

# 3-COURSE sel menu

entrees

#### Halloumi fries

Chipotle mayo, shaved radish, pomegranate and chives (v) (gf)

# Salt and pepper calamari

with Vietnamese salad, nuoc cham and lemon (df)

#### Szechuan fried soft shell crab

Pickled green papaya, black garlic mayonnaise (qf) (df)



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# Potato gnocchi

Sweetcorn, zucchini blossom, peas, truffle, parmesan (v)

## Pork loin

Korean pepper paste, pickled shimeji mushrooms, corn puree, master stock (qf)

# Chargrilled barramundi

Lemongrass, lime and coconut broth, bok choy, sugar snaps (qf) (df)

# Caramelised pineapple

Kaffir lime, Szechuan ice cream, passionfruit powder

#### Churros

Cinnamon sugar, dark chocolate ganache, almonds and kahlua cream

# Orange sticky date

Orange, almond and sticky date pudding, Cointreau caramel sauce, vanilla bean ice cream (qf)









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#### About

Thank you for considering Catch Restaurant for your upcoming dining experience.

Catch is the signature restaurant at Hilton Surfers Paradise. Inspired by the Gold Coast lifestyle, the restaurant offers a vibrant, coastal atmosphere complemented by fresh, affordable cuisine. Our menus, created by Executive Chef Kathy Tindall, have subtle Asian influences and a focus on sustainable seafood. We pride ourselves on sourcing the best local ingredients whether it be from the ocean, the farm, or the paddock.

Catch Restaurant enjoys an ideal location overlooking the energy and excitement of Orchid Avenue. The 160 seat main dining room is complement by a semi private dining area comfortably seating groups of 60. The restaurant features large circular porthole windows, filling the space with natural light, and an open kitchen where the team of Chef's create their culinary fare.

Throughout your experience at Catch, our friendly service team are on hand to help. Passionate and knowledgeable, they'll ensure you receive a warm welcome and intuitive Australian service. We are committed to making your event a memorable experience. Should you have any special requests, please let us know and we will do our best to facilitate them.

# Capacity

Dining Area = 152 guests

Semi Private Dining Room = 42 quests

Catch Restaurant is available for a range of functions and events, and our special event packages and menus can always be tailored to suit your individual requirements.

Exclusive Use (Monday - Thursday): minimum spend \$4000

Exclusive Use (Friday & Sunday):

minimum spend \$5000

Exclusive Use (Saturday): minimum spend \$6000

## Menu pricing

2 COURSE MENU \$45 per guest - your choice of entree and main course from a selection of

three options per course.

3 COURSE MENU \$60 per guest - your choice of entree, main course and dessert from a

selection of three options per course.

DELUXE SET MENU \$75 per guest - your choice of entree, main course and dessert from a

selection of premium options, served with warm bread and selection of

shared sides.

BUFFET MENUS from \$65 per guest (minimum 30 guests) please ask us about customising a

buffet to suit your requirements

CANAPE PACKAGES from \$30 per guest (minimum 40 guests) a selection of 6 hot and cold

canapes, served within a 2 hour timeframe. Canape options are only available

in conjunction with beverage packages.