

NINETEEN

1920

TWENTY

EST.  1920

CATALINA

CLUB

NINETEEN
1920
TWENTY

A NEW SEASON AT THE TABLE

As spring arrives on the Far South Coast, the menu at 1920 evolves with the season. New dishes bring a lighter, more elegant expression to the table, balancing fresh flavours, thoughtful accompaniments and wines selected to complement each plate.

Alongside these new creations, the clubhouse favourites remain, because some dishes become part of the fabric of Catalina and are simply too loved to leave behind.

It is this balance of familiar and new that continues to shape our kitchen, with the Head Chef drawing inspiration from the changing seasons to create food that feels both considered and generous. This spring, discover new flavours alongside the favourites that make 1920 a destination for locals and visitors alike.



The Far South Coast continues to inspire our kitchen, from the pristine waters that flow past Catalina and sustain our region's celebrated oyster beds, to the producers and partners who bring the best of the region to our table.

This season, we welcome local butcher and delicatessen Bayside Meats to our family of suppliers, providing locally sourced steak, beef and hand-dressed chicken across our new mains, lunch dishes and traditional roast.



It is food with a sense of place, sourced close to home and proudly served at Catalina Club.

HOUSE SPECIALS

SPECIAL NO. 1

CLYDE RIVER LOCALLY-SOURCED OYSTERS

fresh half dozen	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

GF DF A

SPECIAL NO. 2

SPRING SOUTH COAST SEAFOOD PLATTER

six Australian whole king prawns, six Clyde River oysters, pan-roasted Tasmanian salmon, seafood chowder, grilled Humpty Doo 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

A

SPECIAL NO. 3

PULLED PORK, ROASTED PINEAPPLE AND HOT HONEY PIZZA

Fior di Latte, pulled pork, barbecue sauce, pineapple, red onion, mozzarella cheese and drizzle of hot honey.

Pizzas available from 5pm,
seven days a week

MEMBER 24 / NON MEMBER 26

SPECIAL NO. 4

RIB EYE STEAK ON BONE

400gm Riverina 120-days grain fed hearty Rib Eye steak from lush historic pastures

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

MEMBER 57 / NON MEMBER 61

I

SPECIAL NO. 5

SIGNATURE CHARGRILLED PLATTER FOR TWO

120-day grain fed rump steak, half rack of pork ribs, chicken Kiev and sweet potato wedges with garden salad

MEMBER 88 / NON MEMBER 93

Pair with Argento Organic Malbec

SPECIAL NO. 6

CHARGRILLED COWRA LAMB BACKSTRAP

250gm pasture-fed lamb backstrap, with pan-fried cauliflower and chickpea tabouli, roasted chat, hummus, pomegranate and lamb jus

MEMBER 39 / NON MEMBER 42

GF

STARTERS

	MEMBER	NON-MEMBER
GARLIC AND HERB BREAD add cheese +2 V	9.5	10.5
LOCAL CLYDE RIVER OYSTERS fresh half dozen 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
OVEN-BAKED MEATBALLS & HOT HONEY DIP Homemade juicy meatballs cooked in a rich tomato sauce topped with a cheese and hot honey, baked until melted and served with sourdough toast <i>Pair with Giesen Spritz Rose</i>	18	19
SEA SALT AND CRACKED PEPPER SQUID shallots, lemon, confit garlic and dijon aioli <i>Pair with Corang Estate Riesling</i> I	17	18
ITALIAN-STYLE TOMATO & RISOTTO ARANCINI shaved Parmesan and confit garlic aioli <i>Pair with Ricasoli Albia Rose</i> V	16	17
BUFFALO CHICKEN WINGS glazed in hot sauce and maple served with a classic ranch dip	16	17
LOADED MEXICAN STREET FRIES seasoned hot chips topped with spiced beef, melted cheese, refried beans, salsa, guacamole and sour cream	17	18
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 sweet 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
RIB EYE STEAK ON BONE 400 gms 120-day grain fed hearty Rib Eye On The Bone from the lush historic pastures of the Riverina Add surf and turf (three creamy garlic tiger prawns) +8 ⓘ <i>Pair with Obsidian Shiraz or Folklore Shiraz</i>	57	61
T-BONE STEAK 400 gm 100-day grain fed hearty T-Bone steak from the lush historic pastures of the Riverina Add surf and turf (three creamy garlic tiger prawns) +8 ⓘ <i>pair with St Halle's Garden of Eden Shiraz</i>	44	47
SCOTCH FILLET MB2+ 300gm Cootamundra 150-day grain fed from the lush historic pastures of southern NSW Add surf and turf (three creamy garlic tiger prawns) +8 ⓘ <i>Pair with Morris of Rutherglen Bin No.158 Durif</i>	44	47
RUMP STEAK 300gm Riverina 120-day grain-fed rump steak from the lush temperate climate of Southern NSW Add surf and turf (three creamy garlic tiger prawns) +8 ⓘ <i>Pair with Majella "Composer" Cabernet Sauvignon</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 sweet potato wedges +4
 Add chips with feta, oregano and confit garlic aioli +4

V VEGETERIAN GF GLUTEN FREE GFM GLUTEN FREE MODIFICATION DF DAIRY FREE
 DFM DAIRY FREE MODIFICATION VG VEGAN A AUSTRALIAN CAUGHT I INTERNATIONALLY CAUGHT
 M MIXED CAUGHT N NUTS

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

CHARGRILLED COWRA LAMB BACKSTRAP 250gm pasture-fed lamb backstrap, with pan-fried cauliflower and chickpea tabouli, roasted chat, hummus, pomegranate and lamb jus <i>Pair with Marquis De Pennautier pinot noir</i> GF	39	42
SLOW-COOKED WAGYU BEEF CHEEK 12-hour slow-braised beef cheek in a rich red wine and tomato reduction, served with Paris mash and seasonal vegetables <i>Pair with Gemtree Obsidian Shiraz</i>	34	36
CLASSIC CHICKEN KIEV 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 <i>Pair with The Lane Series Sauvignon Blanc</i>	32	34

FROM THE Garden

	MEMBER	NON-MEMBER
GREEK LAMB SALAD slow-cooked lamb, baby cos, cherry tomatoes, cucumber, olives, Spanish onion, currants, marinated feta, soft tortilla, honey lemon dressing and tzatziki GFM DFM	26	28
CAESAR SALAD baby cos, free range egg, crispy bacon, parmesan, croutons and our Catalina housemade Caesar dressing add chicken breast +7 GFM DFM	23	25
MEDITERRANEAN FALAFEL & ROASTED PUMPKIN SALAD honey roasted pumpkin, snow peas, edamame, pepitas, basil, mint, baby spinach, marinated feta, sultanas and tahini yoghurt dressing <i>Pair with Ad Hoc "Nitty Gritty" Pinot Grigio</i> V	24	26

V VEGETERIAN GF GLUTEN FREE GFM GLUTEN FREE MODIFICATION DF DAIRY FREE
 DFM DAIRY FREE MODIFICATION VG VEGAN A AUSTRALIAN CAUGHT I INTERNATIONALLY CAUGHT
 M MIXED CAUGHT N NUTS

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 OCEAN

	MEMBER	NON-MEMBER
SPRING SOUTH COAST SEAFOOD PLATTER (IDEAL FOR SHARING) six Australian whole king prawns six Clyde River oysters pan-roasted Atlantic salmon seafood chowder grilled Humpty Doo barramundi paired with shaved fennel, apple, rocket & marinated feta salad seasoned chips garlic aioli tartare and wedges of lemon <i>Pair with Piper Heidsieck Cuvee N.V. or Pikes "Luccio" fiano</i> A	121	129
AUSTRALIAN SEAFOOD CHOWDER 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 <i>Pair with Robert Oatley Margaret River Chardonnay</i> A	37	39
FISHERMAN'S BASKET FOR TWO two beer-battered Blue Grenadier fillets four house crumbed king prawn cutlets salt & pepper squid house salad seasoned chips tartare garlic aioli lemon wedges I	56	59
PAN ROASTED TASMANIAN SALMON pan-seared with creamy lemon butter sauce, roasted chat potatoes, charred asparagus, snow peas, citrus salsa and parsnip crisps <i>Pair with Philip Shaw No.11 Chardonnay</i> GF A	36	38
PAN-SEARED HUMPTY DOO BARRAMUNDI pan-seared saltwater barramundi, paired with hazelnut romesco, roasted pumpkin and dukkah, charred broccolini, fried cauliflower and chickpea tabbouleh and pomegranate <i>Pair with Hancock Chenin Blanc</i> GF A N	36	38
BEER BATTERED FISH AND CHIPS New Zealand hake, house salad, lemon wedges and tartare sauce <i>Pair with Pikes Riesling</i> DF I	24	26

FROM THE RIVIERA

ITALIAN STARTERS	MEMBER	NON-MEMBER
ITALIAN-STYLE TOMATO & RISOTTO ARANCINI shaved Parmesan and confit garlic aioli <i>Pair with Ricasoli Albia Rose</i> 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 TIGER PRAWN LINGUINE wild-caught tiger prawns, cherry tomatoes, napolitana sauce, chili, confit garlic, white wine, rocket and aged parmesan <i>Pair with Herringbone Hills Sauvignon Blanc</i> M	32	34
NONNA'S HOUSE MADE MEATBALLS handmade seasoned ground beef and ricotta cheese stuffed meatballs, cooked slowly in a rich pomodoro and garlic confit sauce, tossed in linguine pasta, spinach and aged parmesan <i>Pair with Whipbird GSM</i>	29	31
RIGATONI ALL'ARRABBIATA arrabbiata sauce, cherry tomatoes, mushrooms, fire roasted red peppers, white wine, baby spinach, chilli, confit garlic and extra virgin olive oil <i>Pair with Bimbadgen Growers Chardonnay</i> V VG	24	26
CREAMY CHICKEN RIGATONI FIORENTINA slow-poached chicken breast, cooked with smokey pomodoro and garlic confit sauce, double cream, baby spinach, tossed in rigatoni pasta and aged parmesan <i>Pair with Ad Hoc Cruel Mistress Pinot Noir</i>	28	30

WOODFIRED PIZZA

Available from 5pm each day

	MEMBER	NON-MEMBER
MEAT LOVER slow-cooked pork shoulder, bacon, pepperoni, leg ham, seasoned ground beef with barbecue sauce and mozzarella cheese <i>Pair with Whipbird GSM</i>	26	28
SUPREME pepperoni, leg ham, seasoned ground beef, pineapple, Spanish onion, fresh capsicum, olives, mushrooms, Napoli sauce and mozzarella	26	28
GREEK MEDITERRANEAN LAMB AND FETA slow-roasted lamb, marinated feta cheese, roasted butternut pumpkin, olives, Spanish onion, Napoli sauce, mozzarella cheese and rocket with a fresh tzatziki dressing <i>Pair with Balter XPA</i>	26	28
GAMBERI marinated garlic prawns, capsicum, cherry tomatoes, rocket, chilli, Napoli sauce and mozzarella <i>Pair with Whipbird Rosé</i>	26	28
FIRE BREATHER double smoked leg ham , pulled pork, bacon, seasoned ground beef, chili, Spanish onion, capiscum, , Napoli sauce, mozzarealla cheese and a drizzle of Sriracha sauce	25	27
PULLED PORK, ROASTED PINEAPPLE AND HOT HONEY PIZZA Fior di Latte, pulled pork, barbecue sauce, pineapple, red onion, mozzarella cheese and drizzle of hot honey <i>Pair with Balter XPA</i>	24	26
BBQ CHICKEN AND BACON grilled chicken, bacon, barbecue sauce, onion and mozzarella	26	27
VEGETARIAN bocconcini cheese, roasted butternut pumpkin, capiscum, marinated feta, onion, olives, cherry tomatoes, spinach, Napoli sauce and mozzarella	24	26
PEPPERONI Pepperoni, Napoli sauce and mozzarella	20	22
HAWAIIAN leg ham, pineapple, Napoli sauce and mozzarella	20	22
MARGHERITA fior di latte, Napoli sauce, basil, extra virgin oil	19	20

All pizzas are 12". Gluten free bases available +6.

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

CLUB CLASSICS

BURGERS

MEMBER

NON-MEMBER

CHARGRILLED CHICKEN BURGER

22

24

free-range chicken breast in open flame, glazed with buffalo wing sauce and cheddar cheese, topped with lettuce, tomato, Spanish onion and guacamole on milk bun

Pair with Stone & Wood Pacific Ale

THE ROYAL WAGYU BEEF BURGER

22

24

Wagyu beef party, crispy bacon, melted burger chesse, lettuce, tomato, caramelised onion, secret sauce on milk bun

Pair with Taylors Heritage Shiraz

FALAFEL BURGER

22

24

chickpea falafel, lettuce, tomato, onion, hummus, hazelnut romesco sauce on a potato bun

Pair with Herringbone Hills Sauvignon Blanc

 V  VG  N

All burgers served with crunchy seasoned chips

Add sweet potato wedges +4

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

SCHNITZELS

WAYGU BEEF SCHNITZEL

28

30

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

WAGYU BEEF SCHNITZEL WITH CREAMY PRAWNS

33

35

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

 I

CHICKEN SCHNITZEL

23

25

300gm panko crumbed, seasoned chips, house salad and choice of sauce

CHICKEN PARMIGIANA

28

30

300gm panko crumbed, Napolitano sauce, mozzarella cheese, seasoned chips, house salad

CREAMY GARLIC CHICKEN SCHNITZEL

30

32

300gm panko crumbed, tiger prawns, seasoned chips, house salad, creamy garlic sauce

Pair with Giesen Spritz Sauvignon Blanc

LOADED MEXICAN SCHNITZEL

30

32

300gm panko crumbed chicken schnitzel topped with spiced beef, melted cheese, refried beans, salsa, guacamole and sour cream

Sauces: Pepper, Mushroom, Classic Gravy, Diane

Add sweet potato wedges +4

SIDES

	MEMBER	NON-MEMBER
LOADED SWEET POTATO WEDGES seasoned sweet potato wedges topped with spiced beef, melted cheese, refried beans, salsa, guacamole and sour cream	18	19
SWEET POTATO WEDGES served with sour cream and sweet chilli sauce V	15	16
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
DARK CHOCOLATE FONDANT WITH VANILLA 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
KITKAT CHEESECAKE WITH A DOLLOP OF WHIPPED CREAM	8.6	9.4
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
M MIXED CAUGHT **N** NUTS

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.

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.

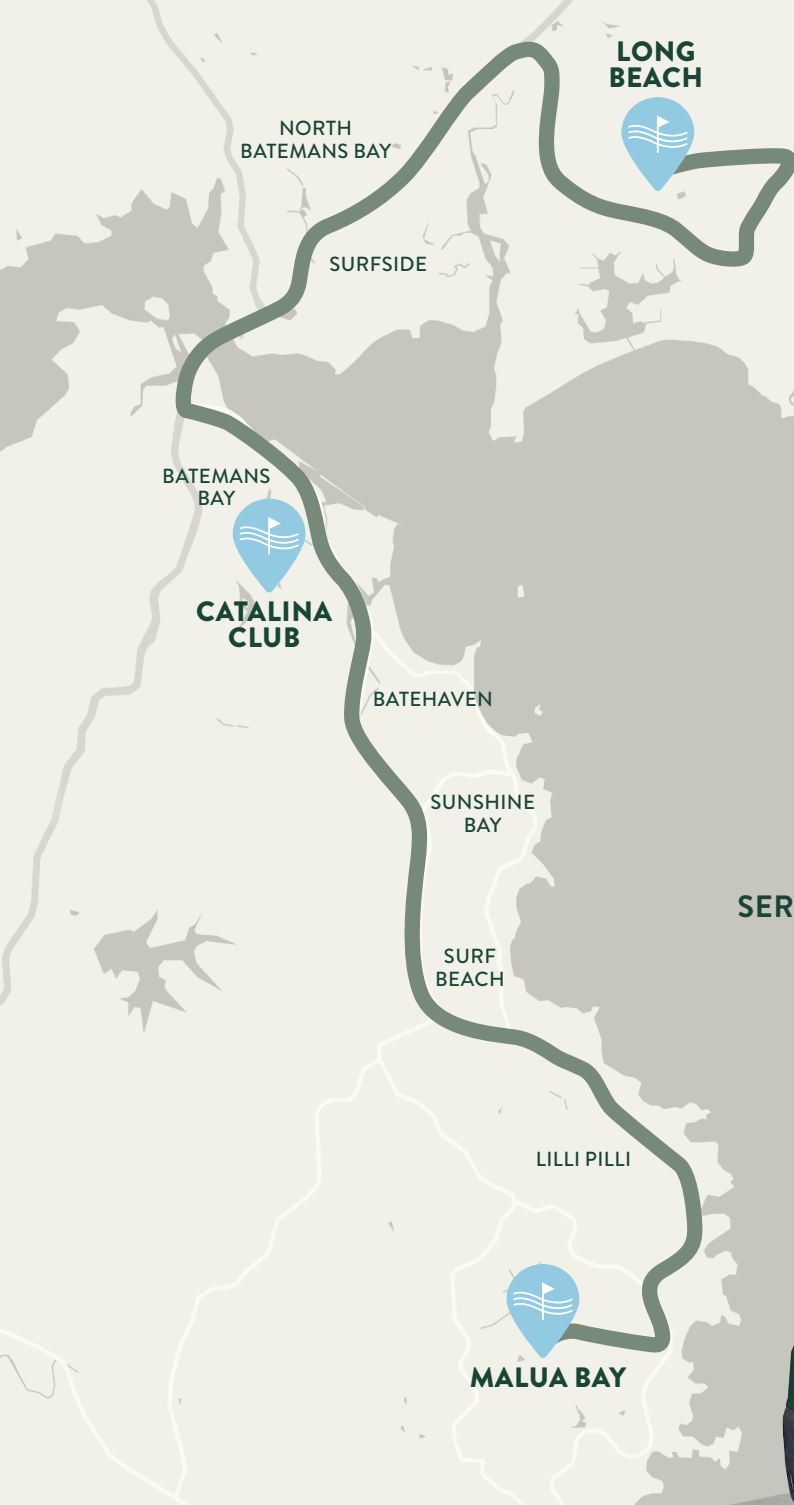
Pair with: Wild-Caught Prawn Linguine

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*





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.*



CATALINA CLUB
154 BEACH ROAD,
BATEMANS BAY NSW 2536

TEL (02) 4472 4022
INFO@CATALINACLUB.COM.AU

CATALINACLUB.COM.AU