

FATHER'S DAY

SEPTEMBER 6 2026

Mains

2GR Full Blood Wagyu Beef New York Steak (MB9+)

300gm New York Steak served with grilled prawns, smokey sweet potato purée, potato wedges, fresh garden salad with a rich beef jus

\$62 / \$65

Black Angus beef rib eye on the bone

400gm 150-day grain fed beef with Paris mash and seasonal vegetables or seasoned chips and garden salad with your choice of sauce. *Add creamy garlic prawns for \$8*

\$57 / \$61

Slow-cooked Cowra lamb shank

12-hour gently braised lamb in rich red wine and tomato, served with Paris mash and spring vegetables

\$34 / \$36

pair with Hoddles Creek Yarra Valley Pinot Noir | 150ml glass \$8

Cajun steak and tiger prawn alfredo

Cajun seasoned steak and tiger prawns with a creamy garlic sauce, baby spinach, aged parmesan & cheddar cheese

\$30 / \$32

Loaded chicken schnitzel

Slow cooked pulled pork, roasted pineapple, onion, mozzarella cheese, smoky BBQ sauce, seasoned chips and garden salad

\$32 / \$34

Pair with Balter XPA | Schooner \$8

Desserts

Belgian chocolate fondant

Served with vanilla ice cream

\$13 / \$14

Kit Kat cheesecake

\$8.6 / \$9.4

pair with Para Grand Tawny | \$5

Cocktails

Athol's Approach \$15



CATALINA CLUB