

# CATALINA

## MOTHER'S DAY LUNCH SUNDAY 12 MAY 2024

### TODAY'S RECOMMENDATIONS:

"THE YUMMY MUMMY": BELVEDERE VODKA, ST GERMAIN, STRAWBERRY, YUZU AND TOPPED WITH SODA **28.60**

GLASS OF NV VEUVE CLICQUOT ROSÉ **46.20**

### CHEF'S CANAPÉS

ASPARAGUS, PEA AND GOAT CHEESE TARTLET (GF, NF)

OCTOPUS TAKOYAKI, YUZU KOSHO MAYONNAISE (NF, DF)

SALMON, POTATO ROSTI, CRÈME FRAICHE, HORSERADISH (GF, NF)

### ENTRÉE

SIX FRESHLY SHUCKED SYDNEY ROCK OYSTERS NATURAL; ESCHALOT AND RED WINE VINEGAR (GF, DF, NF)

WILD MUSHROOM AND COMTE TARTLET, CARAMELISED ONION, MUSHROOM DUXELLES, TARRAGON, CHIVES (V, NF)

FRIED ZUCCHINI FLOWERS, MOZZARELLA, BASIL AIOLI, PESTO ROSSO, PARMESAN, PINE NUTS (V)

PAN SEARED ABROLHOS ISLAND SCALLOPS, SPANNER CRAB MOUSSE, MISO HOLLANDAISE, POTATO CRISP,  
SESAME & CUCUMBER SALAD (GF, NF)

YELLOW FIN TUNA TARTARE, CRISPY RICE, CHILLI, TROUT ROE, AVOCADO, YUZU, SESAME, FURIKAKE (DF)

CRUDO OF CORAL TROUT AND AMA EBI PRAWN, CORAL MAYONNAISE, GARLIC LEMON DRESSING, PICKLED RADISH (GF, NF, DF)

POACHED WA MARRON, POTATO AND LOBSTER SALAD, FINGER LIME, SALTBUSH, SAFFRON AND ORANGE BEURRE BLANC (GF, NF)

CATALINA STEAK TARTARE: TAJIMA WAGYU, DIJON AIOLI, CORNICHON, CAPERS, ESCHALOT, PARSLEY,  
SOURDOUGH CROUTON (NF, DF)

### MAIN

FIG AND RICOTTA AGNOLOTTI, PECORINO, RADICCHIO, HAZELNUT, WILD ROCKET (V)

CRISPY SKIN HIRAMASA KINGFISH, WA OCTOPUS, PIQUILLO PEPPER PUREE, CHILLI, PRESERVED LEMON (GF, NF, DF)

LINE CAUGHT PAN FRIED NZ SNAPPER, POTATO AND GARLIC MASH, LEMON CAPER BUTTER SAUCE (GF, NF)

PAN ROASTED MURRAY COD, PRAWN AND TOMATO CONCASSÉ, CHIVE, TROUT ROE, AVRUGA,  
CHAMPAGNE BEURRE BLANC (GF, NF)

LINE CAUGHT BUTTERFLIED NZ BABY SNAPPER, SMOKED GARLIC AIOLI, CORNICHON, GREEN OLIVE, PICKLED CHILLI,  
CAPERS, GARLIC CROUTONS (NF, DF)

WHITE PYRENEES LAMB RUMP, BRAISED LAMB SHOULDER, POTATO DUMPLING, CELERIAC, HEIRLOOM VEGETABLES (NF)

ROASTED SUCKLING PIG, FLAVOUR FALL PLUM SALAD, WHOLEGRAIN MUSTARD JUS (GF, DF) *CATALINA SIGNATURE DISH (TWO TO SHARE)*

LITTLE JOE GRASS FED BEEF TENDERLOIN, BEETROOT FONDANT, HONEY GLAZED CARROT, BRUSSELS SPROUT,  
BONE MARROW, BORDELAISE SAUCE (GF, NF)

*ROAST BABY POTATO, TRUFFLE OIL, PARMESAN    BROCCOLI, CAULIFLOWER AND GREEN BEAN SALAD*

### DESSERT

STRAWBERRY PAVLOVA, LIME CURD, CRÈME CHANTILLY, STRAWBERRY SORBET (GF, NF)

CARAMELISED FIG, BITTER CARAMEL MOUSSE, BRIK PASTRY, PISTACHIO ICE CREAM

ROASTED PLUM, POMEGRANATE TORTE, YOGHURT, VANILLA BEAN PARFAIT (GF)

JIAVARA MILK CHOCOLATE MOUSSE, PEANUT BUTTER CREMEUX, BANANA ICE CREAM (GF)

CARAMELISED SPICED PINEAPPLE, COCONUT VANILLA SORBET (VEGAN, NF)

CLASSIC LEMON TART, FRESH RASPBERRIES, LEMON MASCARPONE (NF)

PASSIONFRUIT WHITE CHOCOLATE CHEESECAKE, PEAR, CRÈME CHANTILLY (NF)

SELECTION OF CHEESE, QUINCE PASTE, FRUIT BREAD

COFFEE AND PETITS FOURS

**FIXED PRICE 4 COURSE MENU, COFFEE/TEA AND PETITS FOURS: \$250 PER PERSON.**

**CHILDREN UNDER 12 YEARS MENU (INCLUDES SOFT DRINKS): \$125 PER PERSON.**

**THERE IS A 10% SURCHARGE ADDED TO BEVERAGE PRICES ON SUNDAYS.**