





A reflection of diversity...

Welcome to Katers Restaurant, where we invite you to a culinary journey of diverse flavours in the heart of the southern highlands.

Our menu reflects Executive Chef Prabh Walia's years of training in various five star establishments paired with his food philosophy of embracing seasonal flavours and a unique palate, making the most of the abundant and quality ingredients that are grown and produced here in this region.

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, blackberries, strawberries, rhubarb, fresh herbs, stone fruits and greens. In this menu, you can also experience some native Australian flavours, including lemon myrtle, Kakadu plum and sea blite. Enjoy!



Entrée

Local Sourdough aged cabernet vinegar, Australian EVOO	11
Pea, garden herb and broad beans, sugar snap, radish, rye bread crisp <small>gf, v option</small>	24
Pumpkin Ravioli, sage butter, pine nuts, tartufo al pecorino <small>ve</small>	26
Twice cooked pork belly, seed crumble, goji berry, 5 spice rum <small>gf</small>	29
Cured king ora salmon, chilly cucumber relish, saffron dip, caviar <small>gf</small>	30
Scallops, smoked pea puree, cumin foam, seablite <small>gf</small>	28

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.



Main

Market Fish , cauliflower puree, heirloom tomato, watercress <small>gf option</small>	42
Corn fed chicken , wild rice Pilaf, 'frisse', Verjuice <small>gf</small>	40
Lamb back strap , bulgur, baby carrot, labneh	42
Angus Sirloin MB2+ , broccoli puree, charred onion jam, shiraz jus <small>gf df</small>	44
Fennel Risotto , truffle pecorino, pickled fennel, Preserved lemon, dill <small>df, gf, ve</small>	32
Masala Prawn Lemon myrtle & curry dressing, beach herbs <small>df option, gf option</small>	43

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Sides

Charred asparagus, manchego, macadamia v	12
Triple cooked potato, harissa aioli v	12
Radicchio & stone fruit salad, raisin dressing, pepitas <small>df option, gf</small>	12
Steamed garden greens, lemon myrtle, olive oil <small>df, gf, ve</small>	12

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Dessert

Kaffir lime & crème fraiche mousse , poached rhubarb, Kakadu plum crumb _v	20
Rose Pavlova , mango salsa, passionfruit, watermelon, mint _{gf, v}	21
Wattle seed chocolate tart , Vanilla mascarpone, seasonal berries, pistachio soil _v	23
Australian cheese selection , fig jam, grapes, crackers _{gf option, v} Ask your server for today's selection:	
3 cheeses	24
4 cheeses	30

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