





A taste of the region...

Welcome to Katers restaurant, where we invite you to experience a true taste of the Southern Highlands.

Our menu reflects Head Chef Thomas Pirker's food philosophy of embracing seasonal flavours and making the most of the abundant and quality ingredients that are grown and produced in this region, supporting farmers, artisans and the local community.

We are proud to share with you the following regional produce:

Brillig Farm, chemical-free vegetables and salad greens (Exeter)

Country Valley Dairy, milk and yoghurt (Picton)

Dewsburys Pork, free range, ethically raised pork (Goulburn)

Li-Sun Exotic Mushrooms, mushrooms (Mittagong)

Maugers Meats, free range, grass fed beef and lamb (Robertson)

Moonacres, organic vegetables and artisan breads (Robertson)

Eating with the seasons, we are treated to a rich diversity of flavours throughout the year. During these warmer months, you'll enjoy the following fresh produce when it is truly at its best: spring peas, asparagus, kohlrabi, zucchini flowers, strawberries, rhubarb, fresh herbs, young shoots and greens. In this menu, you can also experience some native Australian flavours, including lemon myrtle, rosella and samphire. Enjoy!



Tasting Menu

Asparagus and yellow beets, quinoa, cashew miso cream, rice crisp gf, ve

Matched with Mt. Ashby Pinot Gris, Moss Vale, Southern Highlands, NSW

Pea, garden herb and buttermilk soup, porcini gnocchi, rye bread dust gf option, v

Matched with Tertini Riesling, Joadja, Southern Highlands, NSW

Sea trout, almond, broccolini, chorizo, red wine butter gf option

Matched with St. Maur Chardonnay, Exeter, Southern Highlands, NSW

Persian spiced braised lamb neck, eggplant, bulgur pilaf, kale, labneh

Matched with Artemis Pinot Noir, Joadja, Southern Highlands, NSW

Quark mousse, rhubarb and strawberry poached in rosehip tea, lemon myrtle crumb v

Matched with De Bortoli 'Noble One' Botrytis Semillon, Riverina, NSW

\$109 per person

\$174 per person, with matching wines

Optional cheese course, add \$15 per person

Please note, the degustation menu is served for the entire table only.

df – dairy free, gf – gluten free, v – vegetarian, ve – vegan

Please advise your waiter of any special requests or dietary requirements.

Credit card surcharges apply to all transactions.



Entrée

Pea, garden herb and buttermilk soup , porcini gnocchi, rye bread dust <small>v, gf option</small>	18
Asparagus and yellow beets , quinoa, cashew miso cream, rice crisp <small>gf, ve</small>	22
House cured beef rib , pickled shimeji, young shoots, onion soubise <small>gf</small>	22
Sand crab , samphire, kohlrabi, macadamia, mint <small>gf</small>	24
Zucchini flowers , spiced buffalo ricotta and rice stuffing, tahini remoulade, pistachio olive crumb, sumac dust <small>gf, v</small>	22

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Main

Sea trout , almond, broccolini, chorizo, red wine butter <small>gf option</small>	40
Honey brined chicken , whipped potato, roasted carrots, romaine lettuce, cabernet vinegar <small>gf, df option</small>	40
Persian spiced braised lamb neck , eggplant, bulgur pilaf, kale, labneh <small>df option</small>	42
300g Southern Highlands beef sirloin , potato cake, charred onion, homemade BBQ sauce <small>gf</small>	46
Baked cauliflower polenta , creamed spinach, spiced chickpeas, oyster mushroom, smoky capsicum, crispy onion <small>df, gf, ve</small>	36
Trio of Dewsburys Pork to share (serves two) Locally raised free range pork three ways: 8-hour slow cooked shoulder Roasted honey caraway pork rack Fried pork croquette w broccolini and carrots, baked potato, cider apple sauce, mustard aioli <small>df option, gf option</small>	85

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Sides

Chips, garlic aioli <small>v</small>	10
Chips, truffle, parmesan, garlic aioli <small>v</small>	12
Warm potato salad, salsa verde, feta <small>df option, gf</small>	10
Steamed garden greens, lemon, olive oil <small>df, gf, ve</small>	10
Brillig Farm seasonal leaves and sprouts, radish, tomato, parmesan, toasted seeds, verjuice <small>gf, v, ve option</small>	10

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Dessert

Quark mousse , rhubarb and strawberry poached in rosehip tea, lemon myrtle crumb <small>v</small>	16
Caramelised pumpkin seed parfait , sour curd, rosella, saffron meringue <small>gf, v</small>	16
Manjari chocolate tart , cashew cream, blackcurrant compote, sweet dukkha <small>ve, gf, df</small>	18
Affogato , espresso coffee, vanilla bean ice cream and your choice of Tia Maria, Baileys or Frangelico <small>v</small>	16
Handmade petit fours	16
Australian cheese selection , homemade fruit paste, artisan bread, crackers <small>gf option, v</small> Ask your server for today's selection:	
2 cheeses	18
3 cheeses	23

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