

CATCH

RESTAURANT

bread

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

Natural with lemon and tabasco	three 13	six 23	twelve 38
Natural with finger lime caviar	three 15	six 26	twelve 44
Kilpatrick with chorizo and barbeque sauce	three 15	six 26	twelve 44
Mixed dozen oyster plate			twelve 43

entrees

Fresh pappardelle	<i>entree 26</i>	<i>main 39</i>	Fried soft shell crab	19
Moreton bay bug, prawns, squid, with tomato, chilli, chorizo & parsley (df)			Korean chilli sauce, lobok radish, green manqo, shiso leaf, sour dressing (qf) (df)	
Grilled king prawns	<i>three 26</i>		Fig carpaccio	18
with green papaya, coriander, kaffir coconut dressing, lemon (qf) (df)			Fresh fig, shaved radicchio, buffalo mozzarella, balsamic reduction, olive oil (v) (qf)	
Seared scallops	22		Potato gnocchi	<i>entree 19</i> <i>main 26</i>
sweet corn custard, chorizo sausage, fennel, qazpacho dressing (qf)			sweet corn, zucchini blossom, peas, truffle, parmesan (v)	
Sashimi ocean trout	19		Salt and pepper calamari	19
Compressed watermelon, apple soy, ginger pickle, wasabi snow (qf)			with Vietnamese salad, nuoc cham & lemon (df)	
Halloumi fries	17		Goats cheese brulee	18
chipotle mayo, shaved radish, pomegranate and chives (v) (qf)			Red capsicum essence, slow cooked heirloom tomato, smoked beetroot, brik crisps (v)	

sides

Beer battered fries	10	Rocket salad	11
Charred cauliflower	11	pear, blue cheese, walnut and rocket salad with verjuice (v) (qf)	
miso mustard dressing, nashi pear, crispy onions and cashews (v) (qf)		Seasonal greens (v) (qf)	11
Roasted Brussel sprouts	11	Mashed potato (qf)	10
garlic, parmesan (v) (qf)		Truffled mash potato (qf)	11

main

Bass Strait grass fed scotch fillet 250g, char grilled, Cajun kipfler potatoes, garlic butter (qf)	42	Chargrilled barramundi Lemongrass, lime and coconut broth, bok choy, sugar snaps (qf) (df)	34
Pork loin Korean pepper paste, charred wombok, sour green apple (qf) (df)	32	Fish and chips Beer battered barramundi, seasoned fries, lemon and caper mayo (df)	26
Vietnamese style roast chicken supreme Carrot, cucumber, cabbage slaw, fish sauce dressing (qf) (df)	28	Soy glazed ocean trout Mango, pink grapefruit, avocado, palm sugar lime dressing, daikon chips (qf) (df) wine suggestion: Roaring Meg Pinot Gris, Central Otago, New Zealand	36 glass 14
Grandchester 150 day grain fed sirloin steak 200g, char grilled, roasted bone marrows, shaved brussels, nuoc cham (qf) (df)	36	Pan fried jewfish sauteed warrigal greens, steamed clams, champagne veloute (qf)	34
Lamb rack Green pea fondant, grilled artichoke, confit tomato, mint jus	38	Seafood platter for two Six natural oysters, chilled Moreton bay buq, four grilled prawns, salt and pepper calamari, beer battered barramundi fillets, fries and salad wine suggestion: After Hours Chardonnay, Margaret River, Western Australia	89 bottle 62
Warm vegetable tart Corn, zucchini, tomato compote, buffalo mozzarella, parmesan and basil (v)	24		

desserts

Pandan Leaf Sponge With coconut custard, lemon curd cigar, passionfruit powder, blackberries	15	Cheese selection – ask your waiter With dehydrated pear, honeycomb and lavoche	21
Churros Cinnamon sugar, dark chocolate ganache, almonds and kalua cream	15		
Vanilla Panna Cotta Roasted peach, granola, pistachio fairy floss (qf)	15	Affogato Espresso, Vanilla Ice cream, Toasted Almond Your choice of Baileys, Frangelico, Licor 43 or Mac.	21
Mango Mousse Pineapple consommé, mango leather, black sesame meringue (qf)	15		
Dark Chocolate tart Chocolate ganache, mousse, peanut butter ice cream, raspberry gel (qf)	15	Dessert Wine Jade Estate Botrytis Riesling Lovedale Hunter Valley, New south wales Penfold's Grandfather South Australia	glass 14 glass 21