

Catalina Dining Menu

FEB 2019

Welcome to Catalina where we offer you a new dining ethos to impress upon you local seasonal produce fused with taste.

Let Daran guide you through a menu of smaller shared-style dishes to recreate the sensuous balance of enjoying the equivalent of an entrée and main.

As our guest there is the option of selecting your own dishes from the menu or allowing chef to choose 5 shared plates. All dietary requirements can be accommodated but some advance notice would be appreciated. Please enjoy!

home-baked loaf + black sesame seed butter	6.0
sour plum cured kingfish, cucumber, ginger ponzu	22.0
pumpkin tortellini, pine nuts, raisins, burnt sage butter	21.0
burnt miso prawns, charred cucumber, chilli jam	24.0
gnocchi, confit duck, mushrooms, peas, truffle oil	24.0
tempura zucchini flowers, halloumi, zuni pickles	23.0
Greek salad, cucumber, heirloom cherry tomato, red onion, olives, feta, oregano	18.0
lamb loin, black garlic, smoked eggplant, pistachio nut dukkah, labneh	30.0
wagyu MS8+ rump cap, soubise braised mushrooms, burnt onion, pancetta	36.0
cuttlefish, chorizo, beans, chilli, garlic, cherry tomato oil, toast	24.0
snapper, potato fondant, Jerusalem artichoke, port wine jus	32.0
coconut yoghurt cheesecake, beetroot meringue, raspberries, coconut crumb	14.0
dark chocolate + hazelnut + caramel tart, espresso ice cream, Frangelico	14.0
lemon + raspberry crème brûlée, vanilla shortbread	14.0
d’Affinois (Fr) vintage Woombye cheddar (Qld) Gorgonzola piccante (It)	14 19 26
chef’s selection shared menu (min 2 persons)	55.0pp
add dessert	5.0pp

Daran Glasgow

all prices include gst | regrettably 15% surcharge on public holidays | no separate accounts thank you Weddings, parties, celebrations! Please contact our event coordinator – info@cafecatalina.com.au



Catalina Dining



Little Guys under 12s

Price includes soft drink, soft-serve + sprinkles

Fish + chips 18.0

Calamari + chips 18.0

Spaghetti bolognaise 18.0