

ENTRÉE

Garlic & Parmesan Bread	9.5
Freshly Shucked Oysters	½ Dozen 28.0
Natural	Dozen 48.0
Shallots, Chilli, Lime	
Marinated Olives, Lemon, Toast	v 9.5
Southern Fried Chicken Wings, Ranch Dressing, Lime	20.0
Arancini w Porcini Mushroom, Parmesan, Mozzarella	v 17.5
Chicken, Leek, Black Truffle Terrine, Blueberries, Relish, Toast	28.0
Hervey Bay Scallops, Wakame Butter, Chilli	22.0
S & P Calamari, Malt Vinegar Aioli, Slaw	Sml 21.0 Lge 28.5

SALADS

Spiced Roasted Cauliflower, Beans, Almonds, Capers, Raisins, Goat's Curd	24.0
House-smoked Ocean Trout Salad or Smoked Chicken Salad	28.5
w/ Potato, Avocado, Salad Greens	27.5

JAPANESE COLD PLATES

(unavailable on Mondays in accordance with market deliveries)

Sashimi , Spring Onion, Ginger, Cucumber, White Soy, Wasabi	
Hiramasa King Fish	24.0
Ocean Trout	22.0
Salmon	22.0
Mixed Sashimi	32.0
Nigiri , Pickled Ginger, Wasabi, Soy (2 pieces)	
Scallops	14.0
King Fish	12.0
Salmon Roe, Sour Cream	12.0
Ocean Trout	12.0
Prawn	12.0
Sushi Rolls	
Tempura Prawn, Avocado, Spicy Mayo (5 pieces)	25.0
Teriyaki Chicken (8 pieces)	20.0
Salmon, Avocado (8 pieces)	22.0
Californian (8 pieces)	18.0
Avocado, Cucumber (8 pieces)	16.0
Mixed Sushi (9 pieces) Choose any 3 from the above selection	28.0

SIDES

Chips, Mayo	8.5
Iceberg Lettuce, Ranch Dressing, Parmesan	8.5
Potato Mash	8.5
Beans, Olive Oil, Garlic	8.5

MAINS

Wild Caught Grilled Barramundi, Shimeji Mushrooms, Capers, Shallots, Parsnip, Lemon	39.0
Market Fish, Green Pawpaw Salad	M/P
Snapper & Prawn Crispy Dumplings, Chinese Greens, Coconut Lime	Small 28.0 Large 39.0
Roasted Pork Belly, Ginger, Shallots, Chinese Greens	39.5
Steak au Poivre (220 grams) Green Peppercorn Sauce, Beans, Fries	42.0
Local King Prawns, Tomato, White Wine, Angel Hair Pasta	39.5
Zucchini, Leek and Pea Rigatoni	v 32.0
Barnsley Lamb Chop, Cabbage, Bacon, Peas, Potato	39.5

All of our of produce are sourced ethically and through local and sustainable farming practices.

Please Advise Us Of Any Food Allergies | All Prices Include GST | Regrettably 15% Surcharge On Public Holidays | No Separate Accounts Thank You
Weddings, Parties, Celebrations! Please Contact Our Event Co-ordinator info@cafecatalina.com.au

KIDS

<i>Fish & Chips</i>	12.0
<i>Calamari & Chips</i>	12.0
<i>Spaghetti Bolognaise</i>	12.0
<i>Sushi Rolls (6 pieces) Chicken or Californian</i>	15.0
<i>Vanilla Soft Serve w Topping & Sprinkles</i>	6.0

DESSERTS

<i>Nutmeg Brulee, Vanilla Bean Ice-cream</i>	15.0
<i>Chocolate Tart, White Chocolate Ice-cream</i>	15.0
<i>Rum & Ginger Sticky Toffee Pudding, Chantilly Cream</i>	15.0
<i>Affogato</i>	9.0
<i>Affogato, Frangelico</i>	16.0

We also have a delicious selection of house-made cakes available – please ask your waiter for details

CHEESES w Lavosh, Pure Quince Paste

- La Buche D'affinois (France) Creamy Cow's Milk Soft Cheese*
- Manchego (Spain) Blend of Sheep, Cow & Goats Milk with a Nutty & Fruity Flavour*
- Berry's Creek Riverine (Vic) Blue Soft & Creamy with Light Green & Blue Veining throughout*

1 Cheese 15.0 | 2 Cheeses 22.0 | 3 Cheeses 28.0

Dessert Wine

<i>Vasse Felix Cane Cut Semillon 2013</i>	WA	100ml	glass 10.0	bottle 35.0
<i>Joseph Botrytis Riesling Traminer</i>	SA	100ml		40.0
<i>Chateau Filhot Sauternes 2013</i>	Fr	100ml		60.0

Ports | Fortified Wine

<i>Yalumba Antique Muscat</i>	VIC	60ml	glass 8.0	bottle 49.0
<i>McWilliams Hanwood Estate Grand Tawny 10yr</i>				10.0
<i>Galway Pipe Grand Tawny 12yr</i>				11.0
<i>Penfolds Grandfather Tawny 20yr</i>				19.0