

# CATALINA

Winter 2011

## Entrée

Freshly shucked Sydney rock oysters:

6 natural, with eschalot and red wine vinegar

6 natural, with lime, chilli and tobiko

6 tempura, with seaweed and sesame salad and ponzu

Catalina house smoked salmon with soft boiled duck egg, truffle mayonnaise and brioche

Spicy shellfish soup with clams, mussels and grilled cuttlefish

Citrus and sugar cured kingfish with pomegranate and horseradish dressing

Snapper and pearl meat tortellini with fennel purée and sauce vierge

Catalan style whitebait with fried duck egg and lemon

Cos salad with poached egg, crispy pancetta, anchovies and parmesan

Roulade of quail and morcilla with quince, cavolo nero, aioli and palm sugar caramel

Pickled baby beetroot, caramelised onion, toasted walnut and goats cheese tart (v)

## Main

Pan fried snapper fillet with potato and garlic mash; lemon caper butter

Crispy skin, olive oil poached salmon with lentils, salsa verde, beer battered anchovy and sage

Char grilled swordfish with braised baby octopus and peperonata

Cone Bay saltwater barramundi with spanner crab parcel; sage and eschalot cream

Pan roasted lamb rack with chive spaetzle, baby beetroots and jerusalem artichoke crisps

Roasted baby chicken with vanilla carrot purée, heirloom carrots, peas and asparagus

Riverine beef tenderloin with olive potato gnocchi, spinach, and sautéed exotic mushrooms

Vegetarian risotto

Side dish: Mixed leaves with tomato and cucumber *or* Green beans with garlic and almonds

*Catalina's sourdough bread is baked on the premises daily*

*Please see daily list for additional menu items*

## Dessert

Layered buttermilk panna cotta with poached rhubarb and apple sorbet

Caramelised fig, vanilla cream tart with fig ice cream

Vanilla bean crème brûlée with marmalade ice cream

Salted peanut praline and caramel parfait

Pavlova with fresh strawberries, lime curd and strawberry coulis

Dark chocolate and date tart with rose petal ice cream

Classic lemon tart with mascarpone

Cheese with walnut bread, quince paste, muscatels, and fruit

*Please ask your waiter for today's individual cheeses*

Petits fours (six pieces)

## **Coffee and tea**

**Vittoria Cinque Stelle** espresso, long black, cappuccino, latte, flat white, macchiato

**Chamellia Tea** (All **Chamellia** teas are sourced from Sri Lanka, hand picked, certified 100% organic; no artificial colours, flavours or preservatives; ethically sourced and finest quality)

### **Chamellia tea blends**

**English Breakfast** *A smooth balanced and full bodied blend of Ceylon's Dimbullah and Uva regions with Indian Darjeeling*

**Earl Grey** *Premium Ceylon accented with a subtle hint of organic Bergamot essence – aromatic and piquant*

**Gunpowder Green** *An extra special green tea with a sweet, smoky flavour and delicate taste nuances*

**Chai** *A delightfully complex blend of Ceylon tea and natural organic spices: pepper, clove, cinnamon & cardamom, usually served as Chai latte*

### **Chamellia herbal teas and tisanes:**

**Organic Lemongrass** *The sweetness of lemongrass is paired with the spicy pungency of ginger: invigorating*

**Organic Peppermint** *The bright fresh aroma of pure organic peppermint*

**Organic Chamomile** *A pure high quality chamomile boasting a clean bright aroma*