



Daytime grazing, 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 here in this region, supporting farmers, artisans and the local community.

This daytime Grazing Menu features a range of lighter options to be enjoyed for lunch in the restaurant 12pm until 2pm, or a satisfying snack any time 11.00am until 9pm.

Here, 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)
Maugers Meats, free range, grass fed beef and lamb (Robertson)
Moonacres, organic vegetables and artisan breads (Robertson)

For the full Katers experience, and an even greater selection of local and seasonal ingredients, we welcome you to join us for a la carte and degustation dining for dinner, seven nights a week.

Enjoy!



Something light

Moonacres organic fenugreek sourdough, olive oil v	8
Spiced roasted nuts of, gf, v	8
Fries, garlic aioli v	10
Australian cheese trio, homemade fruit paste, crackers, nuts gf option, v	28
Manor House Grazing Platter, smoked ham, air dried ham, salami, cheeses, olives pickles, homemade chutney, Moonacres sourdough bread	34



Feeling hungry

Pea, garden herb and buttermilk soup, porcini gnocchi, rye bread dust gf option, v	16
Open sandwich, lemon herb buffalo ricotta, asparagus, radish, young shoots gf option, v	16
Poached egg and kipfler potato salad, yellow beets, Brillig Farm leaves, toasted seeds, mustard of, gf, v	18
Persian spiced lamb salad, Brillig Farm leaves, bulgur, cucumber, tahini yoghurt gf option	26
Orecchiette pasta, speck, mushroom, broccoli, oregano, parmesan v option	26
Angus beef burger, bacon, cheese, tomato, pickles, homemade chutney, fries, mustard	28
Pan fried fish of the day, potato, Greek-style salad, salsa verde gf, df option	34
250g Maugers scotch fillet, Brillig Farm leaves, fries, homemade BBQ sauce gf	40



Something sweet

Spiced almond and thyme cake, honey mascarpone, strawberries gf, v	16
Manjari chocolate tart, cashew cream, blackcurrant compote, sweet dukkha ve, gf, df	18
Handmade petit fours v	16
Affogato, espresso coffee, vanilla bean ice cream, your choice of Tia Maria, Baileys or Frangelico v	16
Devonshire Tea for two four homemade scones, jam and cream, your choice of tea or espresso coffee v	20



Traditional High Tea

Available 12 noon – 3pm. Reservations required 24 hours in advance.

Classic High Tea,* scones, selection of sweet and savory treats, your choice of tea or espresso coffee gf option, v option	38
Sparkling High Tea,* scones, selection of sweet and savory treats, your choice of tea or espresso coffee, glass of sparkling wine gf option, v option	48
Children's High Tea,* scones, selection of sweet and savory treats, your choice of juice or hot chocolate gf option, v option	16.50

*Prices per person