

CATCH

RESTAURANT

bread

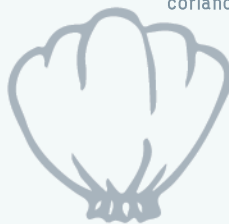
Toasted Turkish fingers with olives and balsamic	9	Chargrilled rye sourdough, truffle butter, pink sea salt	9
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oysters

Natural with lemon and tabasco - wine suggestion: Chandon Brut, Yarra Valley	three 13	six 23	twelve 39 glass 28
Natural with basil jelly and finger lime	three 15	six 26	twelve 45
Kilpatrick with chorizo and smokey barbeque sauce	three 15	six 26	twelve 45
Mixed dozen oyster plate			twelve 43

entrees

Haloumi fries Chipotle mayo, shaved radish, pomegranate and chives (v)	17	Winter vegetable salad with rocket, radicchio, pecans, dried cranberries and feta (v) (gf)	18
Tofu bao buns Fried Tofu, sriracha chilli sauce, coriander, cucumber and carrot (v)	two 16	Fresh pappardelle Moreton Bay bug tail, prawns, squid with tomato, chilli and chorizo, parsley SC Pannel "Dead End" Tempranillo Adelaide Hills South Australia	entree 26 main 39 glass 15 bottle 65
Baked camembert Truffle honey, sour plum, toasted sourdough (v)	19	Grilled king prawns with garlic and chilli, zucchini ribbons, feta, lemon and fried capers (gf)	three 27
Potato gnocchi Sauteed Wild mushrooms, parmesan and truffle dressing (v)	entree 19 main 26	Seared scallops Master stock pork belly, sour apple gel, pork crackle (gf) - wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand	22 glass 12 bottle 48
Salt and pepper calamari with Vietnamese salad, nuoc cham and lemon - wine suggestion: Wirrawirra "Mrs Wrigley" Grenache Rose McLarenvale, South Australia 11 glass 1 42 Bottle	19 glass 11 bottle 42	Crab and pork wontons Szechuan soy vinaigrette, crispy shallots, coriander and chilli	18



main

Grass fed scotch fillet 250g, char grilled. Cajun kipfler potatoes, garlic butter (qf) - beer suggestion: Pyrmont Rye IPA, Sydney Brewery, Australia - wine suggestion: Louis Pinot Noir, Freycinet, Tasmania	44	Chargrilled barramundi Lemongrass, lime and coconut broth, bok choy, sugar snaps (qf)	36
Pork loin Korean pepper paste, pumpkin, gingerbread cream and wild mushrooms (qf)	32	Fish and chips Beer battered barramundi, seasoned fries, lemon and caper mayo	26
Chicken breast Sesame crumb, sauteed vegetables, sweet soy and garlic salt (qf)	27	Confit ocean trout Avocado tian, pickled fennel, flying fish roe, wasabi greens, lime - wine suggestion: Roaring Meg Pinot Gris Central Otago, New Zealand	36 glass 14 bottle 49
Szechuan beef cheeks Braised shallots, zhoug, steamed radish cake (qf)	36	Snapper fillet Roasted rice crust, green papaya, smokey eggplant, sweet and sour emulsion, lotus root crisp	36
Braised lamb shoulder Chilli jus, Israeli cous cous, date, orange, almonds - beer suggestion: Surry Hills Pilsner Sydney Brewery, Australia - wine suggestion: Tempus Two Silver Series Shiraz, Barossa Valley, South Australia	36 8.5 glass 11	Seafood platter for two Six natural oysters, chilled Moreton bay bug, four grilled prawns, salt and pepper calamari, beer battered barramundi fillets, fries and salad - wine suggestion: Ravens Croft Chardonnay Granite Belt, QLD	89 bottle 77
Grilled eggplant Parmigiana, Napoli, heirloom tomatoes, mozzarella, parmesan and fried basil (v)	24		

sides

Beer battered fries	11	Pear, blue cheese, walnut and rocket salad with verjuice (v) (qf)	11
Charred cauliflower Miso mustard dressing, nashi pear, crispy onions and cashews (v) (qf)	11	Seasonal greens (v) (qf)	11
Heirloom tomato salad Buffalo mozzarella, fresh basil (v) (qf)	11	Mashed potato (qf)	11
		Truffled mashed potato (qf)	11

desserts

Baked cheesecake with coffee crumbs, Tim tam ice cream and burnt fig jam	15	Peanut butter bar With caramel and dark chocolate, raspberry gel, peanut praline	15
Pistachio custard tart With strawberries, smashed lavender meringue and yoghurt sorbet (qf)	15	Orange sticky date Orange, almond and sticky date pudding, Cointreau caramel sauce, vanilla bean ice cream	15
Churros Cinnamon sugar, dark chocolate ganache, almonds and kahlua cream	15	Cheese selection — ask your waiter With dehydrated pear, honey combe and lavoche	21