

MENU

Bread

Toasted Turkish fingers with olives and balsamic				9
Chargrilled sourdough, herb oil and Murray River pink salt flakes				9

Oysters

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

Shellfish

Seared sea scallops with spanner crab zucchini flower, nashi pear and jamon				two 26
Grilled king prawns with chorizo, capsicum coulis, whipped goats feta (gf)				three 25
Tempura Moreton bay bug tail Homemade sweet chilli sauce, sticky coconut rice				24
<small>Wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand 16 glass</small>				
Soft shell crab taco Onion pickle, chipotle mayo, avocado and corn salsa				two 18

Entrees

Haloumi fries Garlic aioli, snow pea tendril, pomegranate and fresh honeycomb (v)				17
Beetroot ravioli Goats curd, spinach, pine nuts, braised leeks (v)				three 19
Vanilla cured salmon with pickled fennel, wasabi mayo, crispy garlic				19
Potato gnocchi Charred cauliflower, almonds, parsley, parmesan and drunken currants (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>				
Snow pea salad Green apple, sugar snaps, pecans, dried cranberries and feta (v)(gf)				18

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 | facebook.com/catchrestaurant1 | [@catchrestaurant1](https://twitter.com/catchrestaurant1)

Seafood

Chargrilled barramundi Lemongrass, lime and coconut broth, bok choy, sugar snaps (gf)	36
Fish and chips Beer battered barramundi, seasoned fries, lemon and caper mayo	26
Yellowtail kingfish schnitzel Grilled asparagus, glazed spring onions, oyster mushrooms and sesame dressing Wine suggestion: Vidal Pinot Gris, Hawkes Bay, New Zealand 13 glass	36
Pan fried salmon fillet Braised leeks, pickled fennel, snow peas and caper butter	34
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: Philip Shaw No 11 Chardonnay, Orange, New South Wales 69 bottle	89

Grill

Grass fed scotch fillet 250g, char grilled, Cajun kipfler potatoes, garlic butter (gf)	44
Pork loin cutlet 200g, maple glazed parsnips, burnt onion cream, cider apples and jus	34
Chargrilled chicken breast Chimichurri, sweet potato mash, kale crisps and grilled lime (gf)	26
Grainfed rump 180g, crispy Asian slaw, sweet soy and peanuts	32
Lamb rack Crushed peas, braised onions, labne, black olive powder and oregano Wine suggestion: Tempus Two Silver Series Shiraz, Barossa Valley, South Australia 11 glass	38
Grilled butternut pumpkin cannelloni With spinach, ricotta and walnut, parmesan crumb (v)	24

Sides

Beer battered fries	9
Charred cauliflower, apple, spiced chickpeas, shallots and walnuts (v) (gf)	11
Salt baked sweet potato, basil pesto, garlic aioli and cashews (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

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