

CATCH

RESTAURANT

Bread

| | | | |
|--|--|--|----|
| Toasted Turkish fingers with confit garlic, goat's curd, balsamic | | | 6 |
| Rustic baguette, chilli infused olive oil and rosemary salt flakes | | | 6 |
| Bruschetta with Heirloom tomato and buffalo mozzarella | | | 12 |

Oysters

| | | | |
|--|----------|--------|-----------|
| Natural with lemon, tabasco and shallots | three 10 | six 18 | twelve 32 |
| <small>Wine suggestion: Mumm Cordon Rouge Champagne, France 28 glass</small> | | | |
| Kilpatrick with chorizo and smokey barbeque sauce | three 12 | six 21 | twelve 38 |
| Tempura with wakame and mayo | three 12 | six 21 | twelve 38 |
| Mixed dozen oyster plate | | | twelve 36 |

Shellfish

| | | | |
|--|--|--|----------|
| Seared sea scallops with wasabi peas, sugar snaps, pancetta crumb and garlic flowers | | | three 26 |
| Grilled king prawn skewers with chilli and lime, green papaya, coriander and peanut salad, coconut dressing | | | three 24 |
| Panko crumbed moreton bay bug tail with beetroot relish, radish wafer, lemon crème fraiche and fennel | | | 24 |
| <small>Wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand 16 glass</small> | | | |
| Spanner crab stuffed tempura zucchini flowers with sweet corn, black garlic paste and spiced tomato compote | | | 22 |

Entrees

| | | | |
|--|--|-----------|---------|
| Baked camembert roast fig, honey, pistachios, and grilled sourdough (v) | | | 19 |
| Skewered fish cakes chilli jam and garlic chives (four) | | | 15 |
| Soft poached hens egg in a crisp katafi pastry nest, beetroot, truffled aioli and basil (v) | | | 14 |
| Wild mushroom tortellini buttered spinach, truffled parmesan (v) | | entrée 18 | main 26 |
| Salt and pepper calamari with vietnamese salad, red curry aioli | | | 18 |
| <small>Wine suggestion: Conde Valdemar Rose, Rioja, Spain 14 glass</small> | | | |
| Salad of heirloom tomato and grilled asparagus crisp pancetta, buffalo mozzarella, soy beans and sherry vinaigrette | | | 18 |

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Seafood

| | |
|--|-----------|
| 'Action for Oceans' (a donation to the Sea World Research & Rescue Foundation – helping marine life thrive not just survive) | 5 |
| Catch of the day ask your waiter | market \$ |
| Chargrilled barramundi lemongrass, lime and coconut broth, bok choy, sugar snaps | 29 |
| Fish and chips beer battered barramundi, seasoned fries, lemon and caper mayo | 22 |
| Steamed snapper fillet sautéed octopus, chorizo, heirloom tomato and basil Wine suggestion: Vidal Pinot Gris, Hawkes Bay, New Zealand 13 glass | 34 |
| Spiced salmon fillet baby beets, honey yoghurt, asparagus and lemon pearls | 29 |
| Seafood platter for two Six natural oysters, chilled moreton bay bug, four chilli and lime prawn skewers salt and pepper calamari, beer battered barramundi fillets, fries and salad Wine suggestion: Philip Shaw No 11 Chardonnay, Orange, New South Wales 69 bottle | 89 |

Grill

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|---|--------------------|
| Grain fed scotch fillet 250g, char grilled, cajun potato skins, garlic butter | 39 |
| Grain fed striploin 200g, rustic potato, blackened shallot rings and pepper jus | 36 add prawns 9 |
| Cajun spiced chicken breast sweet potato, grilled asparagus, baby corn and garlic aioli | 21 |
| Twice cooked lamb shoulder fig, pistachio crumb and honey glazed dutch carrots Wine suggestion: Tempus Two Silver Series Shiraz, Barossa Valley, South Australia 11 glass | 29 |
| Grilled haloumi thyme roasted baby beets, soya beans, spiced chickpeas and smoked almonds (v) | 21 |

Sides

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|--|----|
| Beer battered fries with house seasoning | 9 |
| Char grilled baby corn and dutch carrots, maple butter | 9 |
| Salt baked sweet potato, basil pesto, garlic aioli and cashews (v) | 11 |
| Rocket and radicchio leaves, sherry vinaigrette (v) (gf) | 8 |
| Seasonal greens (v) (gf) | 9 |
| Mashed potato (gf) | 9 |
| Truffled mash potato | 10 |

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Desserts

| | |
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| Peanut butter brulee choc dipped shortbread and salted peanuts | 14 |
| Vanilla pannacotta white chocolate honeycomb, fig and blood orange marshmallow | 15 |
| Salted caramel popcorn cheesecake bitter chocolate crumb and espresso ice cream | 15 |
| Frozen coconut log with rhubarb gel, cinnamon doughnut bites and raspberries | 15 |
| Blue cheese plate truffled honeycomb, walnuts and rye toast | 17 |
| Cheddar cheese plate peppered lavoche, quince paste and grapes | 17 |
| Brie cheese plate smoked almonds, pear and water crackers | 17 |

After dinner

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|---|----|
| 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 |

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LITTLE FISHES

All served with a drink and icecream

| | |
|---|----|
| Seared steak and seasonal vegetables with your choice of mashed potato or seasoned fries | 14 |
| Grilled chicken breast and seasonal vegetables with your choice of mashed potato or seasoned fries | 14 |
| Chicken parmigiana and seasonal vegetables with napoli sauce and mozzarella cheese | 14 |
| Mac n cheese with secret sauce, cheddar and mozzarella (V) | 14 |
| Battered fish bites with seasoned fries, lemon and cocktail sauce | 14 |

Kids crazy shakes

| | |
|--|---|
| Chocolate with Nutella and Oreos | 6 |
| Strawberry with white choc bubbles and strawberry fizz | 6 |
| Banana with smashed crunchie and whipped cream | 6 |



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SIGNATURE DISHES

FEATURING THE SEASONAL INGREDIENT - CHOCOLATE

Entree

Choc orange braised short rib
with lime salad and crispy onion rings 21



Dish created by Comis Chef, Isaac Humphries

Dessert

Caramel and dark chocolate tart
with salted pretzel and Kahlua ice cream 14



Dish created by Main Kitchen Cook, Karla Luhrs

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