COCKTAIL

MOCHA MARTINI **$23**
Kahlua, Baileys, Frangelico, honey syrup, cream, chocolate

AUSTRALIAN AVIATION **$23**
Gin, Crème de Violette, Maraschino, lemon juice

LYCHEE MOJITO **$22**
White rum, paraiso, simple syrup, mint, lychee, lime juice

CATALINA VODKA TINI **$20**
Vodka, Midori, orange juice, simple syrup

TENNESSEE FIZZ **$20**
Tennessee Whiskey, peach liqueur, pineapple juice, topped with ginger ale

CATALINA SANGRIA **$20**
Shiraz, Grand Marnier, apple juice, espresso, cinnamon & nutmeg syrup

MOCKTAIL

THE CRANBERRY CUTIE **$15**
Cranberry juice, lemonade, mint & cherry

CATALINA BREEZE **$13**
Lychee juice, butterfly pea syrup, simple syrup topped with sprite

BEER

Beer Draught
Please see staff for selection & prices

BEER	B
XXXX Gold	**$12**
Boags Premium	**$12.5**
Boags Light	**$12**
Tooheys Extra Dry	**$12**
Heineken	**$12**
Heineken 0	**$11**
Byron Bay Lager	**$13**
Guinness	**$14**
Little Creatures Pale Ale	**$14**
Hahn Super Dry 3.5	**$12**
XXXX Summer Lager	**$12**
James Squire Ginger Beer	**$15**

CIDER	B
5 Seeds Cloudy Apple Cider	**$13**

WATER

Just Water	**$5**
Mt. Franklin Sparkling 330ml	**$6**
Mt. Franklin Sparkling 750ml	**$10**

JUICE

Orange | Apple | Pineapple | Cranberry	**$6**

CHAMPAGNE & SPARKLING	G	B
Chain of Fire Brut Cuvee	**$12**	**$55**
Fiore Prosecco	**$14**	**$65**
Craigmore Cuvee Rose		**$55**
Moet & Chandon Imperial Brut		**$150**

MOSCATO & ROSE		
Fiore Moscato	**$12**	**$55**
Marquis de Pennautier Rose	**$14**	**$65**
The Lane Rose		**$70**

WHITE		
Chain of Fire Sem Sauv Blanc	**$12**	**$55**
Ara Sauvignon Blanc	**$14**	**$65**
Chain of Fire Chardonnay	**$12**	**$55**
Wicks Chardonnay	**$14**	**$65**
Robert Oatley Signature Riesling	**$15**	**$70**
The Lane Pinot Gris	**$15**	**$70**
Bremerton “Mollie & Merle” Verdelho		**$60**
Robert Oatley Signature Sauv Blanc		**$70**

RED		
Chain of Fire Shiraz Cabernet	**$12**	**$55**
Robert Oatley Signature Series Shiraz	**$15**	**$70**
Chain of Fire Merlot	**$12**	**$55**
Majella “Composer” Cab Sav	**$14**	**$65**
Pocketwatch Pinot Noir	**$14**	**$65**
Alte Shiraz		**$60**
Argento Classic Malbec		**$60**
Robert Oatley Signature GSM		**$70**
Willunga 100 Tempranillo		**$75**
Wick Estate Pinot Noir		**$80**

SOFT DRINK | Bottle

Coca Cola | Coke No Sugar | Diet Coke	**$7**
Fanta | Sprite | Ginger Beer | Ginger Ale | Tonic	

SOFT DRINK | On Tap

Coca Cola | Coke No Sugar | Lift | Tonic	**$6**
Sprite | Dry Ginger Ale | Lemon Lime & Bitters	

CATALINA
BAR & RESTAURANT

Nestled in the rich history of Brisbane, Australia lies a tale of aviation heritage embodied by Catalina planes.

These iconic flying boats once graced the skies above Brisbane waters, serving a vital role in exploration and transport during World War II. Their sleek silhouettes and unmistakable presence were instrumental in safe guarding Australia’s shores and projecting power across the Pacific. The Catalina’s long-range capabilities and adaptability made it a vital allied aircraft in the Pacific War and was seen braving the elements and enemy fire with unwavering resolve.

Catalina Restaurant and Bar pays tribute to the iconic aircraft that traversed the skies with elegance and symbolizes a legacy of resilience and strategic importance. By supporting the local area with culinary flavour, Catalina Restaurant & Bar continues the legacy, ensuring that the story of the Catalina planes will be forever etched into Brisbane’s history.

(V) Vegetarian
(VGN) Vegan
(GF) Gluten free

(VO) Vegetarian option
(VGO) Vegan option
SEAFOOD ORIGIN (I) Imported

CATALINA MENU

LUNCH & DINNER

ENTRÉE

CATALINA GARLIC BREAD **$18**
Warm artisan bread baked with garlic and herb butter, finished with a rich balsamic glaze

PUMPKIN SOUP (GF) **$22**
Velvety roasted pumpkin soup infused with fresh thyme and served with warm bread

SEAFOOD BASKET (I) **$28**
Golden tempura fish, crumbed prawns, squid and natural scallops served with lemon

BUFFALO CHICKEN WINGS (GF) **$26**
Crispy chicken wings tossed in a spicy buffalo sauce

CLASSIC CAESAR SALAD (VO) **$26**
Crisp baby gem lettuce with bacon, shaved parmesan, anchovies, poached egg and crunchy croutons
+ Add chicken **$6**
+ Add smoked salmon **$9**

LEBANESE CAULIFLOWER (VGO) **$26**
Roasted cauliflower topped with garlic coconut yoghurt, tomato kutt and crispy fried shallots

CLASSIC FISH TACO (I) **$26**
Lightly battered fish served in a soft tortilla with fresh slaw, salsa and lime

FAVOURITES

PIZZA MARGHERITA (V) **$30**
Classic Italian pizza with vine-ripened tomatoes, bocconcini, mozzarella, fresh basil and oregano

PIZZA FOUR SEASONS **$30**
A generous combination of ham, artichokes, roasted red capsicum, black olives, tomatoes and mozzarella

BBQ CHICKEN PIZZA **$30**
Tender BBQ chicken with red onion, green capsicum and mozzarella on a smoky barbecue base

PIZZA TANDOORI CHICKEN **$30**
Green onion, red onion, tomato, mozzarella tandoori marinated chicken

CATALINA STEAK SANDWICH **$30**
Grilled beef steak served on toasted Turkish bread with tomato, cucumber, lettuce, caramelised onion and chips

WAGYU BEEF BURGER **$30**
Juicy Wagyu beef patty topped with bacon, American cheese, pickles and house relish, served with chips

CATALINA CHICKEN SCHNITZEL **$30**
Golden crumbed chicken schnitzel served with chips, fresh garden salad and rich gravy

BEER BATTERED FISH & CHIPS (I) **$30**
Crispy beer-battered fish served with tartare sauce, lemon, house salad and golden chips

KIDS MENU (FOR KIDS 12 AND UNDER)

Spaghetti meatballs	**$20**
Beef burger & chips, tomato sauce	**$20**
Chicken nuggets & chips, tomato sauce	**$20**
Fish & chips, tomato sauce (I)	**$20**
Kids steak & chips, tomato sauce	**$20**
Choice of ice cream: vanilla / chocolate / strawberry	**$10**

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.

15% surcharge applies on public holidays.
Accor Explorer dining discounts do not apply on public holidays.
Itemized split bill are not allowed.

CATALINA
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MAINS

AUSSIE FAVOURITE LAMB SHANK **$47**
Slow-braised lamb shank served on creamy mashed potato with green peas and rich jus

BARRAMUNDI (I) **$47**
Pan-seared barramundi accompanied by grilled fennel and caper cream sauce

CHICKEN SPATCHCOCK **$47**
Roasted butterfly chicken served with fondant potato and pan-roasted jus

PUMPKIN AND SAGE RAVIOLI **$37**
House ravioli filled with pumpkin and sage, served in a rich tomato sauce

SPAGHETTI BOLOGNESE **$35**
Traditional spaghetti with slow-cooked beef ragu, finished with parmesan cheese

CATALINA BUTTER CHICKEN **$37**
Tender chicken simmered in a fragrant butter curry sauce, served with basmati rice, naan bread, chutney and papadums.

GRILLS (GF) *(serve with choice of sauce, house salad and chat potatoes)*

SCOTCH FILLET GRAIN FED MB 1+ 300G **$62**
Premium grain-fed scotch fillet

RUMP STEAK YEARLING MSA 250G **$49**
Tender MSA yearling rump steak

SIRLOIN STEAK MB 3+ 250G **$49**
Marble score 3+ sirloin steak

PORK CUTLET 300G **$49**
Grilled free-range pork cutlet

YOUR CHOICE OF SAUCE | Red wine jus / Peppercorn sauce / Mushroom sauce

SIDES

Creamy potato mash (GF)	**$12**
Fries with tomato sauce	**$12**
Sautéed beans with almonds (GF)	**$12**
Charred cos with house vinegar (GF)	**$14**
Market salad (GF)	**$12**

DESSERTS

CHOCOLATE RASPBERRY COCONUT PEBBLE (VGN/GF) **$22**
Layers of raspberry jelly and dark chocolate mousse on a crunchy chocolate oat base

CHEESE PLATE **$25**
Selection of locally sourced Australian brie, blue and cheddar cheeses with quince paste, fresh berries and assorted crackers

BANOFFEE GROVE TART **$22**
Caramelised banana tart layered with vanilla cream and finished with a crunchy Biscoff base

APPLE AND RHUBARB CRUMBLE **$22**
Warm cinnamon-spiced apple and rhubarb crumble served in vanilla pastry with a golden crumble topping

FRUIT BOWL **$15**
A refreshing selection of seasonal fruits

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