

ALL DAY BREAKFAST

TOAST 8

Toasted sourdough served with side of butter and choice of preserves
+ fruit toast \$3.50
+ cape seed \$2.50

EGGS YOUR WAY (GFO) 16

2x free range eggs cooked your way (poached, fried or scrambled) on toasted buttery sourdough
+ cape seed \$2.50

HOTCAKES 22

Hotcakes topped with glazed cherries, seasonal berries compote, sweet lime whipped mascarpone, pistachio's crush 100% Canadian maple
+ ice cream \$3.50

★ CLASSIC EGGS BENEDICT (GFO) 23

2 x poached free range eggs with hollandaise sauce & choice of: bacon or smoked salmon on toasted English muffins
+ cape seed \$2.50

HALLOUMI CRISPS 18

Crumbed halloumi slices on seasonal leaves with beet aioli, nigella seed and lemon

CHILLI SCRAMBLED (GFO) 24

Free range scrambled eggs cooked in chilli oil, blend of dry chillies, pickled chilli peppers and ricotta salata on toasted Turkish focaccia

★ AVO CRUSH (GFO, VO) 24

Crushed fresh avo, whipped feta stuffed in cherry tomato, dukkah & beetroot hummus on toasted cape seed
+ egg \$3.0

★ CAULIFLOWER HASH (GFO) 25

House made cauliflower hash smoked salmon, fried free range egg, truffled seasonal green & pumpkin hollandaise

★ STEAK & EGGS (GFO) 34

Juicy porterhouse steak grilled to perfection, served with fried egg, on sourdough toast, topped with zesty chimichurri

EGGS & BACON ROLL (GFO) 15

Caramelised bbq bacon, fried free range egg & tasty cheese in toasted Turkish focaccia
+ extra egg or bacon 3

Bowls & Salad

CALAMARI SALAD 24

Rocket, carrot, orange segments, cherry tomato, lime aioli, balsamic glaze with fried calamari

ORGANIC ACAI BOWL 20

Organic Acai, nutty granola, seasonal berries, banana, honey and chia seed.

GREENS & SEEDS BOWL (GFO, VO) 22

Beetroot relish, broccoli, green beans, avocado, pumpkin seeds, dehydrated cranberries, seasonal leaves, crispy pearls & pomegranate dressing
+ chicken or salmon \$5.50

CATALINA LUNCH

★ BARRA BLISS 32

Pan seared barramundi, buttery capers and lemon sauce, seasonal leaves and chickpea salad

CHICKEN PARMIGIANA 29

Panko & parmesan crumb chicken, shaved ham, napoli sauce, mozzarella, seasonal leaves, chips

PUMPKIN BONJOUR (GFO, VO) 25

House made pumpkin chutney, crumbled feta, marinated chickpeas, compressed tomatoes, side of Turkish focaccia
+ halloumi \$5.50

★ CLASSIC BURGER (GFO) 24.50

House-made beef patty, fried egg, bacon, tasty cheese, tomato, seasonal leaves, house-made tomato jam & fries
+double beef patty \$5.50

CLUB SANDWICH (GFO) 24.50

Grilled chicken, bacon, cheese, tomato, house-made mayo & side of fries

BOWL OF CHIPS 10

MINION MENU

TOASTIES 13

Make your own with - Ham, cheese & tomato

MINION PANCAKE 13

Strawberries & maple syrup + ice cream \$3.50

CHICKEN & CHIPS 14

chicken nuggets with chips & tomato sauce

SIDES

Mushroom, Egg, Tomato, Spinach, Cheese or Hash brown 4 each

Bacon, ham, smoked salmon, chicken, avocado or halloumi 5.5 each

Hollandaise, Tomato jam or Mango jam 2 each

Gluten free, Vegan 4 each

At Catalina, we believe in farm-to-fork goodness. Using organic, homemade ingredients, we craft every dish with care and passion. From fresh, locally sourced produce to your plate, we bring joy to your table. Sit back, relax, and savour the moment. BON APPÉTIT!

FOR FUNCTION PACKAGES & CATERING
LET US HOST UR NEXT EVENT!!

WWW.CATALINAKITCHEN.COM.AU
CATALINAKITCHEN24@GMAIL.COM

★-best seller

GFO - gluten free option

VO - vegan option

Please inform staff of any allergies

15% surcharge on public holidays

10% weekend surcharge

CATALINA

KITCHEN

DINNER STARTS FROM 5PM

STARTERS

MUSHROOM ARANCINI(3) 14

Mushroom risotto balls, served with a zesty lime mayo.

CALAMARI FRITTI 15 (GFO)

Crisp, tender calamari, with house-made lime mayo

WOODFIRE BRUSCHETTA 18

Woodfired bread topped with diced tomatoes, red onion, garlic, bocconcini, ev olive oil, and a balsamic glaze

ANTIPASTO BOARD 32 (GFO)

Mild salami, prosciutto san danielle, bocconcini, marinated vegetables, wood fire bread

POPCORN CHICKEN 14

Crispy chicken pieces, served with spicy sriracha mayo

PASTA

PUMPKIN GNOCCHI 25.90 (VO)

Tossed in a roasted pumpkin purée, finished with parmesan and fresh basil

★FETTUCINE CARBONARA 26.90 (GFO)

Coated in a rich cream sauce with smoky bacon, spring onion, cracked pepper, and parmesan

★SEAFOOD LINGUINE 32.90 (GFO)

Served with prawns, calamari, scallops, and fish piece, sautéed with cherry tomatoes, chilli, and garlic in a white wine bisque.

PRAWN RISOTTO 31.90 (GFO)

Prepared with garlic, chilli, and cherry tomatoes, finished with prawns and a white wine bisque

PAPPARDELLE LAMB RAGU 30.90 (GFO)

Slow-cooked with tender lamb ragu, then paired with pappardelle pasta, parsley, and parmesan.

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MAINS

★CHICKEN PARMIGIANA 29

Panko & parmesan crumb chicken , shaved ham, napoli sauce, mozzarella, seasonal leaves, chips

BARRA BLISS 32 (GFO)

Pan seared barramundi, buttery capers and lemon sauce, seasonal leaves and chickpea salad

PORK BELLY 33 (GFO)

Slow roasted crispy pork, baby king mushrooms, bok choy, pumpkin and maple puree , jus

★PORTERHOUSE STEAK 250G 38 (GFO)

Freshly grilled steak, green beans , mashed potato, roasted vine tomato, jus

CATALINA SEAFOOD PLATTER 45 (GFO)

Delicate barramundi fillet 200g, buttery garlic prawns, crispy calamari, fresh seasonal salad, warm sourdough served with house-made aioli

★LAMB SHANK 38

Balsamic and rosemary braised lamb, mashed potato, shallots, green beans

WAGYU BEEF BURGER 26 (GFO)

House-made beef patty, bacon, tasty cheese, tomato, seasonal leaves, house-made tomato jam & fries +double beef patty \$5.50

SIDES & SALAD

CHARRED BROCCOLI 14

Yoghurt & dukkah

INSALATA DU ARUGALA 15

Pear, parmesan, balsamic glaze

★GREENS & SEEDS SALAD (GFO, VO) 22

Beetroot relish, broccoli, green beans, avocado, pumpkin seeds, dehydrated cranberries, seasonal leaves, crispy pearls & pomegranate dressing + chicken or salmon \$5.50

BOWL OF CHIPS 10 (V)

Tomato sauce

WEDGES 15

Sour cream & sweet chilli
+ make it loaded with bacon & cheese \$3.5

SAUCES 1.5

Sweet chilli | lime mayo | chilli | bbq

GLUTEN FREE & VEGAN 4

PIZZA

GARLIC, HERB & CHEESE PIZZA 18 (VO)

MARGHERITA 22 (VO)

Italian tomato base , mozzarella , parmesan, basil , ev olive oil

CAPRICCIOSA 26

Italian tomato base, mozzarella, ham, mushrooms, olives

★CHILLI PRAWN 28

White base, mozzarella, garlic-prawns, cherry tomatoes, rocket, chilli mayo

MEATLOVERS 27

Italian tomato base, mozzarella , bbq, ham ,salami & pancetta

★TANDOORI CHICKEN PIZZA 26

Italian tomato base, mozzarella, red onion, tandoori marinated chicken topped w/ yoghurt and spring onion

SALAMI 25

Italian tomato base, mozzarella, mild salami, olives

FUNGO 24 (VO)

White base, mozzarella, mushrooms, taleggio cheese, truffle oil

★PROSCIUTTO 28

Italian tomato base, mozzarella , cherry tomatoes, prosciutto, fresh bocconcini cheese, rocket

SPICY VEGORAMA 25 (VO)

Italian tomato base, mozzarella, mushroom, capsicum, red onions , olives, chilli mayo
+ ADD FETA \$2

HAWAIIAN 25

Italian tomato base, mozzarella, ham, pineapple

+ ADD GLUTEN FREE BASE 5

+ ADD VEGAN CHEESE 4

KIDS MENU

CHICKEN & CHIPS W/ TOMATO SAUCE 14

SPAGHETTI BOLOGNESE 14

CREAMY PENNE & CHEESE 14

KIDS PIZZA MARGHERITA/HAWAIIAN 15

THEME NIGHTS

TUESDAY

\$20 PIZZA NIGHT

(margherita, hawaiian, salami, fungo)

WEDNESDAY

\$22 PARMA NIGHT

THURSDAY

\$27 STEAK NIGHT

FRIDAY

\$14 ALL COCKTAILS

TAKEAWAY PIZZA

(MON-THURS)

\$20

(margherita, hawaiian, salami, fungo)

★- best seller

GFO - gluten free option

VO - vegan option

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PLEASE NOTE THERE WILL BE A
15% ON PUBLIC HOLIDAYS
10% WEEKEND SURCHARGE