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# CATALINA

## BAR & RESTAURANT

## Food & Beverages

All staff of Novotel Brisbane Airport practice responsible service at all times  
GST is included in the list price | 1.5% surcharge applies to all credit card transactions  
EFTPOS and cash transactions are exempt from the 1.5% surcharge

# Lunchtime Favourites

SERVED 11:00AM UNTIL 5:00PM DAILY

## Lunch Fair — \$19

**Novotel club sandwich,** turkey, crisp bacon, fried egg, lettuce, tomato, cheddar cheese, aioli, served on white bread

**Fish burger,** crumbed reef fish, dill mayo, lettuce, tomato, cucumber, served on a toasted bun

**BCLT,** grilled bacon, tomato, gruyere cheese, lettuce, served on turkish bread

**Chicken melt,** chicken, avocado, smoked cheddar, semi dried tomato, served on turkish bread

**Grilled vegetable bagel,** grilled pumpkin & zucchini, baba ganoush, cream cheese, rocket, served on a toasted bagel

**Spicy chicken wrap,** grilled chicken tenderloin, spicy salsa, avocado, lettuce, tomato, served on a flour tortilla

ALL SANDWICHES AND WRAPS ARE SERVED  
WITH BEER BATTERED CHIPS

**Caesar salad,** cos lettuce, bacon, parmesan, anchovies, poached egg, croutons

add grilled chicken \$4 / add smoked salmon \$6

# Starter

House made Turkish bread w/ sumac & cumin, cultured butter	10
Garlic pizza bread w/ fresh mozzarella	10

# Entrée

<b>Oysters natural</b> , mignonette dressing, baby cress salad (gf)	21 / 32
<b>Grilled oysters</b> , cured bacon, chorizo, Worcestershire (gf)	21 / 32
<b>Prawn &amp; crab linguini</b> , confit cherry tomatoes, garlic, basil & lemon	22 / 35
<b>Cured Atlantic salmon</b> , seared scallops, horseradish cream, pickled cucumber (gf)	22
<b>Szechuan peppered baby squid</b> , chilli ginger dressing, lime, Asian herb salad (gf)	19
<b>Basil &amp; pea risotto</b> , spinach, kale, goat cheese (gf / v)	17 / 25
<b>Duck &amp; jamon croquettes</b> , stokes point smoked cheddar fondue, smokey chilli mayo	20

# Salads

Warm salad of roasted baby beetroots, prosciutto, quinoa & lentils, roasted walnuts, goats cheese, cabernet vinaigrette (gf)	19
Poached chicken salad, baby fennel, shaved savoy cabbage, pecan, cress, red onion, sesame seed, apple, white balsamic vinaigrette (gf)	20
Slow cooked lamb loin, minted pea mousse, grilled vegetable salad, garlic labnah, dukkah (gf)	20

# Pizza

Sopressa salami, prosciutto, mushroom, cherve	22
Grilled zucchini, semi dried tomato, smoked eggplant puree, sumac, mozzarella	20
BBQ chicken, capsicum, onion, bacon, mozzarella	22

# Main Plates

<b>Pork loin mignons</b> , wrapped in prosciutto, cavolo nero, baby beetroot, yam puree, braised fennel, romesco sauce	33
<b>Cumberland sausages</b> , buttered potato puree, caramelized onions, Yorkshire pudding, jus	29
<b>Roasted chicken breast</b> , macadamia & sage stuffing, sweet potato puree, charred shallots	33
<b>French farmhouse cassoulet</b> , confit duck leg, Toulouse sausage, pork belly, thyme jus	34
<b>Atlantic salmon</b> , charred corn salsa, wild rice, avocado mousse, chipotle chilli emulsion	34
<b>Barramundi</b> , sautéed mushrooms, baba ganoush, confit potatoes	35
<b>Lamb ragout</b> , slow braised, sundried tomato, spinach, pappardelle, parmesan	30
<b>Marinated tofu</b> , almond chilli salsa, pak choi, oyster mushroom, warm soy jelly	27
<b>Wagyu burger</b> , bacon, egg, caramelized onion, lettuce, tomato, gruyere cheese, beer battered chips, side salad	25
<b>Panko crumbed coral trout</b> , beer battered chips, garden salad, dill mayo, lemon	27
<b>Massaman curry</b> , beef, potato, peanuts, basmati rice, roti, condiments	26

# Char Grilled

choice of roasted kipfler potatoes & brocolini *or* beer battered chips & garden salad

**Wagyu rump cap** 200g, highly marbled 300 days grain fed - Darling Downs QLD 45

**OP rib eye on the bone** 400g, grass fed yearling - Northern Rivers NSW 43

**MSA eye fillet** 200g, murray grey cross hereford, grass fed - Northern Rivers NSW 42

**Wagyu rump** 350g, 350 days grain fed fl black angus  
cross marble score 4-6 - Darling Downs QLD 42

**Sovereign lamb rump** 280g, gold field regions Victoria 40

# Sauces

Red wine, wild mushroom, creamy peppercorn, Café de Paris butter

# Sides

All Sides 6

Garden salad / grilled corn, coriander & black rice / buttered brocolini & almonds /  
creamy whipped potato mash / beer battered chips & aioli

# Desserts

Glen's warm pear & pecan torte, ginger ice cream, crumble 15

Vanilla bean brulee, macadamia toffee, biscotti 15

Chocolate tart, cocoa sorbet, chocolate sauce and soil 15

Rum Baba, poached fruits, double cream 15

Willow Grove cheese plate - brie, dynasty blue, matured cheddar, crisp breads, dried fruits 25

# Sparkling Wine & Champagne

Bancroft Bridge Brut <i>Riverina, NSW</i>	9	39
~ A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours and a creamy palate with a crisp clean finish.		
La Riva Dei Frati Prosecco DOC Treviso <i>Veneto, Italy</i>	11	55
~ Pale straw-yellow in colour. Intense, fruity aroma with a harmonic taste.		
Domaine Chandon Brut NV <i>Yarra Valley, VIC</i>	13	65
~ Fresh, vibrant and always reliable, Chandon Brut should be enjoyed with seafood or as a part of any celebration.		
Deviation Road Altair Brut Rosé <i>Adelaide Hills, SA</i>	16	76
~ Sweet strawberry, cherry and spice aromas follow through to the palate, where the lively bubbles add lift and balance to these fruit flavours. ★★★★☆ <b>Tony Love, The Advertiser</b>		
Pol Roger Brut Reserve NV <i>Epernay, FR</i>	-	120
~ Pinot Noir contributes body, depth of character and life extending tannins, Pinot Meunier adds youthful freshness, vigour and plump fruit character while Chardonnay gives lightness, elegance and firmness.		
Moët & Chandon Imperial Brut BV <i>Epernay, FR</i>	19	99
~ Bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes.		

# Dessert Wines & Fortified

Giesen Late Harvest SB (60mls) <i>Marlborough, NZ</i>	9.5
~ Mango, passionfruit, grapefruit zest, honey and star anise. A complex and lingering wine.	
Seppeltsfield Para Grand Tawny (60mls) <i>Barossa Valley, SA</i>	10
~ Full bodied, rich and luscious, with concentrated lingering flavours. With aging the wine has become complex, smooth and mellow.	

# White Wines

Christobels Moscato <i>Barossa, SA</i>	9.5	45
~ Light and fresh with flavours of lychees and fresh mango, balanced by a subtle spritz and refreshing sherbet finish. The perfect wine to enjoy on a summer afternoon.		
South Riesling <i>Upper Tamar, TAS</i>	10	49
~ Tight and crisp with great length. The citrus lime flavours follow through to mouth and the cool climate acidity is crunchy and enticing.		
Brokenwood Semillon <i>Hunter Valley, NSW</i>	-	65
~ Lifted aromas of citrus/lemongrass notes. Sweet fruit flavours with great lime juice acidity.		
Redbank 'The Long Paddock' Sauvignon Blanc <i>King Valley, VIC</i>	-	40
~ Zesty and fresh with generous green tropical fruit flavours balanced by a refreshing citrus acidity and persistent passionfruit finish.		
Giesen Estate Sauvignon Blanc <i>Marlborough, NZ</i>	11	55
~ Gooseberry notes with passionfruit tones and wonderful acidity to carry the palate through to its trademark crisp finish.		
Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>	16	76
~ Elegant line and length; refined, fleshy yet focussed and refreshing.		
Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River, WA</i>	12	59
~ Richness and weight are balanced with fresh acidity, giving direction and finesse.		
La Maschera Pinot Grigio <i>Limestone Coast, SA</i>	10	49
~ A hint of red apple and cashew and on the palate; a melange of flavours, with coriander and cinnamon on the mid palate leading to fresh pear juice and crunchy red apple acidity on the finish.		
Giesen Estate Pinot Gris <i>Marlborough, NZ</i>	11	55
~ Tropical fruit tones and a textural brioche characteristic. Along with the attractive fruit and mouthfeel, the wine is impeccably structured.		
Bancroft Estate Chardonnay <i>Riverina, NSW</i>	9	39
~ Unctuous grilled cashew, fig and peach, yet manages to keep itself directed and controlled.		
TarraWarra Estate Chardonnay <i>Yarra Valley, VIC</i>	13	65
~ The wine has grapefruit and lemon zest aromas with underlying notes of cashew nuts. The palate has a creamy yet fine texture derived from 10 months on lees and a lovely drive with persistence of flavour.		
~ <b>95 Points, James Halliday Australian Wine Companion</b>		

# Rosé & Red Wines

La Vieille Ferme Rosé <i>Rhone, FR</i>	9.5	45
~ Pink with pastel shots. Perfume of rose petals and citrus fruit. Grapefruit aromas and fresh fruit give an intense and balanced wine.		
Giesen Estate Merlot <i>Marlborough, NZ</i>	11	55
~ Blueberry, blackcurrant and plum notes dominate, the wine also possesses a soft tannin structure.		
Cape Mentelle 'Trinders' Cabernet Merlot <i>Margaret River, WA</i>	13	65
~ Savoury, dusty oak provides depth and structure, finishing with chalky, dry tannins		
Bancroft Estate Shiraz Cabernet Sauvignon <i>Riverina, NSW</i>	9	39
~ Ripe and full with fine tannins, culminating in a smooth, lingering finish.		
Palliser Estate Pencarrow Pinot Noir <i>Martinborough, NZ</i>	12	59
~ Tight and firmly bound with deep core, supported by fine, grainy tannins, and the wine carries through to a refreshing, sinewy finish with long, lingering plum and spice notes.		
Dalrymple Pinot Noir <i>Pipers River, TAS</i>	-	65
~ On the palate immediate appeal with sweetness of ripe fruits, fine fruit tannins that balance the oak to provide structure right through to the smooth lingering finish.		
~ <b>91 Points, Harvey Steiman, Wine Spectator Insider</b>		
Yalumba 'The Strapper' Grenache Shiraz Mataro <i>Barossa, SA</i>	11	55
~ Authentic Barossa Shiraz is sandwiched between the understated fragrant perfume of Grenache and the earthy, rustic tannins of Mataro — a well bred, strapping and savoury wine.		
~ <b>94 Points, Ray Jordan, The West Australian</b>		
Langmeil 'The Long Mile' Shiraz <i>Barossa Valley, SA</i>	10	49
~ Bright, juicy fruit flows over the tongue giving a lovely full palate yet medium body. Lightly peppered and briary spice add to the complexity, with silky tannins flowing onto the fruitful and slightly spicy finish.		
Heathcote 'Cravens Place' Shiraz <i>Heathcote, VIC</i>	15	75
~ Rich and vibrant in the modern style; Well-balanced acid gives a complete palate, an immediate hit of cherry and fresh raspberries gives way to seamlessly to chocolate, coffee, and black pepper.		
Rymil 'The Dark Horse' Cabernet Sauvignon <i>Coonawarra, SA</i>	11	55
~ An abundance of juicy, ripe dark fruits led by blackcurrant, mulberry and dark cherries mingle on the palate with rich dark chocolate and hints of mint.		
~ <b>90 Points, Mike Bennie, Wine Business Magazine</b>		
Ringbolt Cabernet Sauvignon <i>Margaret River, WA</i>	13	65
~ A lively intense blackberry compote, progressing into the complexity sumptuousness of dark chocolate characters and finishing with stylish tannins.		
~ <b>92 Points, Tyson Stelzer, Wine Business Magazine</b>		

# House Cocktails \$16

## **Mojito**

Mt Gay Silver, mint, soda, lime, & sugar syrup

## **Margarita**

Jose Cuervo Especial, lemon juice, Cointreau, & salt

## **Cosmopolitan**

Belvedere, cointreau, lime, & cranberry juice

## **French Martini**

Belvedere, chambord, & pineapple juice

## **Espresso Martini**

Belvedere, espresso coffee, Kahlua, and sugar syrup

## **Honey Flake**

Tia Maria, Bailey's, Drambuie, & fresh cream

## **Negroni**

Campari, Martini Rosso, Gin, & a slice of orange

## **Capriosca**

Bacardi, sugar, lime, & topped with soda

## **Caipirinha**

Cachaca, sugar, lime, & topped with soda

## **Aviation**

Hendricks Gin, parfait amour, lemon juice,  
& maraschino syrup

## **Bloody Mary**

Belvedere, tomato juice, worcestershire, salt & pepper,  
lemon, tabasco, & a celery stalk

# Beer & Cider

## DRAUGHT BEER *400ML*

XXXX Gold	6.8
James Squire Pale Ale	8
Hahn Super Dry	7.5
Heineken	8.5

## LIGHT

Hahn Premium Light	6.5
James Boags Light	6.8

## MIDSTRENGTH

XXXX Gold	7
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## FULL STRENGTH

Boags Premium	8
Toohey's Extra Dry	7.5
XXXX Bitter	7.5

## AUSTRALIAN CRAFT

James Squire Range	9
Little Creatures Pale Ale	9.5
Little Creatures Rogers	9
White Rabbit Dark Ale	9.5
White Rabbit White Ale	9.5

## LOW CARB

Hahn Super Dry	7.5
XXXX Summer Lager	7
Hahn Super Dry 3.5	7

## PREMIUM

Kirin Ichiban	9.5
Heineken	9
Corona	9
Stella Artois	8.5
Hoegaarden	10

## CIDER

James Squire Orchard Crush Apple	9
James Squire Orchard Crush Pear	9
Little Creatures Pipsqueak	9