

# Catalina Dining



2019

baked bread + cultured butter 6.0

cured Hervey Bay scallops, avocado + cucumber + chardonnay vinegar  
finger lime 21.0

burrata, kombu, raspberry vinegar, compressed tomato, herb oil 18.0

warm asparagus, confit egg yolk, shiitake mushrooms, roasted hazelnuts  
sorrel 20.0

prawn, nduja, spaghettoni, tomato, chilli, jamon crumbs 22.0

tempura zucchini flowers, cauliflower hummus, quinoa tabouleh  
grilled halloumi 23.0

gnocchi, confit duck, mushrooms, peas, truffle oil 24.0

roast pork, salt-baked celeriac, plums 28.0

wagyu rump cap, soubise braised mushrooms, burnt onion, pancetta 32.0

blue eye cod, pea purée, mussels, seaweed larva, dashi broth 30.0

coconut yoghurt cheesecake, beetroot meringue, raspberries, coconut crumb 14.0

dark chocolate + hazelnut + caramel tart, espresso ice cream, Frangelico 14.0

chef's selection shared menu (min 2 persons) 55.0pp

add cheese/dessert 5.0pp

chef de cuisine Daran Glasgow