wedges	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 330 day grain fed Wagyu from Darling Downs	59	62
T-BONE STEAK 400gm Riverina 120-days grain fed hearty T-Bone steak from the lush historic pastures of the Riverina region <i>Pair with St Hallets Garden of Eden shiraz</i>	43	45
SCOTCH FILLET MB2+ 300gm Cootamundra 150-day grain fed from the lush historic pastures of southern NSW <i>Pair with Morris of Rutherglen Bin No.158 Durif</i>	45	47
RUMP STEAK 300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW <i>Pair with Mount Langi Ghiran Vine Road Shiraz</i>	31	33

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 surf and turf (three creamy garlic tiger prawns) +8 I

Add potato wedges +4

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



VEGETERIAN



GLUTEN FREE



GLUTEN FREE MODIFICATION



DAIRY FREE



DAIRY FREE MODIFICATION



VEGAN



AUSTRALIAN CAUGHT



INTERNATIONALLY CAUGHT

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

<p>HARISSA ROASTED COWRA LAMB RUMP</p> <p>250gm lamb rump, paired with butternut pumpkin & yoghurt puree, dukkah spiced chat potato, chickpea, tomato and onion salsa, lamb jus</p> <p><i>Pair with Tamar Ridge pinot noir</i></p> <p>GF</p>	37	39
<p>SLOW-COOKED COWRA LAMB SHANK</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>CLASSIC CHICKEN KIEV</p> <p>roasted free-range chicken, stuffed with a garlic and herb butter, served with creamy Paris mash, charred broccolini, vine ripe cherry tomatoes and chicken jus</p> <p><i>Pair with Mitolo Jester Series Vermentino</i></p> <p>GF</p>	32	34

FROM THE GARDEN

	MEMBER	NON-MEMBER
<p>GREEK LAMB SALAD</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>CAESAR SALAD</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>BURRATA AND SWEET POTATO SALAD</p> <p>honey-roasted sweet potatoes, cow's milk burrata, marinated feta, spinach, toasted pistachio, cherry tomatoes, Spanish onion and pesto & 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>WINTER SOUTH COAST SEAFOOD PLATTER (IDEAL FOR SHARING)</p> <p>six Australian whole king prawns six Clyde River oysters pan-roasted Atlantic salmon seafood chowder grilled Cone Bay barramundi paired with shaved fennel, apple, rocket & 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> <p>A</p>	121	129
<p>AUSTRALIAN SEAFOOD CHOWDER</p> <p>Australian wild-caught prawns, Kinkawooka mussels, Tasmanian salmon, Spanish chorizo and barramundi cooked in a classic creamy white wine broth featuring potato, carrot and sweetcorn, served with toasted buttered bread</p> <p><i>Pair with Robert Oatley Margaret River Chardonnay</i></p> <p>A</p>	37	39
<p>FISHERMAN'S BASKET FOR TWO</p> <p>two beer-battered Blue Grenadier fillets four house crumbed king prawn cutlets salt & pepper squid house salad seasoned chips tartare garlic aioli lemon wedges</p> <p>I</p>	56	59
<p>PAN ROASTED TASMANIAN SALMON</p> <p>pan-seared with champagne velouté and wild-caught Australian prawns, roasted Dutch cream potatoes, in-season market day vegetables with broad beans, sweet potato crisps & lemon</p> <p><i>Pair with Mitolo vermentino</i></p> <p>GF A</p>	36	38
<p>PAN-SEARED CONE BAY BARRAMUNDI</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 A</p>	35	37
<p>BEER BATTERED FISH AND CHIPS</p> <p>New Zealand hake, house salad, lemon wedges and tartare sauce</p> <p><i>Pair with Pikes Riesling</i></p> <p>DF I</p>	24	26

FROM THE RIVIERA

ITALIAN STARTERS	MEMBER	NON-MEMBER
ITALIAN-STYLE BUTTERNUT PUMPKIN AND GOATS CHEESE ARANCINI shaved Parmesan and confit garlic aioli V	16	17
WOODFIRED STRETCHED FLAT BREAD with confit garlic, mozzarella cheese and sea salt flakes (only available from 5pm) V	17	18
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		
WILD-CAUGHT AUSTRALIAN PRAWN AND SPANISH CHORIZO LINGUINE wild-caught Australian tiger prawns and Spanish chorizo, roasted cherry tomatoes, homemade pomodoro sauce, confit garlic chilli, parsley, white wine and aged parmesan cheese <i>Pair with Philip Shaw Sauvignon Blanc</i> A	32	34
SLOW-BRAISED LAMB SHOULDER RAGU a rich slow-cooked lamb shoulder simmered with onions, celery, carrots, tomatoes and fresh herbs, finished with baby spinach and extra virgin olive oil <i>Pair with Whipbird GSM</i>	29	31
LINGUINE ALL'ARRABBIATA arrabbiata sauce, cherry tomatoes, mushrooms, fire roasted red peppers, chilli, confit garlic, silverbeet and extra virgin olive oil add burrata cheese +10 <i>Pair with Castelli Estate pinot noir (vegan wine)</i> V VG	24	26
CHICKEN, MUSHROOM AND BACON LINGUINE free-range chicken breast, bacon, sauteed mushroom, white wine, crème fraîche, confit garlic, parsley and aged parmesan <i>Pair with The Yard Pinot Gris</i>	28	30

WOODFIRED PIZZA

Available from 5pm each day

	MEMBER	NON-MEMBER
<p>MEAT LOVER</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>SUPREME</p> <p>pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, fresh capsicum, olives, mushrooms, Napoli sauce and mozzarella</p>	26	28
<p>GREEK MEDITERRANEAN LAMB AND FETA</p> <p>slow-roasted lamb, marinated feta cheese, roasted sweet potato, olives, Spanish onion, Napoli sauce, mozzarella cheese and rocket with a fresh tzatziki dressing</p> <p><i>Pair with Balter XPA</i></p>	26	28
<p>GAMBERI</p> <p>marinated garlic prawns, capsicum, cherry tomatoes, rocket, chilli, Napoli sauce and mozzarella</p> <p><i>Pair with Whipbird Rosé</i></p> <p></p>	26	28
<p>THE SPIT FIRE</p> <p>smoked leg ham, bacon rashers, Spanish chorizo, ground beef, chilli, Spanish onion, mushrooms on Napoli sauce and mozzarella cheese</p>	25	27
<p>HOT HONEY GRILLED CHICKEN AND CHORIZO</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>BBQ CHICKEN AND BACON</p> <p>grilled chicken, bacon, barbecue sauce, onion and mozzarella</p>	26	27
<p>VEGETARIAN</p> <p>fior di latte, roasted capsicum, marinated feta cheese, onion, olives, roasted sweet potato, cherry tomatoes, spinach, Napoli sauce and mozzarella</p> <p></p>	24	26
<p>PEPPERONI</p> <p>Pepperoni, Napoli sauce and mozzarella</p>	20	22
<p>HAWAIIAN</p> <p>leg ham, pineapple, Napoli sauce and mozzarella</p>	20	22
<p>MARGHERITA</p> <p>fior di latte, Napoli sauce, basil, extra virgin oil</p> <p></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 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

Pair with John Riddoch Cabernet Sauvignon

22

24

LENTIL AND CHICKPEA VEGGIE BURGER

red lentil, smashed chickpea patty, seasoned with herbs and spices, lettuce, tomato, onion, Sriracha, and sweet chilli 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

WAYGU BEEF SCHNITZEL

Wagyu topside fillet panko crumbed, apple slaw, seasoned chips and choice of sauce

28

30

WAGYU BEEF SCHNITZEL WITH CREAMY PRAWNS

Wagyu topside fillet panko crumbed, creamy garlic prawns, apple slaw, seasoned chips and choice of sauce

33

35



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 CHICKEN 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 finished 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
POTATO WEDGES served with sour cream and sweet chilli sauce V	14	15
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 VG	9	10

KIDS (UNDER 12)

CHICKEN NUGGETS AND CHIPS		13
KIDS BURGER AND CHIPS		13
BATTERED FISH AND CHIPS DF I		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
BAKED GRANNY SMITH APPLE AND CINNAMON PIE WITH VANILLA BEAN ICE CREAM	13	14
STICKY DATE PUDDING WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE	13	14
NEW YORK STYLE BAKED CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM	8.4	9.2
FERRERO ROCHER CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM	8.6	9.4
MARS BAR CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM	8.4	9.2
PASSIONFRUIT CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM	8.4	9.2

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

V VEGETERIAN **GF** GLUTEN FREE **GFM** GLUTEN FREE MODIFICATION **DF** DAIRY FREE
DFM DAIRY FREE MODIFICATION **VG** VEGAN **A** AUSTRALIAN CAUGHT **I** INTERNATIONALLY CAUGHT

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.

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.

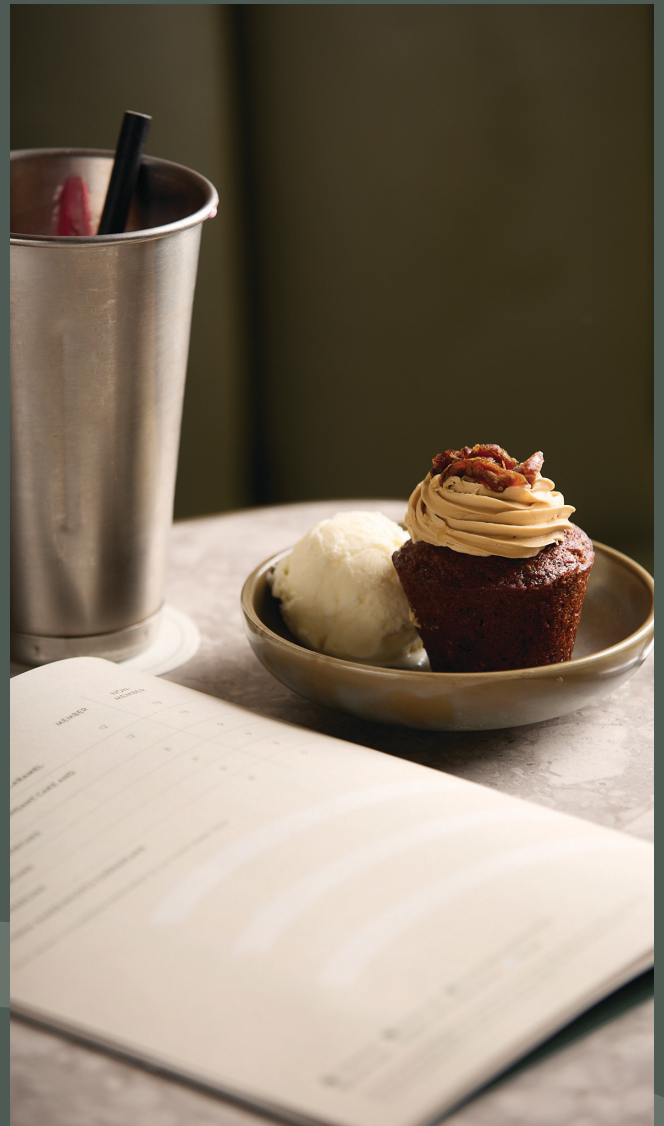




HANDCRAFTED SWEETS, MADE ON THE SOUTH COAST

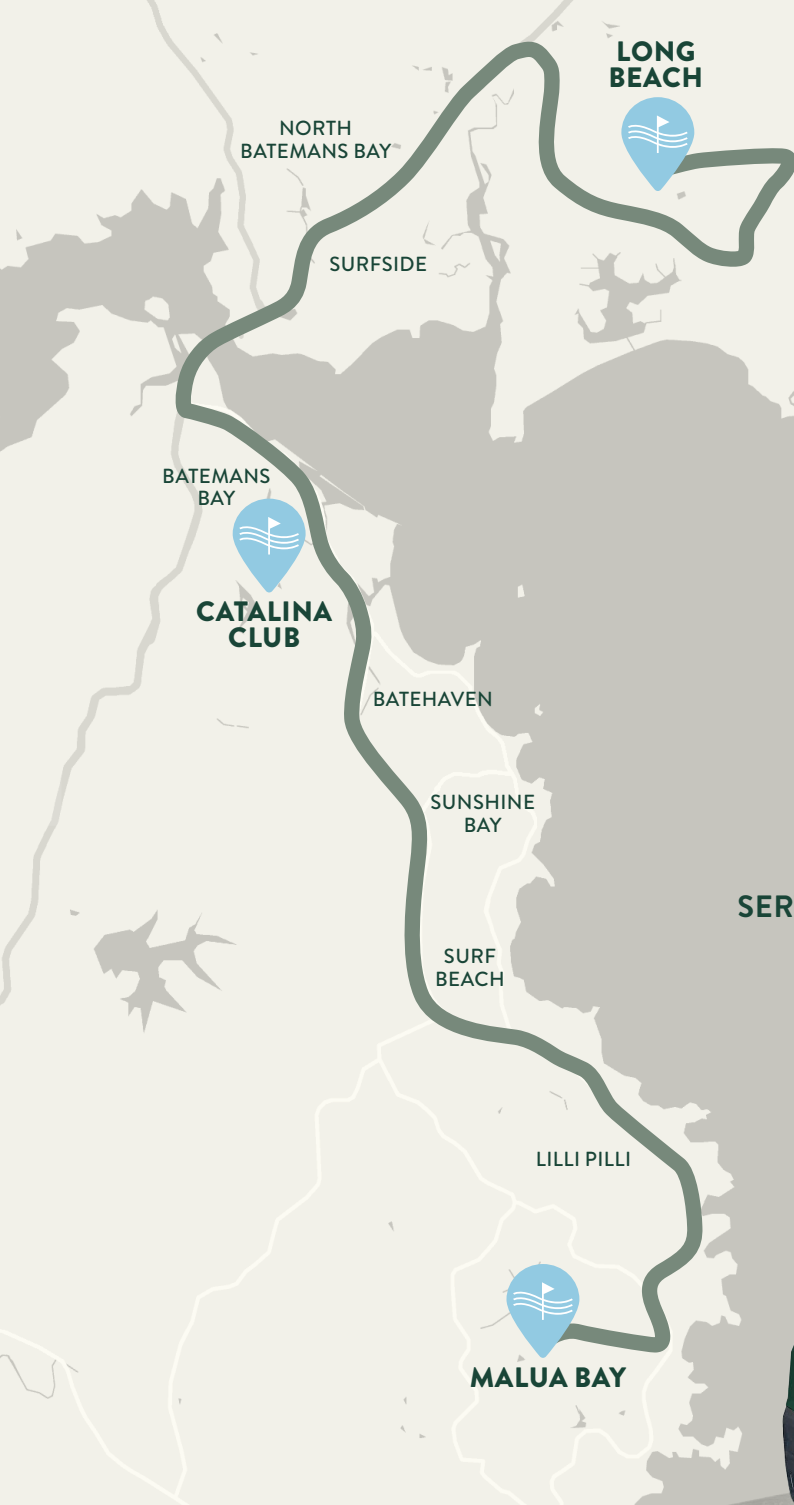
No great winter dining experience is complete without something indulgent to finish, and at 1920, dessert is treated with the same care, creativity and regional pride that defines the entire menu.

Each cake and dessert is handcrafted locally by our resident chef pâtissier, Baker Dave. A South Coast legend whose creations have earned a loyal following across the region. Working exclusively with a select number of venues, every cake is made by hand to order, allowing the menu to evolve with the seasons, the finest ingredients, and a passion for both timeless classics and daring new ideas.



From rich, comforting favourites to refined pâtisserie-style creations, Baker Dave's desserts celebrate craftsmanship, indulgence and the produce of the coast. This winter sees the welcome return of the luscious Sticky Date Pudding, served with warm and deeply comforting Butterscotch Sauce for the cooler months, and a decadent new Ferrero Rocher Cheesecake, inspired by the famous Italian chocolate and layered with velvety richness.

Paired with our hand-made espresso martinis, or simply good company, the final chapter of the 1920 experience is designed to be savoured slowly. Generous, memorable, and unmistakably South Coast.



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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