

*Welcome to*

## CATCH RESTAURANT

Inspired by the Gold Coast lifestyle and beach-side location, Catch offers a vibrant, coastal and family-friendly experience.

Led by our Executive Chef, Kathy Tindall, Catch uses fresh, sustainably sourced ingredients, celebrating a variety of ingredients from our region.

Enjoy an idyllic location overlooking Orchid Avenue, where diners can watch the street life from large circular porthole windows, or enjoy the energy provided by the open kitchen where our team of chefs create their culinary delights.

Welcome to Catch!

## Bread

<b>OVENBAKED ROSEMARY FLATBREAD</b> 	12
Balsamic & olive oil	
<b>GARLIC BREAD</b> 	9

## Snacks

<b>GNOCCO FRITTO, JAMON</b>	21
Lavender honey, Gorgonzola	
<b>PRAWN TOAST (ASC)</b>	8 EA
Peri peri mayo, lime & coriander	
<b>SOFT SHELL CRAB BAO</b>	8 EA
Slaw, kewpie mayo, sesame, coriander	
<b>CAULIFLOWER POPCORN SALAD</b> 	21
Rocket, spinach, candied pecans, pomegranate, cranberries, radish, watermelon & cayenne vinaigrette	
<b>BLACKENED BARRAMUNDI TACO (ASC)</b> 	11 EA
Wasabi avocado cream, tomato, coriander & lime	

## Oysters

	3	6	12
<b>NATURAL</b> 	16	30	56
Gin & cucumber granita			
<b>KILPATRICK</b>	18	34	62
Smoked bacon & Fancy Hanks BBQ sauce			
<b>MIXED DOZEN OYSTERS PLATE</b>			62

## Fish

grilled, battered OR crumbed

<b>SALTWATER FARMED BARRAMUNDI</b>	36
<b>TASMANIAN SALMON (ASC)</b>	39
Served with crispy potato, side salad and lemon myrtle tartare sauce	

ASC / MSC - Certified sustainable seafood

 VEGAN  VEGETARIAN  GLUTEN FREE

## Mains

<b>SPAGHETTI (MSC)</b>	32
Grilled prawns, tomato, chilli, garlic butter, Regianno	
<b>PORTUGUESE STYLE CHARGRILLED CHICKEN</b> ✂	32
Pepperonata, roast potato, sage and lemon butter	
<b>POTATO GNOCCHI</b> ♻	28
Truffled mushrooms, baby spinach, roast onions & Regianno	
<b>300G FIVE FOUNDERS SCOTCH FILLET</b> ✂	45
Fries, red wine jus	
<b>SEAFOOD PLATTER FOR TWO</b>	120
Six natural oysters, Gin & cucumber granita; smoked salmon MSC; six chilled king prawns ASC, lemon myrtle tartare sauce; salt & pepper squid; choice of grilled, battered OR crumbed barramundi ASC; lemons, side salad, watermelon & cayenne hot sauce	

## Sides

<b>FRIES</b> ♻	12
Rosemary salt, aioli	
<b>SWEET POTATO FRIES</b> ♻	12
Aioli	
<b>SEASONAL VEGETABLES</b> * ♻	12
Olive oil	
<b>GARDEN SALAD</b> * ♻	12
Buttercrunch, heirloom cherry tomatoes, fennel, shallot, pomegranate & verjuice dressing	

*For dietary requests, please speak to our friendly team. We will make every effort to accommodate where possible.*

*ASC / MSC - Certified sustainable seafood*

\* ♻ VEGAN ♻ VEGETARIAN ✂ GLUTEN FREE

*Dessert*  
MENU

SUMMERTIME RASPBERRY ETON MESS	16
Smashed pavlova, passionfruit curd, mango 	
NEW YORK BAKED CHEESECAKE	16
Blueberry , caramelized fig & honey	
WARM CHOCOLATE BROWNIE SUNDAE	16
Kahlua chocolate fudge sauce, vanilla bean ice cream, walnut & pecan crumble 	
THREE CHEESE SELECTION	25
Triple cream Brie, mature cheddar, blue – ask our team for current selection. Served with dried pear, local honeycomb and Falwasser crisp breads 	

*Sparkling*

**CHAIN OF FIRE**

Brut, South East, AU

**REDBANK**

Prosecco. King Valley, VIC

**CHANDON BLANC DE BLANCS NV**

Yarra Valley, VIC

GLASS BOTTLE

10 40

13 51

89

*Champagne*

**HEIDSIECK & CO MONOPOLE**

Blue Top Brut, Champagne, FN

**POMMERY**

Brut Royal NV, Champagne, FN

**POMMERY SUR GLACE**

Royal Blue Sky, Champagne, FN

BOTTLE

105

29 139

199

*Rosé*

**MARQUIS DE PENNAUTIER**

Languedoc, FN

**CHATEAU LA GORDONNE BIO**

Cotes de Provence, FN

GLASS BOTTLE

13 60

73

*White Wine*

	GLASS	BOTTLE
<b>CHAIN OF FIRE</b> Sauvignon Blanc Semillon, South East, AU	10	40
<b>FIORE WHITE</b> Moscato, Mudgee, NSW		47
<b>ROBERT OATLEY SIGNATURE</b> Riesling, Margaret River, WA		65
<b>THE HIDDEN SEA</b> Pinot Grigio, Limestone Coast, SA	13	55
<b>BEACH HUT</b> Chardonnay, Mudgee, NSW	10	43

*Red Wine*

	GLASS	BOTTLE
<b>CHAIN OF FIRE</b> Shiraz Cabernet, South East, AU	10	40
<b>POCKETWATCH</b> Pinot Noir, VIC	12	49
<b>ARGENTO</b> Malbec, Mendoza, AR	13	61
<b>ANNAIS ORGANIC</b> Shiraz, Barossa Valley, SA		58
<b>WILDFLOWER</b> Cabernet Sauvignon, WA		52

*Tap Beer*

**ROTATING CRAFT SELECTION**

**SCHOONER/PINT**

10 / 13

Ask our team for today's range

*Bottled Beer*

**JAMES SQUIRE ZERO**

8

**HEINEKEN**

12

**CORONA**

12

**ASAHI**

12

*Non-Alcoholic*

**EACH**

**SOFT DRINKS**

5

Coke, Coke No Sugar, Fanta, Sprite

**LEMON, LIME & BITTERS**

5

**BUNDABERG GINGER BEER**

5

**JUICES**

5

Orange, Apple, Pineapple

**RED BULL**

5.5

**APANI MINERAL WATER**

9

Still or Sparkling, 750ml

**MILKSHAKE**

8

Chocolate, Strawberry, Caramel, Vanilla, Banana

## *Cocktails*

EACH

### **SURFERS SLING**

23

Absolute Citron, Lychee Liqueur, Blue Curacao,  
Nata De Coco, Mango & Lemon

### **BEACH BLONDE JENNY**

23

Macadamia Liqueur, Cacao Blanc, Malibu,  
Coconut & Pineapple

### **MS MARGORITA**

23

Olmecca reposado tequila, triple sec, lemon, jalapeno, coconut

### **AMBERS PASSION**

23

Ink gin, lychee, lemon

### **WATERMELON WAIKIKI**

23

Absolut vodka, triple sec, watermelon, mint

## *Mocktails*

### **TROPICAL TANGO**

14

Mango, pineapple, vanilla, sprite

### **SURFERS SUNSET**

14

Raspberry, orange, sprite

## *Hot Beverages*

EACH

### **SELECTION OF DILMAH TEA**

5

English Breakfast, Earl Grey, Peppermint,  
Chamomile, Lemon & Ginger, Green Tea

### **SELECTION OF BARISTA COFFEE**

5.5

Latte, Cappuccino, Flat White, Long Black, Mocha,  
Espresso