

B A R M E N U

2026

S P R I N G

EST.  1920

CATALINA

CLUB



HISTORY IN A GLASS

Some stories are best told over a drink.

Athol's Sports Bar takes its name from **Athol Manns**, Catalina's legendary greenskeeper, whose family helped shape the course from the 1950s. Working with members of the Manns family, our resident mixologist has transformed stories and recollections of Athol and Claude, their shared lives and their years as Catalina greenskeepers, into a collection of bespoke cocktails and mocktails.

Every drink carries a story. Every story belongs to Catalina.

As we look towards the **Athol's Cup** this November, this collection celebrates a remarkable family legacy and the people who helped make Catalina what it is today.

Unique drinks. A remarkable history. One Catalina story.



	M	NM
THE BETTY A warm, velvety tribute to Athol's daughter, Betty. Napoleon brandy, Frangelico hazelnut noisette liqueur, caramel syrup and fresh cream garnished with a sprinkle of cinnamon sugar	15	16.5
ATHOL'S APPROACH Smooth and assured, this house favourite mirrors the precision of Athol's game and the patience of his craft. Napoleon brandy, Licor 43, house spice syrup, Australian bitters over golf ball ice cubes with a Maraschino cherry	18	19.8
CADDY'S COOLER Bright, mint-forward refreshment inspired by long summer days and the lush fairways the Manns brothers once tended. Foxdog gin, lime juice, sugar syrup, fresh mint leaf muddle, strained and a mint leaf garnish	18	19.8
GOLDEN HOUR MARTINI Reminiscent of the old fig tree in the Manns garden. Foxdog Samphire Gin, infused with figs, muddled with Cinzano Bianco. Stirred and strained over ice, with a gin-infused fig for garnish	18	20
CINNAMON SWING MOCKTAIL NON-ALCOHOLIC Inspired by Athol Manns homemade ginger beer recipe from the 1950s. Apple cinnamon shrub, honey syrup and lime juice. Shaken and strained over ice and topped with Bundaberg ginger beer	13	15
FORAGED BRAMBLE MOCKTAIL NON-ALCOHOLIC Inspired by childhood wild fruit foraging walks with their fathers, Athol and Claude. Mixed berry compote puree, honey syrup, Grenadine, lemon juice and mint. Shaken with soda water, strained over ice and garnished with strawberry and mint	13	15

CATALINA SIGNATURE COCKTAILS

	MEMBERS	NON MEMBERS
WHITE LADY Foxdog Samphire 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 Vodka O, St Germain elderflower liqueur, prosecco, passionfruit purée & a splash of soda. This cocktail is light, fruity & fizzy	21	23
BAY BREEZE Malibu, Passoa, Ketel One Vodka, cranberry & pineapple juice	21	23
BARTENDERS BLUFF Ketel One vodka shaken with Licor 43, pineapple juice, honey syrup, fresh lemon juice & Australian bitters	16	18
MUCHO MANGO Malibu, Bacardi, mango nectar & sugar syrup. Blended to perfection	16	18
TROPICAL MARGIE 1800 Coconut Tequila, passionfruit puree, lime juice, sugar syrup served with a Himalayan Pink Salt rimmed glass. A margarita that invites the best of tropical flavours	19	21
PIRATES GOLD RUSH Salted Caramel Kraken, Cointreau, lime juice and Orgeat Syrup shaken and strained. Served in a tumbler glass and garnished with mint and dried lime	21	23

CATALINA CLASSIC COCKTAILS

	MEMBERS	NON MEMBERS
CLASSIC SOUR OF CHOICE Johnnie Walker Black Label OR Makers Mark Bourbon OR Disaronno Amaretto, lemon juice, sugar syrup, dash of bitters and wonder foam (vegan egg white alternative)	20	22
CLASSIC NEGRONI Foxdog Distillery Samphire gin, Campari & Cinzano Rosso. Stirred together and garnished with an orange twist	18	20
PREMIUM MARGARITA 1800 Silver Tequila, Cointreau & fresh lime juice, served with a Himalayan Pink Rock Salt rimmed glass	23	25

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
FRENCH MARTINI Ketel One Vodka, Chambord, pineapple and lime juice garnished with three raspberries	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 tumbler glass & garnished with rose petals.	10	11
TROPICAL SUNSET Mango, pineapple & cranberry juices balanced & blended with a drizzle of sunset grenadine. Presented long and cool with seasonal fruit garnish.	10	11
CITRUS DRIFT Housemade, Yuzu and Lemon Myrtle Tea cordial, honey syrup, lemon juice shaken & strained. Topped up with soda water and garnished with lemon. A zesty delight perfect for a warm summer day.	10	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.	10	11

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BEERS



BOTTLE OR CAN

M NM

BALTER XPA	10.7	11.7
STONE & WOOD PACIFIC ALE	10.8	11.9
CORONA (MEXICO)	9	9.9
CARLTON DRAUGHT	7.7	8.5
CARLTON DRY	7.7	8.5
VICTORIA BITTER	7.7	8.5
MELBOURNE BITTER	7.7	8.5
PURE BLONDE	7.7	8.5
TOOHEYS NEW	7.7	8.5
TOOHEYS EXTRA DRY	7.7	8.5
TOOHEYS OLD	7.8	8.6
HAHN SUPER DRY	7.8	8.6
HAHN SUPER DRY G/FREE	7.8	8.6

LOW ALCOHOL AND NON-ALCOHOLIC BEERS

CASCADE PREMIUM LIGHT	6.6	7.3
HAHN PREMIUM LIGHT	6.6	7.3
GREAT NORTHERN SUPER CRISP	6.6	7.3
XXXX GOLD	6.6	7.3
CARLTON DRY MID 3.5%	6.6	7.3
HEAPS NORMAL XPA 0.5%	7.2	8
HEINEKEN 0% (NETHERLANDS)	6	6.6
GREAT NORTHERN 0%	5.4	6

ON TAP

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	12.5 / 13.7	-
HARD RATED LEMON 355ML	10.5 / 11.5	-
BROOKVALE UNION GINGER BEER 355ML	10.9 / 11.9	-

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	8.2	9

NEW DISCOVERIES ARRIVE. OLD FAVOURITES FIND NEW HOMES.

Wine is never standing still.

As the seasons change, so does the Catalina cellar. During 2026 we've introduced new vineyards, explored new varietals and discovered wines that have earned their place on our tables and in our glasses.

This spring, we're opening the cellar once again.

Our new season collection brings together wines selected for their character, provenance and ability to complement the changing flavours of our menu. Some are from familiar Australian regions. Others take us somewhere new. Some varietals you may know well. Others may become your next discovery, with over fifteen new arrivals to explore.

And before we welcome the new, there is an opportunity to revisit the old.

At our Spring Wine & Menu Tasting Evening, members can explore the wines shaping the season ahead while accessing our Cellar Ends collection, giving favourite wines from previous seasons a final moment in the spotlight.

For members, it's an opportunity to discover exceptional bottles at remarkable value, whether you're looking for something to enjoy now or a few bottles to lay down for later.

Taste the new. Revisit a favourite. Discover what's next.



A WORD FROM THE SECRET SOMMELIER

"Wine should invite curiosity, not intimidation. We explore Australia's remarkable regional vineyards alongside celebrated discoveries from around the world, looking for wines with character, stories and a natural affinity with food."

Ask us a question. Try something unexpected. Let us guide you towards a wine you'll want to remember.

The best wine is the one you discover for yourself."

THREE PAIRINGS TO DISCOVER THIS SPRING



GEMTREE OBSIDIAN SHIRAZ (MCLAREN VALE, SA | ORGANIC)

Our hero red for spring. Dark, generous fruit, creamy vanilla and savoury oak create a beautifully structured Shiraz with the depth to match our new **Rib Eye Steak on the Bone**. Kept on the bone for maximum flavour, this is a steakhouse pairing with serious indulgence.

Pair with: Rib Eye Steak on the Bone or Wagyu Beef Cheek

MARQUIS DE PENNAUTIER PINOT NOIR (LANGUEDOC, FRANCE)

Some pairings earn their place. Our much-loved French Pinot Noir returns for another season, its cherry and strawberry fruit, spice and silky tannins perfectly suited to the richness of **Cowra lamb**. The dish may evolve, but this pairing remains a Catalina favourite.

Pair with: Chargrilled Cowra Lamb Backstrap

TRY SOMETHING NEW

Eden Road 71 Block Pinot Noir (CANBERRA, ACT)
A new Australian expression for a classic lamb pairing.



HERRINGBONE HILLS SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND)

Fresh, vibrant and made for seafood. Tropical fruit, citrus and freshly cut herbs bring brightness to our **Wild-Caught Prawn Linguine**, cutting through its richness while complementing the sweetness of the prawns. A classic New Zealand pairing with a little Catalina theatre.

Pair with: Wild-Caught Prawn Linguine



SPRING MENU WINE & DINING TASTING WED 09 SEP

Free evening of wine and food tasting, to try new varietals for spring. Members have access the winter Cellar Ends at unique prices. Another great reason to be a member of Catalina Club.

Hosted by: Robert Oatley Wine Specialist
Simon Taffs



CATALINA WINE CELLAR

SPARKLING

SPARKLING		M	NM
PIPER HEIDSIECK CUVEE N.V. (FRANCE)	BOTTLE	130	143
A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours.			
Pair with Deluxe Seafood Platter			
BORG SAN PIETRO ASOLO PROSECCO SUPERIOR DOC (VENTO, ITALY)	BOTTLE	47	52
Aromas of crisp green apple, pear, acacia, and wisteria. The palate is generous yet clean, balancing bright stonefruit, refreshing acidity, and a smooth, dry finish.			
BIMBADGEN ESTATE CUVEE NV (HUNTER VALLEY, NSW)	BOTTLE	48	53
Notes of lemon peel, lime acidity, peach and stonefruits with a whisper of toast. Elegant, tangy fruit flavours for a clean and crisp finish.			
MIO CAPPELLO PROSECCO (KING VALLEY, VIC)	BOTTLE	34	37
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.	150ML	7.8	8.6
Pair with Deluxe Seafood Platter			
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	25	28
Citrus and straw nose. Apple, pear and apricot on the plate. Dry and crisp with balance of acidity and fruit.	150ML	6	7

SPRITZ

GIESEN SPRITZ SAUVIGNON BLANC 8% ABV (NEW ZEALAND) Vibrant aromas of lime zest, passionfruit, and guava, a light yet rounded palate with green apple and stonefruit, and a clean, refreshing finish driven by lively bubbles. <i>Pair with Creamy Garlic Schnitzel</i>	BOTTLE 42 150ML 8	47 8.8*
GIESEN SPRITZ ROSE 8% ABV (NEW ZEALAND) Passionfruit, lime, fresh strawberry, and delicate rose petals. It balances a juicy, off-dry fruit profile with lively bubbles and crisp acidity.	BOTTLE 42 150ML 8	47 8.8*

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CATALINA WINE CELLAR

WHITES

		M	NM
PHILIP SHAW NO.11 CHARDONNAY (ORANGE, NSW) Pear flesh, chamomile and subtle oaky notes. The flinty flavour alternates with a prolonged minerality and a long balanced refreshing tension. <i>Pair with Pan-Seared Salmon</i>	BOTTLE	72	79
	250ML	25	27.5*e
	150ML	17	18.7*e
ROBERT OATLEY SIGNATURE CHARDONNAY (MARGARET RIVER, WA) Stonefruit 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 stonefruits, with rich and textural characters. Supported with toasty oak. <i>Pair with Creamy Chicken Rigatoni Fiorentina</i>	BOTTLE	44	49
	250ML	17.5	19.3*e
	150ML	11.5	12.7*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	25	28
	250ML	8.5	9.4
	150ML	6	7
THE LANE SERIES SAUVIGNON BLANC (ADELAIDE HILLS, SA) A touch of lime, guava and gooseberry on the palate. A zippy acid line gives great crunch and vibrancy to the wine. <i>Pair with Classic Chicken Kiev</i>	BOTTLE	44	49
	250ML	15	16.5*e
	150ML	10	11*e
HANCOCK CHENIN BLANC (MARGARET RIVER, WA) Crisp and refreshing, citrus and pear, with appealing floral notes.	BOTTLE	42	47
	250ML	15	16.5*e
	150ML	10	11*e
HERRINGBONE HILLS SAUVIGNON BLANC (MARLBOROUGH, NZ) Crisp and refreshing, expect vibrant tropical and citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc. <i>Pair with Lentil & Chickpea Burger or Prawn Linguine</i>	BOTTLE	33	37
	250ML	11.5	12.7
	150ML	7.5	8.3
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	25	28
	250ML	8.5	9.4
	150ML	6	7
AD HOC BY CHERUBINO "NITTY GRITTY" PINOT GRIGIO (PEMBERTON, WA) An intensely fragrant bouquet of pear, with chalky mineral undertones. Tangy acidity and hints of lively dried herb work well to culminate good length and strength to the wine. <i>Pair with Creamy Chicken Rigatoni or Falafel & Roasted Pumpkin Salad</i>	BOTTLE	45	50
	250ML	16	17.6*e
	150ML	10.5	11.5*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 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 Wild-Caught Tiger Prawn Linguine</i>	BOTTLE	36	40
	250ML	13	14.3
	150ML	8.5	9.4
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
CORANG ESTATE RIESLING (CANBERRA DISTRICT) Crisp, dry and refreshing, this delicious cool climate Canberra District Riesling shows all the hallmark fruit intensity and vigour of the region. <i>Pair with Sea Salt & Cracked Pepper Squid</i>	BOTTLE	47	52
	250ML	17	18.7
	150ML	11	12.1
PIKES "LUCCIO" FIANO (CLARE VALLEY, SA) Generous and rounded on the palate with yellow nectarine, green pear, mandarin, and preserved citrus. A soft creamy texture, and a magnificent acid line providing freshness, length, and definition. <i>Pair with Pan-seared Barramundi or Oysters</i>	BOTTLE	42	46
	250ML	15.5	17
	150ML	10.5	11.5
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	25	28
	250ML	8.5	9.4
	150ML	6	7

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CATALINA WINE CELLAR

ROSÉ

M

NM

MIRABEAU "PURE" ROSÉ (COTES DE PROVENCE, FRANCE)

BOTTLE

62

69

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.

BARONE RICASOLI ALBIA ROSÉ (TUSCANY, ITALY)

BOTTLE

48

53

Soft pink colour, and its bouquet is reminiscent of wild strawberries and elderflowers, accompanied by notes of violet. Delicate, with good acidity that gives the wine freshness and persistence.

250ML

17.5

19.3*e

150ML

11.5

12.7*e

Pair with Italian-Style Tomato and Risotto Arancini

WHIPBIRD ROSÉ (MCLAREN VALE, SA)

BOTTLE

35

38

Refreshingly dry and crisp with aromas of strawberries and watermelon. The palate offers vibrant acidity, delicate floral notes and a crisp, dry finish.

250ML

12.5

13.7*

150ML

8

9*

Pair with Gamberi Pizza

LUNA ROSA ROSÉ (CENTRAL RANGES, NSW)

BOTTLE

32

35

Fresh, fragrant aromas of strawberry and raspberry. The wine is light and crisp with savoury red fruit balanced nicely with crisp acidity.

250ML

11.5

12.7

150ML

7.5

8.2

REDS

GEMTREE OBSIDIAN SHIRAZ (ORGANIC) (MCLAREN VALE, SA)

BOTTLE

115

127

Dark fruit flavours, which are mouth filling and generous, combine with a tightly woven framework to keep the wine focused. Berry and creamy vanilla flavours with intriguing hints of savoury oak and rosemary.

Pair with Rib Eye Steak On The Bone or Wagyu Beef Cheek

ROBERT OATLEY LIMITED RELEASE SHIRAZ (BAROSSA VALLEY, SA)

BOTTLE

80

88

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.

HENTLEY FARM SHIRAZ (BAROSSA VALLEY, SA)

BOTTLE

65

72

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.

ST HALLETS GARDEN OF EDEN SHIRAZ (EDEN VALLEY, SA)

BOTTLE

38

42

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.

250ML

14

15.4

150ML

9.5

10.5

Pair with T-Bone Steak

TAYLORS HERITAGE SHIRAZ (CLARE VALLEY, SA)

BOTTLE

45

50

Plump and generous, with ripe fruit characters of plum and blackberry. Mocha coffee and subtle spice from oak maturation balance the fruit flavours.

Pair with Royal Wagyu Beef Burger

CATALINA WINE CELLAR

REDS

		M	NM
FOLKLORE SHIRAZ (SOUTH WEST WA) A softly textured shiraz with red flowers, black spice and blueberries. <i>Pair with T-Bone Steak</i>	BOTTLE	32	36
	250ML	12	13.2
	150ML	8	8.8
WOODBROOK FARM SHIRAZ Robust dark fruit flavours are on display, sweet blueberry, and savoury black olive. Lifted spice with a soft textured finish.	BOTTLE	25	28
	250ML	8.5	9.4
	150ML	6	7
BREMERTON WALTER'S RESERVE CABERNET (LANGHORNE CREEK, SA) A powerful yet elegant wine showing notes of blackberry, bramble and earth, complemented by subtle undertones of chocolate and savoury nuances.	BOTTLE	90	99
MAJELLA "COMPOSER" CABERNET SAUVIGNON (COONAWARRA, SA) Dark magenta in colour with a bright crimson hue. Black cherries, black currant, with hints of peppercorn and clove aromas are paired with a bright, flavour filled, medium weighted palate of sweet black berried fruit and spice. <i>Pair with Rump Steak</i>	BOTTLE	44	49
	250ML	16	17.6*
	150ML	10.5	11.5*
WOODBROOK FARM CABERNET SAUVIGNON Aromas of raspberry and red cherries lead into subtle pepper and chocolate with soft oak flavours on the palate. A soft earthy finish.	BOTTLE	25	28
	250ML	8.5	9.4
	150ML	6	7
EDEN ROAD 71 BLOCK PINOT NOIR (CANBERRA DISTRICTS, ACT) Light red with bright red hues. This wine has lovely youthful and vibrant cherry and spicy aromas and flavours leading to a bright medium bodied structure with silky tannins, medium length, and persistent natural acidity. <i>Pair with Chargrilled Cowra Lamb Backstrap</i>	BOTTLE	67	74
AD HOC BY CHERUBINO "CRUEL MISTRESS" PINOT NOIR (GREAT SOUTHERN, WA) The palate is softly textured, fresh and vibrant with flavours of black cherry and earthy beetroot. the wine has a soft, silky finish. <i>Pair with Creamy Chicken Rigatoni Fiorentina</i>	BOTTLE	50	55
MARQUIS DE PENNAUTIER PINOT NOIR (FRANCE) 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. <i>Pair with Chargrilled Cowra Lamb Backstrap</i>	BOTTLE	42	47
	250ML	15.5	17
	150ML	10	11

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CATALINA WINE CELLAR

REDS

M

NM

ARGENTO ORGANIC MALBEC (MENDOZA, ARGENTINA)

BOTTLE

46

51

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

45

50

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 Housemade Meatballs

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

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*

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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
VODKA O (GLUTEN FREE) (AUSTRALIA)	6.5	7.2
NEVER NEVER SIGNATURE VODKA (MCLAREN VALE, SA)	6.4	7
NORTH OF EDEN OYSTER SHELL VODKA (STONY CREEK, BEGA)	9	10

GIN

FOXDOG DISTILLERY SAMPHIRE GIN (MOGO)	9.5	10.5
HENDRICKS SMALL BATCH HANDCRAFTED (SCOTLAND)	9.4	10.4
GORDON'S DISTILLED PREMIUM PINK GIN (ENGLAND)	7.3	8.1
BOMBAY SAPPHIRE (VAPOUR INFUSED) (ENGLAND)	7.7	8.5
TANQUERAY LONDON DRY GIN (ENGLAND)	7.2	8
GORDON'S LONDON DRY (ENGLAND)	6.5	7.2
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

HERRADURA REPOSADO (MEXICO)	11	12.1
1800 CRISTALINO AÑEJO (MEXICO)	11.5	12.5
CASAMIGOS BLANCO TEQUILA (MEXICO)	8.7	9.6
1800 AÑEJO TEQUILA (MEXICO)	10.2	11.2
1800 REPOSADO TEQUILA (MEXICO)	9	10
1800 TEQUILA (SILVER & COCONUT) (MEXICO)	8.5	9.4
JOSE CUERVO SILVER (MEXICO)	7	7.7

RUM

RON ZACAPA 23 (GUATEMALA)	13	14.3
KRAKEN SALTED CARAMEL (TRINIDAD & TOBAGO)	8	8.8
KRAKEN BLACK SPICED (TRINIDAD & TOBAGO)	8	8.8
MALIBU WHITE JAMAICAN (BARBADOS)	6.2	6.8
CAPTAIN MORGAN SPICED GOLD (JAMAICA)	6.5	7.2
BUNDABERG UNDERPROOF (QLD)	6.5	7.2
BACARDI CARTA BLANCA (CUBA)	6.5	7.2
BUNDY DROP BEAR SPICEY PINEAPPLE (BUNDABERG, QLD)	6.3	7

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)	12	13.2
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)	9.5	10.5
GLENMORANGIE THE ORIGINAL HIGHLAND SINGLE MALT (HIGHLAND)	8.7	9.6
JAMESON IRISH WHISKEY TRIPLE DISTILLED	7.6	8.4
JOHNNIE WALKER BLACK LABEL AGED 12 YEARS (SCOTLAND)	7.5	8.2
CHIVAS REGAL 12YO BLENDED SCOTCH WHISKY (SPEYSIDE)	7.5	8.3
TOKI JAPANESE WHISKY	7.5	8.3
CANADIAN CLUB BLENDED WHISKY	6.3	6.9
JOHNNIE WALKER RED LABEL SCOTCH WHISKY	6.5	7.2
FIREBALL CINNAMON FLAVOURED WHISKY (CANADA)	6.2	6.8

COGNAC, BRANDY & PORT

ST REMY XO BRANDY 60ML (FRANCE)	11.4	12.6
COURVOISIER V.S COGNAC (FRANCE)	10.5	11.6
CHATELLE NAPOLEON BRANDY VSOP (FRANCE)	7	7.7
MORRIS CLASSIC TAWNEY (RUTHERGLEN, VIC)	7	7.7

SPIRITS

BOURBON & RYE WHISKEY	MEMBERS	NON MEMBERS
BOOKERS NOE 126 PROOF (USA)	12.5	13.8
KNOB CREEK 100 PROOF SMALL BATCH (USA)	10.4	11.4
WOODFORD RESERVE RYE (USA)	11	12.1
WOODFORD RESERVE KENTUCKY WHISKEY (USA)	8	8.8
MAKERS MARK KENTUCKY STRAIGHT WHISKY (USA)	7.1	7.8
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
GEORGE DICKEL NO.8 TENNESSEE WHISKY (USA)	7	7.7
BULLEIT FRONTIER KENTUCKY BOURBON (USA)	7.5	8.3
SOUTHERN COMFORT LIQUEUR BOURBON (USA)	7.4	8.2
JIM BEAM WHITE LABEL KENTUCKY BOURBON (USA)	6.3	6.9

LIQUEURS

CHARTREUSE GREEN (FRANCE)	15	16.5
COINTREAU ORANGE LIQUEUR (FRANCE)	7.6	8.4
ALIZE BLEU PASSION (FRANCE)	7.3	8
CAMPARI (ITALY)	7	7.7
GALLIANO BLACK OR WHITE SAMBUCA OR VANILLA LIQUEUR (ITALY)	6.8	7.5
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)	6.7	7.4
AKROPOLIS OUZO (GREECE)	6.3	6.9
PASSOA PASSIONFRUIT (FRANCE)	5.1	5.6
PARAISO LYCHEE (FRANCE)	6.3	7.1

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

Still not sure? Lean into the classics from around the world.

	MEMBERS	NON MEMBERS
RUSTY NAIL Johnnie Walker Black Label and Drambuie stirred and strained over ice. Served in a tumbler glass and garnished with a twist of lemon	18	20
TOM COLLINS Foxdog Distillery Samphire Gin, lemon juice & sugar syrup topped up with soda water	14.5	16.2
MOSCOW MULE Vodka O, Bundaberg Ginger Beer, lime juice served with fresh lime wedges	14	15.6
BLOODY MARY Vodka O, tomato juice, lime juice finished with a dash of Tobasco & Worcestershire sauce, salt & pepper	13	14.3
BEEZ KNEES Tanqueray Gin, lemon juice and honey syrup. Shaken and strained into a coupe glass and served with a lemon twist	11	12
MIMOSA A French classic, orange juice topped up with sparkling wine and served in a flute glass	7	7.7

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

6

6.6

FEVERTREE INDIAN TONIC WATER 200ML

5.8

6.4

MOTHER ENERGY 250ML

6.3

7

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

EAST COAST JUICE 300ML GLASS

4.7

5.2

1. orange. 2. apple. 3. pineapple. 4. cranberry.

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

5.5

6

DIET COKE 330ML

5.5

6

COKE NO SUGAR 330ML

5.5

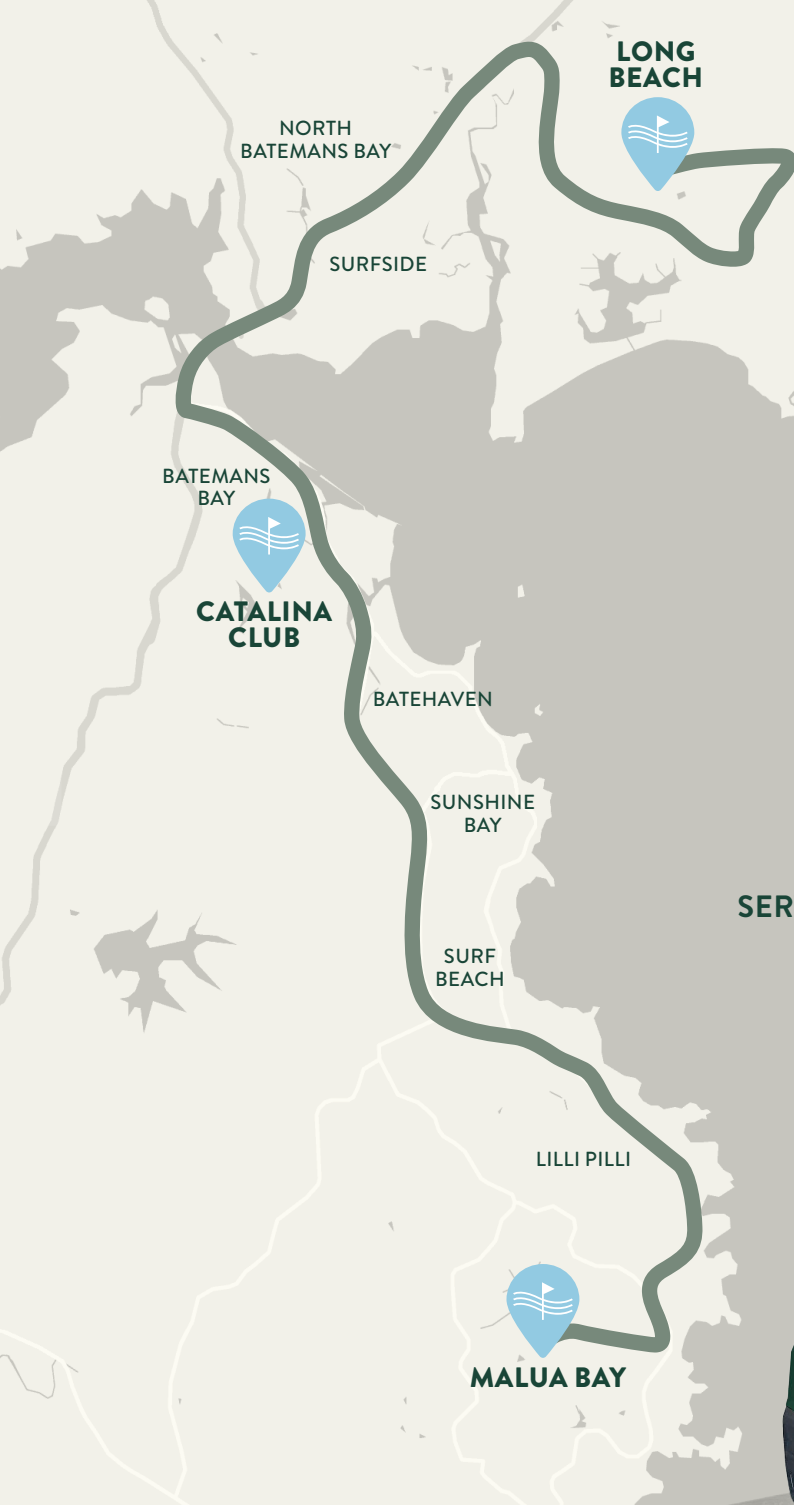
6

FANTA ORANGE 330ML

5.5

6

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



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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