





A reflection of diversity...

Welcome to Katers Restaurant, where we invite you on a culinary journey of diverse flavours in the heart of the Southern Highlands.

Our menu reflects our experience in hospitality; our Chefs have a wealth of culinary expertise and a deep passion for food. Known for blending traditional techniques with modern flair, and always driven by a love for creating memorable dining experiences. Our commitment to quality, creativity, and hospitality continues to inspire. Enjoy!



Entrée

Charred Artisan bread, aged balsamic vinegar, Australian extra virgin olive oil	16
Potato Gnocchi, green peas, Gorgonzola sauce, parmesan.	30
Torched Hokkaido scallops, black bean puree, crispy chorizo, wakame seaweed. (I)	32
King prawns, polenta cake, green harissa, cherry tomato(A)	36
Spiced Jackfruit Pakora, walnuts, pickled turnip, tzatziki, herb oil.	30
Pork dumplings, Jhol achar soup, sesame seeds, coriander	32

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



Main

- **Wilted caulini fioretto**, Roasted sweet potato mash, crispy chickpeas, Mexican salsa, fried curry leaf. 38
- **Sou vide sword fish steak**, grilled asparagus, Australian Mix Beans, pineapple salsa, velouté sauce(l) 49
- **Corn fed chicken supreme**, saffron cauliflower puree, wild mushroom, pickled turnip, au Vin Blanc 45
- **Sutherland lamb rump**, desire potato roast, sauté silver beets, pepper, green harissa, jus 48
- **Red Gum beef sirloin 300gm**, truffle mash, wilted Cavolo Nero, eschalots, red wine Jus. 61
- **Beef Cheeks Ragu**, Saffron Pappardelle Pasta, Stracciatella, basil leaf. 49
- **Marinara Paella**, prawn, mussels, squid, calm, bisque Arrabbiata sauce, parmesan, parsley. (M) 48

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Sharing

Red Gum Tomahawk 1.2kg

\$195

Designed for two - three people, choice of two sides, jus

Whole Fish of the Day 600g

\$85

Designed for two people, choice of two sides, velouté sauce

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Sides

Seasonal steamed greens , garlic olive oil.	15
New potato , chimichurri	15
Heirloom Carrots , almond flakes, honey.	18
Warm baby beets , feta, pine nuts.	18
Soft herbs Salad , mix leaf, cucumber, cherry tomato, Spanish onion, spiced walnut, crumble feta, current dressing.	16

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Dessert

Creamy Rice Pudding , desiccated coconut, mix nuts & seeds, berries, aromatic Spices.	24
Chocolate fondant , vanilla ice cream, peanut crumble, seasonal berries.	24
Compressed bread & butter pudding , rum and raisin ice cream, crème anglaise	24
Saffron poached pear , gingerbread soil, sugar glass, berry sorbet	24
Australian cheese selection , fig jam, nuts, dry fruits, berries, Assorted crackers	
Ask your server for today's selection:	
3 Cheeses	28
4 Cheeses	34

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