



CATALINA

RESTAURANT

TO SHARE

WOODFIRED GARLIC AND HERB FLATBREAD (V) 9/10

Add cheese +4

CLYDE RIVER OYSTERS (PREMIUM)

(1/2 doz mem/non-mem | dozen mem/non-mem):

Fresh: 19/33 | 21/35 Kilpatrick: 21/35 | 23/37

BUCKET OF AUSTRALIAN PRAWNS 22/24

Cocktail sauce

WARM HOUSE MARINATED OLIVES (GF, V) 6/7

Oregano, citrus zest and olive oil

BRUSCHETTA (V) 12/13

Local grown cherry tomatoes tossed in olive oil, marinated feta, eschalot, basil, olive oil and balsamic glaze

ANTIPASTO PLATTER (V) 22 /24

Marinated feta, aged cheddar, house made hummus, marinated olives, woodfired garlic bread and grissini

With prosciutto di Parma, mild Italian salami +4

CRISPY SALT AND PEPPER SQUID 15 /16

Shallot, lemon, roast garlic and Dijon aioli

FOUR CHEESE ARANCINI (V) 13 /14

Confit garlic mayo and aged parmesan

CRISPY FRIED BUTTERMILK CHICKEN WINGS 14 /15

Smokey chipotle mayo

FROM THE GARDEN

Add Chicken Breast +5 | Salmon +8

CAESAR SALAD 17 /19

Baby cos, crispy bacon, soft boiled egg, croutons, grated parmesan and red radish

ROASTED PUMPKIN AND BEETROOT SALAD (V) 17 /19

Chickpeas, marinated feta, candied walnuts, spinach, pepitas and green goddess dressing

GREEK SALAD 17/19

Local grown tomatoes, cucumbers, onion, feta cheese, mixed lettuce, olives, oregano w/ olive oil and fresh herb dressing

WOODFIRED PIZZA

Gluten free bases available + 3

MARGHERITA (V) 16 /18

Mozzarella cheese, San Marzano tomato, oregano, basil and olive oil

HAWAIIAN 18/20

Mozzarella cheese, San Marzano tomato, leg ham and pineapple

VEGETARIAN 21 /23

Mozzarella cheese, San Marzano tomato, mushrooms, pineapple, red capsicum, roasted cherry tomatoes and olives

HAM, ITALIAN SAUSAGE AND MUSHROOM 21/23

Mozzarella cheese, San Marzano tomato, leg ham, Italian sausage and mushroom

DIAVOLA 21/ 23

Mozzarella cheese, San Marzano tomato, Calabrese salami, roasted red capsicum, olives and chilli

PROSCIUTTO PIZZA 22/24

Mozzarella cheese, San Marzano tomato, Prosciutto Di Parma, fresh rocket and olive oil

PERI PERI CHICKEN 23 /25

Mozzarella cheese, San Marzano tomato, marinated chicken, roasted cherry tomatoes, Spanish onion and Peri Peri sauce

THE BUTCHER 24/26

Mozzarella cheese, San Marzano tomato, Italian sausage, Calabrese salami and leg ham

SUPREME 24 /26

Mozzarella cheese, San Marzano tomato, mushroom, Italian salami, leg ham, pineapple, Spanish onion, roasted red capsicum and olives

MEAT LOVER 24 /26

Mozzarella cheese, San Marzano tomato, marinated chicken, leg Ham, salami and smokey BBQ sauce

GAMBERI 24/ 26

Prawns, Mozzarella cheese, San Marzano tomato, garlic and roasted cherry tomatoes, chilli and rocket

MAINS

CHICKEN SCHNITZEL BURGER 18 /20

Melted American cheese, tomato, lettuce, pickles, onion, chipotle mayo and chips

WAGYU BEEF BURGER 19/ 21

Melted American cheese, crispy bacon, tomato, lettuce, pickles, onion, special sauce and chips

CHICKEN SCHNITZEL 20 /22

300g panko crumbed schnitzel, gravy, garden salad and chips

CHICKEN PARMIGIANA 23 / 25

300g panko crumbed schnitzel, Napolitano sauce and mozzarella, garden salad and chips

CRUMBED PRAWN CUTLETS 19/ 21

Mixed leaf salad, tartare, lemon cheeks and chips

BEER BATTERED FISH AND CHIPS 22 /24

Barramundi, mixed leaf salad, tartare and lemon cheeks

PAN FRIED ATLANTIC SALMON (GF) 28/ 30

Fattoush tomato salad, cucumber, radish, pomegranate, mint, parsley, crispy flatbread and capsicum labneh

CONE BAY BARRAMUNDI 28/ 30

Roasted chat potatoes, capers, truss tomato, seasonal greens, salsa verde and lemon

PAN FRIED CHICKEN BREAST 26 /28

Marinated in garlic and herbs, feta and oregano potatoes, broccolini, pepitas, garlic and lemon aioli

SLOW COOKED LAMB SHOULDER 34/36

Crispy chat potatoes, broccolini and Greek yoghurt

FRIED SEAFOOD BASKET FOR TWO 44 /47

Beer battered Barramundi fish, salt and pepper squid, prawn cutlets, tartare, lemon cheeks and chips

CATALINA SIGNATURE SEAFOOD PLATTER 75/ 79

Australian fresh prawns, Clyde River oysters, pan roasted salmon, beer battered Barramundi, salt and pepper squid, prawn cutlets, garden salad, tartare, lemon cheeks and chips

PASTA

CHICKEN AND MUSHROOM FETTUCCINE 25/27

Bacon, garlic, cream, aged parmesan and parsley

PRAWN LINGUINI 26/28

Clarence River prawns, chilli, garlic, roasted cherry tomatoes and basil

WILD MUSHROOM LINGUINI (V) 22/24

Seasonal mushrooms, cream, garlic, aged parmesan and parsley

FROM THE GRILL

All served with garden salad and chips with your choice of sauce: mushroom | pepper | classic gravy | diane

SIGNATURE CHARGRILLED MEAT PLATTER FOR TWO 72/75

Grain fed rump 300gm, half rack of pork ribs, pan fried marinated chicken breast and onion rings

RUMP (300G) 27/29

Riverine, grain fed 180 days

SCOTCH FILLET (300G) 34/36

Riverine, grain fed 180 days

SMOKEY BBQ PORK RIBS (HALF/FULL) 27/ 45 | 29 / 48

Grilled on an open flame and basted in Smokey barbecue glaze

BBQ PORK RIBS AND CHICKEN COMBO 47/49

Half rack of ribs and pan fried chicken breast

SIDES

CRISPY CHIPS AND GARLIC MAYO (V) 7/8

CRISPY BATTERED ONION RINGS 9/10

Smokey chipotle mayo

FETA AND OREGANO CRISPY POTATOES (V) 10/12

Roast garlic and Dijon aioli

FRESH GARDEN SALAD(V,GF) 7/8

Honey lemon vinaigrette

STEAMED SEASONAL GREENS (V,GF) 8/9

Spiced pepita seeds, lemon and extra virgin olive oil

DESSERTS

MARZ BAR CHEESECAKE 10/11

Fresh berries and whipped cream

CHOCOLATE MUD CAKE 9/10

Fresh berries and whipped cream

TRIO OF ICE CREAM 9/10

KIDS (UNDER 12)

CHICKEN NUGGETS AND CHIPS 10

FISH AND CHIPS 10

LINGUINI WITH NAPOLITANA AND PARMESAN (V) 10

KIDS ICE CREAM 5

MEMBERS/VISITOR PRICE | V= VEGETARIAN | GF= GLUTEN FREE

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.



CATALINA
RESTAURANT

SPARKLING

YELLOWGLEN BRUT CUVÉE 200ML S.E. Australia Lemon sherbet characters abound with a clean refreshing palate	8.0	8.8
YELLOWGLEN PINK SOFT ROSE 200ML S.E. Australia Strawberry notes mingle with a citrus lift	8.0	8.8
HENKELL PICCOLO 200ML Germany - Fresh, fruity, aromatic with a hint of citrus fruit	8.0	8.8
LA GIOIOSA PROSECCO 200ML Italy - A refreshing semi-dry mouthfeel, with touches of golden fruit sweetness	9.0	9.9
JOSEF CHROMY NV SPARKLING 750ML Tasmania - A fresh lively palate of green apple and lemon with hints toasted biscuit	48.0	52.8

WHITE

BY THE BOTTLE & GLASS

BEACH HUT SEMILLON SAUVIGNON BLANC Australian – Zesty citrus and passionfruit flavours with a crisp fresh finish	18.0 4.7	19.8 5.2
821 SOUTH SAUVIGNON BLANC NZ - Fresh and lively with tropical & citrus notes	28.0 7.7	30.8 8.4
LEO BURING EDEN VALLEY RIESLING SA - Medium dry style with a touch of fruit sweetness, balanced with natural acids	31.0 8.0	34.1 8.8
LINDEMAN'S EARLY HARVEST PINOT GRIGIO S.E. Australia - Refreshingly delicate flavours of crunchy apple and nashi pear, with a clean and lengthy finish	29.0 8.20	32.0 9.0
BEACH HUT CHARDONNAY Australian – Beautiful ripe peach and melon flavour with a subtle citrus note	18.0 4.7	19.8 5.2

RED

BY THE BOTTLE & GLASS

WILD OATS ROSE Mudgee – NSW. Soft and dry, with juicy red fruit characters.	30.0 8.0	33.0 8.8
BEACH HUT CABERNET MERLOT Australian – Bursting with flavours of blueberry plum and red cherry with a velvety smooth finish.	18.0 4.7	19.8 5.2
WOLF BLOSS BILYARA SHIRAZ S.E. Australia - A bouquet of dark red fruit flavours balanced with soft palate	20.0 5.0	22.0 5.5
UNDER & OVER HEATHCOTE SHIRAZ Heathcote, Vic. - Elegant juicy red fruits and black spice with supple, savoury tannin mid palate	26.0 6.5	28.6 7.2

MEMBER VISITOR

8.0 8.8

8.0 8.8

8.0 8.8

9.0 9.9

48.0 52.8

MEMBER VISITOR

18.0 19.8
4.7 5.2

28.0 30.8
7.7 8.4

31.0 34.1
8.0 8.8

29.0 32.0
8.20 9.0

18.0 19.8
4.7 5.2

MEMBER VISITOR

30.0 33.0
8.0 8.8

18.0 19.8
4.7 5.2

20.0 22.0
5.0 5.5

26.0 28.6
6.5 7.2



BEVERAGE MENU

Use the QR scanner or camera on your smart phone, scan the QR code to see the entire beverage menu of wines, spirits, beers and cocktails



CATALINA
RESTAURANT

RESTAURANT HOURS:

Lunch 11:30am-2:30pm
Dinner: 5:00pm til late

  @CLUBCATALINABATEMANSBAY

154 Beach Rd, Batemans Bay,
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