





## 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	14
Vegetable Crudo, fermented baby vegetables, finger lime pearls, dill herb oil	26
Torched Hokkaido Scallops, black bean puree, crispy chorizo, wakame seaweed	30
King Prawns, polenta cake, green harissa, cherry tomato	36
Pumpkin and Ricotta Ravioli, sage butter, pine nuts, parmesan	30
Pork Dumplings, jhol achar soup, sesame seeds, coriander	24

*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

<b>Grilled cauliflower steak</b> , artichoke, confit garlic, romesco sauce	36
<b>Poached aged blue eye cod fillet</b> , asparagus, tapioca crisp, bone velouté sauce, dill	48
<b>Lobster tail</b> , green barley risotto, lumpfish caviar, pecorino, truffle oil	68
<b>Corn fed chicken supreme stuffed</b> , pickled lemon, saffron cauliflower puree, wild mushroom, au vin blanc	45
<b>Sutherland creek rack of lamb</b> , pomme au gratin, corn spears, beets, harissa, pepper, jus	48
<b>Red gum beef eye fillet</b> , truffle mash, soft quail egg, wilted cavolo nero, eschalots, jus	59

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## Sharing

**Red Gum Tomahawk 1.2kg** **\$190**

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

**Whole Baby Red Snapper 500g** **\$85**

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

**Whole Baby Barramundi 500g** **\$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, rosemary	15
Dutch carrots, almond flakes, honey	15
Warm baby beets, feta, pine nuts	15
Caesar salad, quail egg, bacon, crouton, parmesan dressing	15

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## Dessert

Vanilla & coconut panna cotta, mango gel, almond tuile, seasonal berry compote	22
Chocolate fondant, vanilla ice cream, peanut crumble, strawberry salsa	22
Compressed bread & butter pudding, rum and raisin ice cream, crème anglaise	22
Saffron poached pear, gingerbread soil, sugar glass, berry sorbet	22
Australian cheese selection, fig jam, grapes, crackers	
Ask your server for today's selection:	
3 Cheeses	26
4 Cheeses	32

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