



**CLUB CATALINA**

Est. 1920

## EVENTS MENU

### CHOICE OF TWO

### 2 & 3 COURSE ALTERNATE SERVE MENU

**2 COURSES \$48PP/3 COURSE \$58PP**

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### ENTRÉES

- Twice Cooked Pork Belly, Apple Puree, roasted root vegetables and Balsamic Reduction
- Confit Tasmanian Salmon, Shaved Fennel, Cured Zucchini, Salsa Verde and Baby Herbs (gf/df)
- Potato Gnocchi, Slow Roasted Yellow & Red Capsicum, Zucchini, Cherry Tomatoes, Black Olives, Garlic & Parsley
- Crispy Coffin bay salt & pepper squid, Crunchy Asian Salad, Garlic Aioli & lemon
- Zaatar Crusted Lamb Skewers, Couscous, pomegranate, chargrilled Vegetables & mint raita
- Smoked salmon, Baby Cos, crispy bacon, parmesan, croutons, boiled egg and radish (can be gf)

### MAINS

- Free Range chicken supreme, Kumara mash, Broccolini, Roasted Vine Ripened Tomato and Red Wine Jus
- Eye Fillet Steak, Truffled Potato Gratin, Roasted Dutch Carrots, Shiraz Jus
- Junee Lamb Rump, Snow Peas, sweet potato mash, Tzatziki, Pomegranate & Molasses Jus
- Pan Seared Atlantic Salmon, Roasted Kipfler Potato, Asparagus Spears, Tomato Salsa and Citrus beurre blanc (gf)
- Pan Fried Barramundi, Traditional vegetable caponata, fried capers, pine nuts & micro herbs (gf/df)
- Sweet potato, mint, & Carrot Fritters, Roasted Summer Vegetable Caponata, Fried Capers, Virgin Olive Oil & Herb Salad (Vegan) (df)

### DESSERTS

- Passionfruit Crème Brulee & Fresh Berries
- Artesian Cheesecake, fresh berries, ice cream, mint flower
- Chocolate Mud Cake, Butterscotch Sauce, Ice-cream
- Belgian Chocolate Mousse Whipped Cream, Fresh Berries & ice cream

All Menus Are Subject to Change Due to Availability and Seasonality of Produce.

All Efforts Will Be Made to Substitute for Comparable

3/02/2021



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**CANAPÉ MENU**

**CHOICE OF 5 CANAPES FOR \$20 PER HEAD**  
**CHOICE OF 8 CANAPES FOR \$30 PER HEAD**

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**MINI CANAPES**

Bruschetta of heirloom tomatoes, basil, danish feta & balsamic glaze

Four Cheese Arancini with garlic aioli

Freshly shucked Clyde river oysters with red wine vinegar dressing

Mac and Cheese bite with Chef Special Sauce

Jalapeño Poppers with Chipotle mayo

Chicken Satay Skewers

Salt & pepper calamari with garlic aioli

BBQ prawn skewers with salsa verde

Lamb souvlaki skewers with tzatziki

Chicken tikka skewers with raita

Crispy Fried Buttermilk Chicken Wings with chipotle mayo

Tempura Prawns with Tartare sauce

Steamed pork Dumplings with sweet chilli & Soy

Steamed prawn dumplings with sweet chili & soy

Mini Beef pie with Tomato sauce

House made sausage rolls Tomato sauce

Snapper tostadas with chili, tomato, lime, coriander & olive oil

**SUBSTANTIAL CANAPES SELECTIONS**  
**\$5.50 PER HEAD FOR EACH SELECTION**

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Mini Cheeseburger with American cheese & special sauce

Pulled Pork Sliders with Slaw & ranch dressing

Individual beer battered barramundi fillets – chips

Crispy Salt & Pepper Squid with chips, garlic aioli

Cold linguine with salmon, pesto, semi dried tomato, parmesan

Crispy fish taco, cocktail mayo, shredded lettuce & tomato salsa

Butter chicken (mild) with fragrance rice

4/02/2021