

MENU

Bread

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

Oysters

Natural with lemon and tabasco	three 13	six 23	twelve 39
<small>Wine suggestion: Chandon Brut, Yarra Valley 15 glass</small>			
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

Shellfish

Fresh pappardelle, Moreton Bay bug tail, prawns, squid, With tomato, chilli and chorizo, parsley		entrée 26	main 39
<small>SC Pannel "Dead End" Tempranillo Adelaide Hills, South Australia 15 glass 65 Bottle</small>			
Grilled king prawns with garlic and chilli, zucchini ribbons, feta, lemon and fried capers (gf)			three 27
Seared scallops Master stock pork belly, sour apple gel, pork crackle (gf)			22
<small>Wine suggestion: Twin Islands Sauvignon Blanc, Marlborough, New Zealand 12 glass 48 Bottle</small>			
Crab and Pork wontons Szechuan soy vinaigrette, crispy shallots, coriander and chilli			18

Entrees

Haloumi fries Chipotle mayo, shaved radish, pomegranate and chives (v) (gf)			17
Tofu bao buns Fried Tofu, sriracha chilli sauce, coriander, cucumber and carrot (v)			two 16
<small>Beer suggestion: Agave, Ginger cider, Sydney Brewery, Australia 8.5</small>			
Baked camembert Truffle honey, sour plum, toasted sourdough (v)			19
Potato gnocchi Sautéed Wild mushrooms, parmesan and truffle dressing (v)		entrée 19	main 26
Salt and pepper calamari with Vietnamese salad, nuoc cham and lemon			19
<small>Wine suggestion: Wirawirra "Mrs Wrigley" Grenache Rose McLarenvale, South Australia 11 glass 42 Bottle</small>			
Winter vegetable salad with rocket, radicchio, pecans, baby beetroots, dried cranberries and feta (v)(gf)			18

www.catchrestaurant.com.au

Level 1 – Hilton Surfers Paradise | 6 Orchid Avenue | Surfers Paradise | Queensland | 4217 | Australia
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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
Confit ocean trout Avocado tian, pickled fennel, flying fish roe, wasabi greens, lime Wine suggestion: Roaring Meg Pinot Gris Central Otago, New Zealand 14 glass 49 bottle	36
Snapper Fillet Roasted rice crust, green papaya, smokey eggplant, sweet and sour emulsion, lotus root crisp	36
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 77 bottle	89

Mains

Grass fed scotch fillet 250g, char grilled, Cajun kipfler potatoes, garlic butter (gf) Beer suggestion: Pymont Rye IPA, Sydney Brewery, Australia 8.5 Wine suggestion: Louis Pinot Noir, Freycinet, Tasmania 70 Bottle	44
Pork loin Korean pepper paste, pumpkin, gingerbread cream and wild mushrooms (gf)	32
Chicken breast Rosemary, garlic, lemon, borlotti beans, heirloom tomatoes, black garlic mayonnaise (gf)	27
Szechuan beef cheeks Braised shallots, zhoug, steamed radish cake (gf)	36
Braised lamb shoulder Chilli jus, Israeli cous cous, date, orange, almonds Beer suggestion: Surry Hills Pilsner Sydney Brewery, Australia 8.5 Wine suggestion: Tempus Two Silver Series Shiraz, Barossa Valley, South Australia 11 glass	36
Grilled eggplant Parmigiana, Napoli, heirloom tomatoes, mozzarella, parmesan and fried basil (v) (gf)	24

Sides

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

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Desserts

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

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