

# CATALINA

KITCHEN

## BREAKFAST & LUNCH MENU

### TOAST \$ 8

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

### EGGS YOUR WAY (GFO) \$16

2x free range eggs cooked your way (poached, fried or scrambled) on toasted buttery sourdough  
+ cape seed \$3.50

### 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 \$3.50

### ORGANIC ACAI BOWL \$20

Organic Acai, nutty granola, seasonal berries and chia.

## CATALINA ORIGINALS

### AVO CRUSH (GFO, VO) \$ 24

Crushed fresh avo, whipped feta stuffed in cherry tomato, hazelnut dukkah & beetroot paste on toasted multigrain  
+ egg \$3.0

### CAULIFLOWER HASH (GFO) \$ 25

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

### PUMPKIN BONJOUR (GFO, VO) \$ 25

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

### D'AUBERGINE DU TOAST (GFO) \$ 24

Blend of char grilled marinated aubergine, fresh tomatoes, arugula, marinated feta, crispy shallots & balsamic glaze on warm Turkish focaccia

### BARRA BLISS \$32

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

### CALAMARI SALAD \$24

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

### 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

### 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

### HALLOUMI CRISPS \$18

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

### EGGS & BACON ROLL (GFO) \$15

Caramelised bbq bacon, fried free range egg & tasty cheese in toasted Turkish focaccia

### CLASSIC BURGER (GFO) \$24.50

House-made beef patty, fried egg, bacon, tasty cheese, tomato, seasonal leaves, house-made tomato jam & fries

### 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 \$14.50

House-crumbed chicken breast 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

# CATALINA

KITCHEN

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 ROOM & CATERING

✉ CATALINAKITCHEN24@GMAIL.COM

📷 catalina\_cafe\_bar\_restaurant

GFO - gluten free option  
VO - vegan option

Please inform staff of any allergies  
15% surcharge on public holidays



## DINNER STARTS FROM 5PM

### STARTERS

**MUSHROOM ARANCINI(3) \$14**  
lime mayo

**CALAMARI FRITTI \$15 (GFO)**  
lime mayo

**BRUSCHETTA \$18**  
diced red onion & tomatoes, garlic, bocconcini,  
olive oil, balsamic

**ANTIPASTO BOARD \$32**  
mild salami, prosciutto san danielle, bocconcini,  
marinated vegetables, wood fire bread

**POPCORN CHICKEN \$14**  
sriracha mayo

### 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  
+nuggets \$5

**WEDGES \$14**  
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**

### PASTA

**PUMPKIN GNOCCHI \$25.90 (V)**  
roasted pumpkin puree , parmesan cheese, basil

**RIGATONI CARBONARA \$26.90 (GFO, VO)**  
bacon, cream, pepper, spring onion & parmesan

**SEAFOOD LINGUINE \$32.90 (GFO)**  
prawns, calamari, scallops, fish piece, chilli, garlic, cherry  
tomato, white wine bisque

**PRAWN RISOTTO \$31.90 (GFO)**  
chilli, garlic, prawns, cherry tomato, white wine bisque

**PAPPARDELLE LAMB RAGU \$30.90 (GFO)**  
slow cooked lamb, parsley, parmesan

### MAINS

**CHICKEN PARMIGIANA \$29**  
panko & parmesan crumb chicken , shaved ham, napoli  
sauce, mozzarella, seasonal leaves, chips

**BARRA BLISS \$32**  
Pan seared barramundi, buttery capers and lemon sauce,  
seasonal leaves and chickpea salad

**PORK BELLY \$33 (GF)**  
Slow roasted crispy pork, king mushrooms, bok choy,  
pumpkin and maple puree , jus

**PORTERHOUSE STEAK 250g \$37.90 (GF)**  
freshly grilled steak, green beans , mashed potato, roasted  
vine tomato, jus

**LAMB SHANK \$38**  
balsamic and rosemary braised lamb, mashed potato,  
shallots, green beans

**SAGANAKI \$30**  
Greek appetizer fried cheese (graviera), served with lemon  
& seasonal salad

### KIDS MENU

CHICKEN & CHIPS W/ TOMATO SUACE \$14

SPAGHETTI BOLOGNESE \$14

CREAMY PENNE & CHEESE \$14

KIDS PIZZA MARGHERITA/HAWAIIAN \$15

### PIZZA

**GARLIC, HERB & CHEESE PIZZA \$18 (V, GFO)**

**MARGHERITA \$22 (V)**  
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 (V)**  
white base, mozzarella, mushrooms, taleggio cheese, truffle oil

**PROSCIUTTO \$28**  
italian tomato base, mozzarella , cherry tomatoes, prosciutto,  
fresh bocconcini cheese, rocket

**SPICY VEGORAMA \$25 (V)**  
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



**FOR FUNCTION PACKAGES & CATERING**  
**WWW.CATALINAKITCHEN.COM.AU**  
**CATALINAKITCHEN24@GMAIL.COM**

**TRADING HOURS**  
**TUESDAY TO SUNDAY**  
**7:30AM TO 2PM (BRUNCH)**  
**5PM TO LATE (DINNER)**

PLEASE NOTE THERE WILL BE A  
15% ON PUBLIC HOLIDAYS