



CATALINA

KITCHEN

STARTERS

BRUSCHETTA \$15 (GFO, V, VGO)

tomato, mozzarella cheese, basil, olive oil, balsamic

GARLIC, HERB & CHEESE FOCACCIA \$14 (V, GFO)

DUO OF DIPS \$14 (V)

duo of dips, olives served w/ woodfired bread

MUSHROOM ARANCINI(3) \$14 (V)

pesto, mozzarella

CALAMARI FRITTI \$16 (GFO)

lime mayo

POPCORN CHICKEN \$14

chilli aioli

LAMB SKEWERS (GF) (3) \$16

grilled lamb cubes with onion and capsicum

ANTIPASTO BOARD \$32 (GFO)

mild salami, prosciutto san danielle, bocconcini, marinated vegetables, wood fired bread

PASTA

GNOCCHI RAGU \$34

braised beef ragu, eggplant, parmesan, gremolata

PRAWN SPAGHETTI \$36

chilli, garlic, cherry tomato, chorizo, white wine bisque, pangrattato

RISSOTO \$30

caramelised onion, bacon, pumpkin, parmesan, parsley

SPICY VODKA RIGATONI (V) GFO) \$32

tomato, onion, cream, calabrian chilli, parmesan

CHICKEN PESTO RIGATONI (GFO) \$32

chicken breast, pesto, sun dried tomato. onion, cream, parmesan

GF option available for all pasta (penne)

MAINS

CHICKEN PARMIGIANA \$30

panko & parmesan crumb, leg ham, napoli sauce, mozzarella, garden salad, chips

BEEF MARROW BURGER \$28 (GFO)

pickles, cheddar cheese, mustard mayo, chilly jam, bacon, milk bun, spuds

PORTERHOUSE STEAK 250g \$40 (GF)

kipfler potatoes, roasted baby carrots, confit cherry tomatoes, red wine jus

LAMB SHANK \$38

balsamic and rosemary braised lamb, mashed potato, shallots, broccolini

BUTTER CHICKEN \$30 (GF)

lightly spiced creamy onion, tomato gravy, tandoori marinated grilled chicken with rice (vegetarian option with paneer available)

CALAMARI SALAD \$28 (GFO)

rocket, radish, orange segments, cherry tomato, lime aioli, balsamic glaze

FISH OF THE DAY \$MP

check with the wait staff on whats on

SIDES

ROCKET SALAD \$12

pear, parmesan, balsamic glaze

BEER BATTERED CHIPS \$12

tomato sauce

WEDGES \$13

sour cream & sweet chilli

BROCCOLINI \$12

chilli, garlic, yoghurt & dukkah

CHICKEN/CALAMARI/FISH & CHIPS \$14

tartare / aioli

NAAN BREAD \$6

ROASTED CHAT/ MASH POTATOES \$13

ADD SAUCES \$1.5

15% Surcharge on Public Holidays

OPENING HOURS

7:30am - 3pm

5pm - Late

Monday - Sunday

DIETARY REQUIREMENTS

Please speak to the front of house staff for your dietary requirements

CATALINA

KITCHEN

PIZZA

+ ADD GLUTEN FREE BASE \$3.5 + ADD VEGAN CHEESE \$4

MARGHERITA \$22 (V)

italian tomatoes, mozzarella, basil

CAPRICCIOSA \$25

tomato base, mozzarella, ham, mushrooms, olives

GAMBERO \$27.5

white base, mozzarella, prawns, confit cherry tomatoes, lemon & rocket

BBQ MEATLOVERS \$27

tomato, cheese, salami, ham, chicken & bbq

TANDOORI CHICKEN PIZZA \$27

tomato, mozzarella cheese, red onion, tandoori marinated chicken topped w/ yoghurt and spring onion (veg option available)

SALAMI \$25

tomato base, mozzarella, mild salami, olives

FUNGO \$25 (V)

white base, mozzarella, mushrooms, taleggio cheese, truffle oil

PROSCIUTTO \$27

tomato base, mozzarella, prosciutto, fresh bocconcini cheese

VEGETARIAN \$24(V)

tomato base, mozzarella, eggplant, zucchini, pumpkin

HAWAIIAN \$24

tomato base, mozzarella, ham, pineapple

PIZZA SECTION OPENING HOURS ARE TUESDAY - FRIDAY FROM 5 - 9PM & SATURDAY - SUNDAY 12PM - LATE

DESSERT

STICKY DATE \$14

butter scotch, vanilla bean ice cream

TIRAMISU \$13

ORANGE & CARDAMON PANNACOTTA \$14

spice poached pear, pecan toffee

CHEESECAKE \$12

WEEKLY SPECIALS

PARMA NIGHT ON TUESDAY \$22

panko & parmesan crumb, leg ham, napoli sauce, mozzarella, garden salad, chips

STEAK NIGHT ON THURSDAY \$25

char-grilled angus porterhouse steak served w/ chips & salad

+ add your sauce \$4

mushroom, peppercorn, bernaise, red wine jus

DRINKS PRICING ON SPECIALS NIGHTS

\$5 CARLTON DRAUGHT ON TAP

\$7 HOUSE RED, WHITE, MOSCATO & SPARKLING WINE

\$10 ESPRESSO MARTINI

DESSERT PRICING ON SPECIALS NIGHTS

ALL DESSERTS \$10