



Catalina

Paul McMahon is Catalina's Executive Chef. His fresh and authentic menus are inspired by the classics – French, Italian, Spanish and Mediterranean. Seafood is a Catalina specialty. Oysters are shucked to order, and long-standing relationships with Sydney's leading suppliers provide us with the best line-caught fish.

STARTERS

Freshly shucked Sydney rock oysters:

8 Natural, with eschalot and red wine vinegar 8 Natural, with pickled cucumber 8 Crumbed, with leek fondue

Terrine of marinated sardines, baby artichoke heart, black olives and roasted cherry tomato

Catalina house smoked salmon, egg, spanish onion, fried capers and a citrus dressing

Blue swimmer crab tartlet, fine herb and mesclun salad

Catalan style whitebait with lemon and a fried duck egg

Braised octopus carpaccio with a salad of vongole, mussels and wild rocket

Pan-fried Hawkesbury squid; aioli, spice poached pear and crispy duck tongue

Seared sea scallops with confit chicken wings, asparagus and sauce vierge

Jamon Ibérico de Bellota, rolled sourdough crouton, goats curd, confit tomato, basil, pine nuts

Vegetarian: Please ask your waiter for the day's selection

MAINS

Roasted snapper fillet with potato and garlic mash; lemon caper butter

Ocean trout cooked "sous-vide" with olive vinaigrette, confit fennel and wild rocket

Pan-fried whole flounder with nut brown butter, sage and preserved lemon

Char grilled yellow fin tuna, Spanish onion, tomato and cabernet sauvignon vinegar

Roasted lamb rack with caramelised witlof and crispy onion; garlic and tahini sauce

Dry aged angus sirloin char grilled on the bone with Yorkshire pudding and mashed peas

Vegetarian: Please ask your waiter for the day's selection

Main courses are accompanied by a mixed leaf salad

DESSERTS

Turrón soufflé, and Pedro Ximenez ice cream (20 minutes)

Sugar coated cinnamon cream with dark chocolate sorbet and caramelised oranges

Ricotta cannoli with warm caramel sauce and lemon confit

Frozen nougat with almond crunch and strawberry salad

Poached rhubarb crumble, rhubarb compote and vanilla ice cream

Classic lemon tart with mascarpone

A variety of cheese and fruit is also available