

# MENU

## Bread

|  |  |  |   |
|--|--|--|---|
| Toasted turkish fingers with olives and balsamic |  |  | 9 |
| Chargrilled sourdough, 'nduja (pork salami)      |  |  | 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 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             |  | two 19   |    |
| <small>Wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand   16 glass</small>  |  |          |    |
| Soft shell crab<br>with kimchee nori roll, ponzu and green chilli mayo                             |  |          | 18 |

## Entrees

|  |  |           |         |
|--|--|-----------|---------|
| Haloumi 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                       |  |           | 18      |
| <small>Wine suggestion: Conde Valdemar Rose, Rioja, Spain   14 glass</small>                 |  |           |         |
| Spring vegetable salad<br>with rocket, radicchio, pecans, dried cranberries and feta (v)(gf) |  |           | 18      |

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

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## 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>char grilled, 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 |

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