



CLUB CATALINA

Est. 1920

**CHOICE OF TWO
2 & 3 COURSE ALTERNATE SERVE MENU
2 COURSES \$49PP/3 COURSE \$59PP**

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ENTRÉES

King Prawn, Paw Paw, Crunchy Asian Green Salad and Coriander Glaze

Seared Scallops, Truffle Cauliflower Puree, Sweet Potato Crisps, Lemon Garlic Butter

Twice Cooked Pork Belly, Apple Puree, Snow Peas, French Radish and Balsamic Reduction

Confit Of Ocean Trout, Orange Vinaigrette, Hazelnut and Green Bean Salad

Pan Fried Gnocchi, Sautéed Truffle Mushrooms and Green Peas

Salad Of Grilled Tasmanian Salmon, Shaved Fennel, Cured Zucchini, Salsa Verde and Baby Herbs

Pan Fried Penne, Slow Roasted Yellow & Red Capsicum, Zucchini, Cherry Tomatoes, Black Olives, Garlic & Parsley (Vegan)

MAINS

Free Range Chicken Supreme, Kumara Mash, Broccolini, Roasted Vine Ripened Tomato and Red Wine Jus

Herb and Pepper Crusted Scotch Fillet, Roasted Chat Potatoes, Sautéed Dutch Carrots and Red Wine Jus

Grain Fed Riverina Lamb Rack, Crisp Polenta Cake, Ratatouille and Rosemary Jus

Pan Seared Atlantic Salmon, Roasted Kipfler Potato, Asparagus Spears, Tomato Salsa and Citrus Beurre Blanc

Pan Fried Barramundi, Truffle Gnocchi, Sweet Peas, Crisp Capers and Basil Pesto

Sweet Potato, Mint & Carrot Fritters, Roasted Summer Vegetable Caponata, Fried Capers, Virgin Olive Oil & Micro Herb Salad (Vegan)

DESSERTS

Caramel Cream Pot, Chocolate Ganache, Cinnamon Sugar Popcorn and Salted Caramel Ice cream

Coconut Panacotta, Almond Biscotti and Strawberry Coulis

Passionfruit Crème Brulee & Fresh Berries

Warm Dark Chocolate and Honey Pudding & Mixed Berry Compote

Eton Mess, Yoghurt, Crème, Mix Berries, Strawberry Coulis and Meringue

All Menus Are Subject to Change Due to Availability and Seasonality Of Produce.
All Efforts Will Be Made to Substitute for Comparable



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CANAPÉ MENU

CHOICE OF 5 CANAPÉS FOR \$20 PER HEAD
CHOICE OF 8 CANAPÉS FOR \$30 PER HEAD

COLD CANAPÉ SELECTIONS

Fig Jam, Baby Heirloom Tomatoes and Persian Feta On Croutons
Bruschetta Of Vine Ripe Tomatoes, Sweet Onion and Whipped Ricotta
Freshly Shucked Clyde River Oysters With Selection Of Dressings
Prawn and Vegetables Rice Paper Rolls
Seared Duck Breast, Caramelised Pear & Goat Curd En Croute
Kingfish Tostadas, Chilli, Lime and Olive Oil
Tuna Ceviche, Yellow Paw Paw, French Radish, Lime, Baby Coriander On Toastadas

HOT CANAPÉ SELECTIONS

Salt & Pepper Calamari
Bbq Prawn Skewers and Chilli Aioli
Satay Chicken Skewers
Tandoori Chicken, Coriander and Lime Yoghurt
Lamb Masala Skewers and Mint Raita
Chicken San Choy Bow, Green Papaya, Red Chilli and Lime
Peeking Duck, Carrot Spring Roll and Sweet Chilli and Soy Sauce
Four Cheese Arancini With Garlic Aioli & Aged Parmesan Cheese
Steamed Prawn Dumplings, Sweet Chilli and Soy
Steamed Pork Dumpling, Sweet Chilli and Soy

SUBSTANTIAL CANAPÉ SELECTIONS

\$6 PP FOR EACH SUBSTANTIAL CANAPÉS

Bbq Pork Slider, Apple Slaw and Ranch Dressing
Mini Hot Dogs, Jalapeno Mustard and Crunchy Doritos
Zucchini Flower, Ricotta, Crème Cheese and Chives
Battered Barramundi Fish Taco, Lime & Chili Mayo & Tomato Salsa
Grilled Chicken Taco, Chipotle Mayo and Charred Corn Salsa
Thai Green Chicken Curry and Jasmine Rice
Chicken Hokkien Noodles, Cashew and Teriyaki Sauce
Indian Lamb Curry, Cucumber Raita, Papadam With Mango Chutney
Beer Battered Fish and Chips