

BREAKFAST

FROM 9:30AM - 3PM

EGGS ON TOAST 15 (GFO)

Two free range eggs cooked your way on two sourdough
+ multigrain 2/ croissant 4
+ extra egg/ cheese 3.5 ea
+ tomatoes/ spinach/ mushrooms/ fetta/ hashbrown 4ea
+ smoked salmon/ avo/ bacon/ ham/ chicken 5ea

★BUTTERMILK PANCAKE 20

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

★AVO ON HASH 22 (VO,GFO)

Avocado on the bottom, topped with pickled onion, cherry tomato and feta, served with house-made hashbrown and a poached egg

CLASSIC EGGS BENEDICT 23 (GFO)

2 x poached free range eggs with hollandaise sauce & choice of: bacon or smoked salmon on toasted English muffins
+ multigrain 2 / croissant 4

★CAULIFLOWER HASH 25

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

OMELETTE 22

A fluffy omelette filled with cheese, spinach, and mushrooms, topped with pickled onions, served with sourdough bread
+ multigrain bread 2 ea
+ smoked salmon/ bacon/ ham 5 ea

VEGGI BIG BREAKFAST 26 (GFO)

Eggs your way, avocado, spinach, grilled tomatoes, hashbrown, mushroom, sourdough toast
+ Extra egg / cheese 3.5 ea
+ tomatoes/ spinach/ mushrooms/ fetta/ hashbrown 4ea
+ smoked salmon/ avo/ bacon/ ham/ chicken 5ea

ACAI BOWL 20

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

EGG & BACON ROLL 15

Caramelised bbq bacon, fried free range egg & tasty cheese in toasted Turkish focaccia
+ extra egg or bacon 3.5
+ bbq onions 2
+ spicy honey drizzle 2.5

STARTERS

11AM - LATE

MUSHROOM ARANCINI(3) 13

lime mayo

CALAMARI FRITTI 14 (GFO)

rocket & lime mayo

BRUSCHETTA DIP 16

basil pesto, diced onion & tomatoes, bocconcini, turkish bread

DUO ON DIPS 16

beetroot hummus, tzatziki , marinated olives, turkish bread

ZUCCHINI FRITTERS 15

rocket & tzatziki

LUNCH & SALAD

11AM - LATE

GREEN & SEED SALAD 21 (VO,GFO)

Beetroot relish, broccoli, green beans, pumpkin seeds, dehydrated cranberries, seasonal leaves, crispy pearls & pomegranate dressing
+ chicken or smoked salmon 5 ea

CALAMARI SALAD 24

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

CHICKEN TACOS 22

Crispy fried chicken, avocado, topped with fresh salad and a drizzle of sriracha, mayo, all wrapped in tortilla.

★WAGYU BEEF BURGER 26 (GFO)

House-made beef patty, bacon, tasty cheese, tomato, seasonal leaves, house-made tomato jam & fries
+double beef patty 6

★RIGATONI CARBONARA 25 (GFO)

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

SPAGHETTI BOLOGNESE 28 (GFO)

Slow-cooked beef mince in a rich tomato and herb sauce, served on spaghetti and finished with Parmesan.

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

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

MAINS

11AM - LATE

★GYRO CHICKEN BOWL 24

Juicy marinated grilled chicken, served with brown rice, accompanied by cherry tomatoes, cucumber , fetta, kalamata olives and side of tzatziki

★CHICKEN PARMIGIANA 28

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

PORK BELLY 34 (GFO)

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

★PORTERHOUSE STEAK 250g 38 (GFO)

Freshly grilled steak, roasted brussel sprouts, mashed potato, roasted vine tomato, jus

CATALINA SEAFOOD PLATTER 46 (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, roasted brussel sprouts

BARRA BLISS 32 (GFO)

Pan seared barramundi, buttery capers and lemon sauce, cauliflower puree, green beans, spinach.

SIDES

CHARRED BROCCOLI 12

yoghurt & dukkah

BOWL OF CHIPS 10

tomato sauce
+ loaded with bacon & cheese \$5

MARINATED OLIVES 9

soughdough bread

ROCKET SALAD 15

Pear, parmesan, balsamic glaze

SAUCES 2

sweet chilli, lime mayo, chilli, bbq, siracha mayo, relish, hollandise

PIZZA EVERYDAY FROM 5PM - LATE

GARLIC, HERB & CHEESE PIZZA 18

NUTELLA PIZZA 16

PESTO HERB 18

basil pesto, mozzarella, herbs

MARGHERITA 22

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

SALAMI 24

Italian tomato base, mozzarella, mild salami, olives
+ SPICY HONEY DRIZZLE 2.5

CAPRICCIOSA 26

Italian tomato base, mozzarella, ham, mushrooms, olives

★**CHILLI PRAWN 28**

White base, mozzarella, garlic-prawns, cherry tomatoes, rocket, chilli
+ SPICY HONEY DRIZZLE 2.5

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

FUNGO 24 (VO)

White base, mozzarella, mushrooms, taleggio cheese, truffle oil
+ SPICY HONEY DRIZZLE 2.5

★**PROSCIUTTO 28**

Italian tomato base, mozzarella , cherry tomatoes, prosciutto, fresh bocconcini cheese, rocket
+ SPICY HONEY DRIZZLE 2.5

VEGETRAIN 25

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

HAWAIIAN 24

Italian tomato base, mozzarella, ham, pineapple

+ ADD GLUTEN FREE BASE 5

+ ADD VEGAN CHEESE 4

PLEASE LET YOUR STAFF MEMBER NOW IF YOU HAVE ANY DIETARIES OR ALLERGIES

VEO - vegan option +\$4

GFO - gluten free option +\$4

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ON WEEKENDS & A 15% ON PUBLIC HOLIDAYS

PASTA EVERYDAY FROM 5PM - LATE

PUMPKIN GNOCCHI 24 (VO)

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

★**RIGATONI CARBONARA 25 (GFO)**

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

★**SEAFOOD SPAGHETTI 32.90 (GFO)**

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

SPAGHETTI BOLOGNESE 28 (GFO)

Slow-cooked beef mince in a rich tomato and herb sauce, served on spaghetti and finished with Parmesan.

PAPPARDELLE LAMB RAGU 30.90 (GFO)

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

GF option available for all pasta (penne)

KIDS MENU

FROM 11AM - 3PM

Apple / orange bottle juice 6.5

Choice of egg on toast w/ ham 13

Ham & cheese toastie 13

Minion pancakes w/ maple syrup & strawberry 13

+ ice- cream 3.5

FROM 11AM - ONWARDS

Chicken & chips w/ tomato sauce 15

Kids spaghetti bolognese 15

Creamy penne & cheese 15

PIZZA (FROM 5PM)

Margherita 15

Ham + Cheese Pizza 16

DESSERT

TIRAMISU 12

A classic Italian dessert with layers of coffee-soaked ladyfingers and mascarpone cream.

GELATO 10

Biscoff cheesecake gelato

STICKY DATE 12

A moist house-made date sponge served warm, smothered in a rich, buttery butterscotch sauce served with a scoop of vanilla ice cream.

CATALINAS SPECIAL

Ask our staff about today's special

TUES/WED PARMA NIGHT 24

THURSDAY STEAK NIGHT 27

FRIDAY PASTA NIGHT 22
(Gnocchi Napoli, Carbonara, Mushroom Ragu)

SATURDAY PIZZA NIGHT 20
(Margherita , Fungo, Hawaiian , Salami)

SUNDAY STEAK NIGHT 27

DRINKS PRICING ON SPECIAL NIGHTS
7 POT OF BEER
15 ESPRESSO MARTINI

TAKEAWAY PIZZA DEAL \$20

TUESDAY - FRIDAY \$20

CHOOSE FROM

MARGHERITA PIZZA

FUNGO PIZZA

SALAMI PIZZA

HAWAIIAN PIZZA


CATALINA
KITCHEN



CATALINA

KITCHEN

DRINKS

COCKTAILS

Passionfruit Martini
Vanilla vodka, passionfruit pulp, passoa, lemon \$17

Espresso Martini
vanilla vodka, espresso, kahlua \$17

Whiskey Sour
Woodford reserve bourbon, aromatic bitters, lemon juice, egg white \$16

Choice of Spritz
Campari Spritz, Limoncello Spritz, Aperol Spritz \$15

Amaretto Sour
Disarrono, lemon juice, egg white \$16

Long Island Ice tea
Tequila, cointreau, gin, bacardi rum, vodka, crushed lemon & topped with coke \$18

Blue Lady
Gin, blue curacao, lemon juice , egg white \$16

Sex On The Beach
Vodka, peach snapp, orange juice, cranberry juice \$16

MOCKTAILS

Mojito
Crushed mint leaves, lemon juice, sugar syrup, soda water , salt & pepper \$14

Passionfruit mocktail
Orange sec, Dry London spirit, lemon juice, passionfruit pulp \$16

BOTTLED BEER

Hard solo can \$10
Asahi \$11
Peroni Red \$11
Crown Lager \$10
Corona \$11
Peroni Zero 0% \$8
Apple Cider \$10

SPARKLING WINE

Cuvee
jansz premium nv, TAS \$13/\$58

Prosecco
cester camillo DOC, treviso, ITA \$14/\$60

WHITE WINE

Sauvignon Blanc
Catalina sounds, marlborough, NZ \$14/\$56

Chardonnay
Fat Bastard, monterey, USA \$14/\$63

Pinot Grigio
Terrazze della luna, noble fellows, NZ \$14/\$55

Moscato
Borgo Mareggiano, piemonte, ITA \$13/\$48

Rose
Lux Venit' Chaffey Bros, barossa SA \$13/\$50

RED WINE

Pinot Noir
Central Otago, South Island, NZ \$14/\$58

Cabernet Sauvignon
Yalumba The Cigar', coonawarra, SA \$14/\$58

Shiraz
Tar & Roses, heathcote, VIC \$14/\$59

TAP BEER

Carlton Draught Pot/Scoona \$9/ \$12
Great northern crisp \$9/ \$12

COFFEE

Black Coffee

Double Espresso / Long Black

Cup / Mug

\$4.90/\$5.90

White Coffee

Flat White, Cappuccino, Latte, Chai latte

\$4.90/\$5.90

Prana Chai

\$6.80/\$7.80

Hot chocolate

\$5/\$6

Matcha Latte / Tumeric Latte

(almond + honey)

\$5.90/\$6.90

Iced latte

\$6.50

Iced Coffee / Iced Chocolate / Iced Mocha / Iced Chai / Iced Matcha

\$7

Teas

English Breakfast, Earl Grey, Peppermint, Lemon Grass & Ginger, Sencha Green, Chamomile, Jasmine Green (+\$1 refill)

\$5.90 Mug

\$6.90 Pot

Alternate Milks

Almond, Oat, Lactose Free, Soy

\$1

SMOOTHIES

Nuts About You

peanut butter, honey, banana, almond milk

\$11.5

Berry Ripe

coconut water, frozen mix berries, honey, banana

\$10.5

MILK SHAKES

Chocolate, Caramel, Vanilla & Strawberry

\$7

FRESH JUICES

Freshly Squeezed Juice apple or orange

\$10.5



SPIRITS

Scotch & Whisky

johnny Walker Red label	\$11
Chivas Regal	\$12
Laphroaig 10yo Single Malt	\$14
The Koshi-no Blended	\$13
Jack Daniels	\$12
Canadian Club	\$12
Southern Comfort	\$12

Bourbon

Jim Beam White	\$11
Maker's Mark	\$13

Gin

Tanqueray	\$12
Hendricks	\$13

Vodka

42 Below	\$12
Belvedere	\$13

Rum

Bacardi White	\$11
Kraken Spiced Rum	\$13

Tequila

El Himador Responsando	\$12
Pisco Malpaso Especial	\$12

Italian

Campari	\$11
Disaranno Amaretto	\$11

SOFT DRINKS

Coca cola / No Sugar	\$5
Sprite / Dry Ginger / Soda water	\$5
Lemon, Lime & Bitters	\$6.5
Purezza Sparkling Water (750ml)	\$8
Raspberry lemonade	\$5