

# MENU

## Bread

|  |  |  |   |
|--|--|--|---|
| Toasted Turkish fingers with olives and balsamic |  |  | 9 |
| Chargrilled sourdough, 'nduja (pork salami)      |  |  | 9 |

## Oysters

|  |          |        |           |
|--|----------|--------|-----------|
| Natural with lemon and tabasco<br><small>Wine suggestion: Mumm Cordon Rouge Champagne, France   28 glass</small> | three 12 | six 22 | twelve 38 |
| Natural with avocado, cucumber jelly and finger lime   | three 14 | six 25 | twelve 44 |
| Kilpatrick with chorizo and smokey barbeque sauce  | three 14 | six 25 | twelve 44 |
| Mixed dozen oyster plate   |          |        | twelve 42 |

## Shellfish

|   |  |          |    |
|---|--|----------|----|
| ½ Shell mussels<br>with tomato, chilli and chorizo, parsley oil and grilled sourdough   |  |          | 24 |
| Grilled king prawns<br>with garlic and chilli, zucchini ribbons, feta, lemon and fried capers (gf)  |  | three 26 |    |
| Scallop and prawn san choy bow<br>with shallots, lettuce cups, ginger, lime and sesame<br><small>Wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand   16 glass</small> |  | two 19   |    |
| Soft shell crab<br>with kimchee nori roll, ponzu and green chilli mayo  |  |          | 18 |

## Entrees

|  |  |           |         |
|--|--|-----------|---------|
| Halloumi fries<br>garlic aioli, sweet and sour radicchio, pomegranate molasses (v)   |  |           | 17      |
| Baked ricotta<br>baby beetroot, candied walnuts and rocket (v)   |  |           | 19      |
| Tempura barramundi soft taco<br>onion pickle, chipotle mayo, avocado and corn salsa  |  | two 18    |         |
| Potato gnocchi<br>asparagus, zucchini, corn, parmesan and truffle (v)  |  | entrée 18 | main 26 |
| Salt and pepper calamari<br>with Vietnamese salad, nuoc cham and lemon<br><small>Wine suggestion: Conde Valdemar Rose, Rioja, Spain   14 glass</small> |  |           | 18      |
| Spring vegetable salad<br>with rocket, radicchio, pecans, dried cranberries and feta (v)(gf)   |  |           | 18      |

[www.catchrestaurant.com.au](http://www.catchrestaurant.com.au)

Level 1 – Hilton Surfers Paradise | 6 Orchid Avenue | Surfers Paradise | Queensland | 4217 | Australia  
P:+61 (0)7 5680 8100 | [catchrestaurant@hilton.com](mailto:catchrestaurant@hilton.com) | [facebook.com/catchrestaurant1](https://www.facebook.com/catchrestaurant1) | [@catchrestaurant1](https://www.instagram.com/catchrestaurant1)

## Seafood

|   |    |
|---|----|
| Chargrilled barramundi<br>lemongrass, lime and coconut broth, bok choy, sugar snaps (gf)  | 34 |
| Fish and chips<br>beer battered barramundi, seasoned fries, lemon and caper mayo  | 26 |
| Pan fried salmon fillet<br>crushed peas, pickled enoki, beetroot chips and lemon emulsion<br>Wine suggestion: Vidal Pinot Gris, Hawkes Bay, New Zealand   13 glass  | 34 |
| Confit kingfish fillet<br>buttermilk mushrooms, muhammarra, asparagus and grilled flatbread   | 36 |
| Seafood platter for two<br>six natural oysters, chilled Moreton bay bug, four grilled prawns<br>salt and pepper calamari, beer battered barramundi fillets, fries and salad<br>Wine suggestion: Philip Shaw No 11 Chardonnay, Orange, New South Wales   69 bottle | 89 |

## Grill

|  |    |
|--|----|
| Grass fed scotch fillet 250g<br>chargrilled, cajun kipfler potatoes, garlic butter (gf)  | 42 |
| Pork loin<br>Korean pepper paste, plum puree, fennel, radish and pear salad  | 32 |
| Chicken breast<br>sesame crumb, sautéed spring vegetables, sweet soy and garlic salt (gf)  | 26 |
| Grain fed rump steak 180g<br>smokey cauliflower puree, salsify, Brussel sprouts and truffle jus  | 32 |
| Lamb cutlets<br>blistered cherry tomatoes, gnocchi, parmesan, broad beans and mint jus<br>Wine suggestion: Tempus Two Silver Series Shiraz, Barossa Valley, South Australia   11 glass | 38 |
| Grilled eggplant<br>parmigiana, napoli, heirloom tomatoes, mozzarella, parmesan and fried basil (v)  | 24 |

## Sides

|   |    |
|---|----|
| Beer battered fries   | 10 |
| Charred cauliflower, miso mustard dressing, nashi pear, crispy onions and cashews (v)(gf) | 11 |
| Salt baked sweet potato, roast capsicum and walnut paste, garlic aioli and basil (v)      | 11 |
| Brussel sprouts with smoked bacon, aged balsamic (v)(gf)                                  | 11 |
| Seasonal greens (v)(gf)   | 10 |
| Mashed potato (gf)  | 10 |
| Truffled mash potato (gf)   | 11 |

[www.catchrestaurant.com.au](http://www.catchrestaurant.com.au)

Level 1 – Hilton Surfers Paradise | 6 Orchid Avenue | Surfers Paradise | Queensland | 4217 | Australia  
P: +61 (0)7 5680 8100 | [catchrestaurant@hilton.com](mailto:catchrestaurant@hilton.com) | [facebook.com/catchrestaurant1](https://www.facebook.com/catchrestaurant1) | [@catchrestaurant1](https://www.instagram.com/catchrestaurant1)

## Desserts

|   |    |
|---|----|
| Deep fried malt ice cream<br>with almond sponge, amaretti crumble, espresso shot    | 15 |
| Beer battered green apple fritters<br>with dulce de leche, vanilla bean ice cream   | 15 |
| Churros<br>with white chocolate, raspberry crispies, Chantilly cream and coconut    | 15 |
| Peanut butter bar<br>with caramel and dark chocolate, raspberry gel, peanut praline | 15 |
| Yoghurt sorbet<br>rose meringue, strawberries, tarragon and crushed pistachio       | 15 |
| Cheese selection – ask your waiter<br>with dehydrated pear, honey comb and lavoche  | 21 |

## After dinner

|   |    |
|---|----|
| Heggies Botrytis Riesling, Eden Valley, South Australia | 14 |
| Fonseca Port, Santa Marinha, Portugal                   | 12 |
| Valdespino Px, Jerez, Spain                             | 12 |
| Penfold's Grandfather, South Australia                  | 21 |

[www.catchrestaurant.com.au](http://www.catchrestaurant.com.au)

Level 1 – Hilton Surfers Paradise | 6 Orchid Avenue | Surfers Paradise | Queensland | 4217 | Australia  
P: +61 (0)7 5680 8100 | [catchrestaurant@hilton.com](mailto:catchrestaurant@hilton.com) | [facebook.com/catchrestaurant1](https://www.facebook.com/catchrestaurant1) | [@catchrestaurant1](https://www.instagram.com/catchrestaurant1)