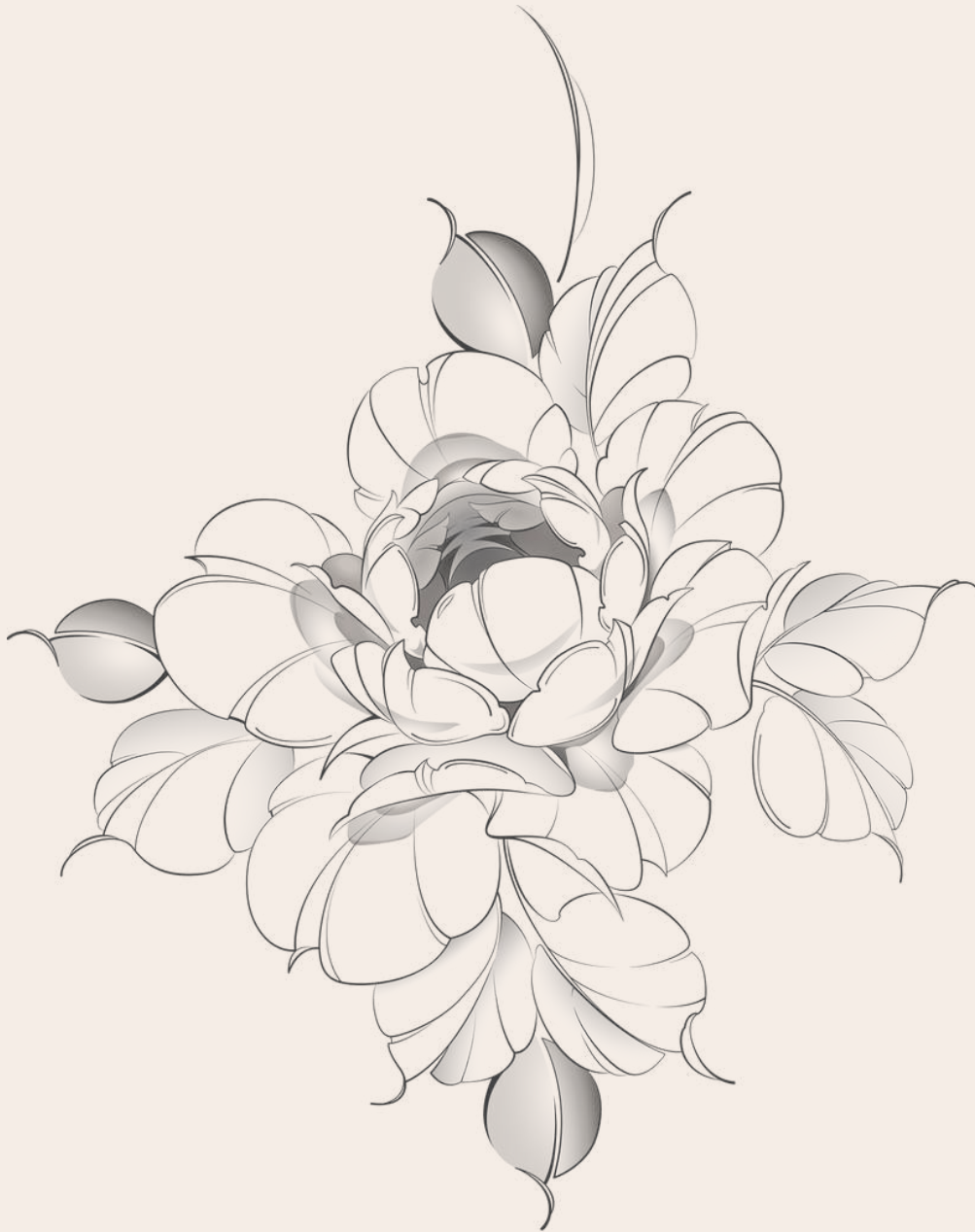


Australian Cafe - Night Cafe



CATALEYA

ESTATE

A Place for Inspired Writers, Designers, Musicians & Artists

 CATALEYA.ESTATE



Golden Mango



Mango & Coconut Healthy Bowl 390

A silky blend of ripe mango and banana, topped with crunchy granola, fresh fruit, and a sprinkle of toasted coconut chips for the perfect tropical indulgence.



Good Morning Honey



Honey Roasted Almond Granola 320

Indulge in our signature Honey Roasted Almond Granola, featuring golden clusters of oats and almonds roasted in aromatic honey. Each bite delivers the perfect crunch and sweetness, offering a luxurious & nourishing start to your day.

+ Soy Milk + Almond Milk + Oat Milk



Famous Banana Split



Forest Berries Banana Split 410

Silky panna cotta paired with ripe bananas, velvety Greek yogurt, and golden crunchy granola, drizzled with creamy coconut. Finished with crisp, toasted coconut chips for an irresistible touch of tropical indulgence.



Berry Love



Berry Power Bowl 350

A vibrant blend of mixed berries provides a burst of vitamins, antioxidants, and the perfect balance of sweet and tart flavors. Creamy Greek yogurt adds tang and extra protein, while a scoop of protein powder gives this bowl a satisfying punch to keep you energized. A touch of peanut butter lends richness and healthy fats.



Golden Affection



Fried Eggs on Ciabatta 250

Sunny-side-up eggs with perfectly crisp edges, served over a bed of cottage cheese & garlicky sautéed greens, with a hint of chili oil for a touch of heat. A vibrant and satisfying dish that balances rich yolk on a toasted Ciabatta bread.



Beloved Breakfast



Avocado, Boiled Eggs & Olives 350

Silky avocado paired with perfectly boiled eggs, crowned with briny olives and drizzled in a robust seed mustard dressing. A vibrant ensemble of creamy, tangy, and savory notes that create a deliciously experience on a toasted Ciabatta bread.

favorite



Çilbir



Turkish Eggs 390

Perfectly poached eggs nestled on a bed of creamy, herb-infused yogurt, drizzled with smoky chili butter & topped with fresh dill. A harmonious blend of tangy, spicy, and velvety goodness that awakens your taste buds with every bite.



Soho

Hash Brown Eggs Benedict 390

A decadent twist on the classic, featuring crispy hash browns as the base, topped with perfectly poached eggs and generous slices of premium, high-quality leg ham. Drizzled with rich, velvety hollandaise sauce and garnished with fresh chives, this dish offers a delightful crunch paired with creamy indulgence, perfect for any brunch lover.



Cottage Breakfast



Asparagus Mushroom & Cheese Omelette 350

Fluffy omelette with sautéed asparagus, earthy mushrooms, and a generous amount of grated cheese, melted to perfection.



Parisian

Leg Ham, Brie & Pear Melt 325

Delicate layers of premium leg ham, creamy brie, and thinly sliced pear, all toasted to golden perfection. The harmony of savory and sweet melts into every bite, creating a warm, indulgent treat with a crisp finish. Perfectly balanced and utterly satisfying.



Park Lane

Avocado, Boiled Eggs & Cheese 290

A delightful toastie featuring creamy avocado, crisp apple slices, and fresh sprouts, mixed garden leaves topped with perfectly boiled eggs. Served on toasted sourdough, it's a harmonious blend of flavors and textures that make for a satisfying and nutritious meal.



Tuna Melt

Toasted Cheese Tuna Sourdough 325

Indulge in our Tuna Melt, a comforting classic that combines perfectly seasoned tuna salad with melted cheese on thick, toasted bread. Each bite delivers a delightful mix of savory flavors, with the creamy tuna and gooey cheese creating a harmonious blend. Finished with a touch of crispness from the toasted exterior, this hearty sandwich is perfect for a satisfying lunch or a cozy dinner option.



Brisket Lover

Slow Braised Beef Brisket Melt 455

Indulge in our Australian Beef Brisket Melt Sandwich, featuring tender, slow-braised Brisket piled high on perfectly toasted bread. Enhanced with rich, savory flavors and melted cheese that ooze with every bite, this sandwich delivers a luxurious twist on a classic melt. Topped with caramelized onions for added sweetness and depth, this hearty creation is perfect for those seeking a satisfying and unique dining experience.





The Estate Burger



Australian Wagyu Beef Burger Melt 450

Crafted from premium Wagyu beef, renowned for its exquisite marbling and melt-in-your-mouth tenderness. Each patty is seared to perfection, locking in its rich, buttery flavour. Nestled in a freshly baked artisan bun, it's topped with crisp greens and a hint of tangy pickles for a perfect balance of freshness and zest. Finished with our signature smoky sauce, which adds a bold, savoury kick, this burger is a symphony of indulgence, delivering an unforgettable gourmet experience in every bite.



Shipwrecked



Scallops Meunière 990

Savor the elegance of our premium Scallops Meunière perfectly seared, hand-selected scallops with a delicate, sweet flavor and melt-in-your-mouth texture. Bathed in high-quality butter infused with garlic and a touch of lemon, each bite delivers a rich and aromatic experience. Served with artisanal crusty bread to capture every luscious drop, this dish embodies refined indulgence.



Perfect Beginning



Salmon Crudo 590

Experience the refined luxury of our Salmon Crudo—delicate, velvety slices of the finest salmon, artfully dressed in a vibrant citrus emulsion, flecks of premium sea salt, and a whisper of fragrant herbs. Each exquisite bite offers an elegant symphony of flavors, creating a sophisticated and indulgent tasting journey.



Fiordilatte Caprese

Fiordilatte Caprese 450

Delicate fiordilatte mozzarella paired with ripe heirloom tomatoes and fresh basil, drizzled with cold-pressed extra virgin olive oil and aged balsamic for an elegant Italian classic.



Northern Beaches

Sicilians Prawns 490

Succulent prawns sautéed to perfection in a fragrant blend of aromatic garlic and fresh herbs, elevated with a splash of premium white wine to enhance the flavors. This dish captures the essence of Sicilian coastal cuisine, harmonising savory and aromatic elements. A true taste of the Mediterranean on your plate.



Luxury



Prawn & Scallop Bisque 590

A rich and velvety seafood soup, crafted with the essence of slow-simmered prawns and scallops, delicately infused with aromatic herbs and a splash of high quality french cream. Each spoonful delivers a luxurious taste of the ocean, finished with a hint of pan toasted marinated scallops for depth and richness.



Seabound



Atlantic Salmon 690

Atlantic salmon, seared to perfection with a crispy golden crust and tender, flaky center. Finished with a luscious lemon herb butter, enhancing the salmon's natural richness with bright, zesty notes in every bite.



Captain



Lemon Butter & Sauvignon Blanc Sea Bass 690

Indulge in delicate, crispy sea bass, pan-seared to golden perfection. A silky lemon butter sauce, infused with hints of Sauvignon Blanc, elevates the dish with citrusy brightness and a touch of elegance. Perfectly balanced, this dish pairs beautifully with a chilled glass of Sauvignon Blanc, creating a light, luxurious experience. Best paired with our wild mushroom creamy risotto for a memorable meal.



Datenight



Wild Mushroom Fettuccine 590

Experience the richness of our Wild Mushroom Fettuccine, where al dente ribbons of pasta intertwine with a medley of earthy wild mushrooms, sautéed to perfection. Each bite is coated in a velvety sauce made from fresh cream, garlic, and a hint of white wine, with Italian DOP Parmigiano Reggiano aged 18 months melted into the pasta, adding a deep, savory finish.

Choice to add pan-seared chicken marinated 90



favorite

Labour of Love



Wild Mushroom Risotto 590

Savor the earthy elegance of our Mushroom Risotto, featuring creamy Arborio rice infused with a medley of perfectly sautéed wild mushrooms. Each spoonful offers a deep, rich flavor, elevated by a touch of white wine and finished with a drizzle of truffle oil. Mixed with Italian DOP Parmigiano Reggiano aged 18 months, this luxurious dish strikes the perfect balance of comfort and sophistication in every bite.

Choice to add pan-seared chicken marinated 90

Won Fat Quality Award - Omega 9



Rib Eye Lover A5



Olive Fed Wagyu Rib Eye 1,590

A masterpiece from Kagawa, Japan's premier olive producer since 1908. This exceptional Wagyu rivals Kobe with its prestigious JMGA Gold Medal grade and boasts an unparalleled richness that earned the Fat Quality Award at the Best Beef Olympics. Indulge in its buttery marbling and savory depth—an extraordinary dining experience.

Won Gold - Beef Olympic Mastery Winner



Tenderloin A5



Olive Fed Wagyu Tenderloin 1,790

Sourced from Kagawa, Japan's leading olive producer, this tenderloin is a masterpiece of flavor and texture. Raised on an olive-enriched diet, it delivers a delicate umami profile with unparalleled tenderness. Cooked to perfection, it proudly carries the JMGA Gold Medal, a testament to excellence in Wagyu craftsmanship.



Agllo e Olio



Garlic & Chili Aglio e Olio with Seasoned Pan-Seared Chicken 690

Al dente pasta tossed in aromatic garlic-infused olive oil, chili flakes, and fresh parsley, finished with tender, pan-seared chicken marinated in herbs and spices for deep, savory flavor. Simple, bold, and irresistibly satisfying.

Slow Cooked for 24 Hours



Beef Ragu



Braised Beef Ragu 690

Slow-cooked, melt-in-your-mouth beef in a rich, hearty tomato sauce, infused with red wine, garlic, and aromatic herbs. Served over your choice of pasta or creamy polenta, finished with a sprinkle of freshly grated Italian DOP Parmigiano Reggiano for a comforting and indulgent experience.



Sovereign



Linguine in Luxurious Shellfish Bisque 790

Golden, silky linguine bathed in a luscious, slow-reduced bisque crafted from premium shellfish, enriched with butter, cream, and aromatic cognac. A decadent fusion of ocean depth and velvety indulgence.



Golden Wedges



Golden Potato Wedges 270

A tower of golden tortilla chips piled high with savory, spiced beef, gooey melted cheese, and fiery jalapeños. Crowned with vibrant pico de gallo, luscious guacamole, and a cool swirl of tangy sour cream, every bite is an explosion of bold, crave-worthy flavors. Perfect for sharing—or not!



Onion Rings

Onion Rings & Homemade Sauce 270

Hand-cut onions, dipped in a light, seasoned batter and fried to golden perfection. Crisp on the outside, sweet and tender inside, served with a side of our house-made dipping sauce. Perfect for sharing or enjoying solo.



Rosemary Salt Potatoes



Crispy Rosemary Salt Potato 255

Indulge in the ultimate comfort side with our Crispy Roast Potatoes. Golden and perfectly seasoned, each potato is roasted to a satisfying crunch on the outside while remaining tender and fluffy on the inside. These irresistible bites are the perfect complement to any dish, offering a timeless combination of texture and flavor.



Garlic & Buttery



Sautéed Mushrooms 195

Savor the rich, earthy flavors of our Garlic Butter Sautéed Mushrooms, a perfect side dish that pairs beautifully with any main. Fresh, plump mushrooms are delicately sautéed in a luxurious garlic butter sauce, finished with a sprinkle of fresh herbs for an extra touch of flavor. Each bite offers a deliciously savory experience that's both comforting and indulgent.



Winter



Anchovies Caesar Salad 350

Crisp romaine lettuce tossed in our creamy house-made Caesar dressing, topped with crunchy garlic croutons and Italian DOP Parmigiano Reggiano aged 18 months for a rich, nutty flavor. Finished with a hint of fresh lemon zest for a bright, balanced touch.

Choice to add pan-seared chicken marinated 180



Summer



Grilled Salmon Salad 590

Grilled Atlantic Salmon Salad featuring perfectly cooked salmon with a crisp, golden sear atop a bed of fresh greens.

Paired with vibrant vegetables and finished with a zesty vinaigrette, each bite is elevated by shavings of Italian DOP Parmigiano Reggiano aged 18 months, adding a rich, savory depth to this refreshing yet hearty dish.



Autumn



Dark Green Salad & Walnuts 350

A robust mix of dark leafy greens, tossed with crunchy walnuts and sharp cheddar cheese for a perfect blend of textures and flavors. The earthiness of the greens is beautifully complemented by the nuttiness of the walnuts and the rich, savory notes of aged cheddar, all tied together with a light vinaigrette that enhances the freshness of every bite.



Spring



Garden Fresh Tomato Salad 290

Tomato Salad featuring a medley of ripe, heirloom tomatoes, each bursting with flavor. Tossed with fresh basil, drizzled with extra virgin olive oil, and finished with a sprinkle of Italian DOP Parmigiano Reggiano aged 18 months, this salad offers a refreshing and vibrant dish that celebrates the simplicity and richness of summer.



Chilli Nachos



Ultimate Beef Nachos 325

A tower of golden tortilla chips piled high with savory, spiced beef, gooey melted cheese, and fiery jalapeños. Crowned with vibrant pico de gallo, and a cool swirl of tangy sour cream, every bite is an explosion of bold, crave-worthy flavors. Perfect for sharing—or not!



Garlic Bread



Ciabatta Rustica Garlic Bread 150

Experience the irresistible allure of our Ciabatta Garlic Bread – golden, crusty ciabatta infused with the perfect balance of roasted garlic and fresh herbs. Each slice boasts a tender, airy crumb and a warm, rustic charm, finished with a light drizzle of olive oil for an extra hint of richness. A simply unforgettable start to your meal.



Cheesy Garlic Bread



Cheesy Herbed Garlic Bread 180

Warm, crusty bread generously spread with a rich garlic butter, layered with melted mozzarella and parmesan cheese, and infused with a fragrant mix of fresh parsley and oregano. Baked to golden perfection, it's a savory, cheesy delight with a crispy edge and a soft, buttery center. Perfect for sharing—or not!



Honey Glazed Toast



Shokupan Honey Toast 290

Thick slices of golden-brown brioche, perfectly soaked in a cinnamon-vanilla custard and pan-seared to crispy perfection. Finished with a dusting of powdered sugar and served with seasonal fruit, whipped cream, and warm maple syrup.



Caramelized Apple



Warm Apple Crumble 290

Indulge in our classic Apple Crumble, featuring tender, spiced apples baked to perfection and topped with a golden, buttery crumble. Served warm and accompanied by a scoop of creamy vanilla ice cream, it's a comforting dessert that captures the essence of home.



Perfect Waffle



Golden Belgian Waffle 310

Light and crisp on the outside, fluffy on the inside, our waffle is served golden-brown and freshly made. Topped with a dusting of powdered sugar and a drizzle of warm maple syrup, it's perfect with fresh berries and a scoop of creamy ice cream for an indulgent treat. A breakfast classic elevated to perfection!



Vanilla Infused Custard



Classic Crème Brûlée 320

Experience the elegance of a perfectly crafted crème brûlée, with its silky, vanilla-infused custard hidden beneath a delicate, glassy layer of caramelized sugar. Crack through the golden crust to reveal a creamy, luscious interior that melts on the tongue, offering a sublime balance of rich, smooth textures and subtle, sweet flavors. A timeless dessert that delivers pure indulgence in every spoonful.

THE BARKERY

By Cataleya Estate

FURRY FRIENDS

A La Bark Menu

Don't forget our waggy tailed friends are on their holidays too.

Treat them to a fancy lunch, dinner or snack from our pawsomely crafted menu.



(We change the menu every season)



Main

Pawsome Beef 340

Ground Beef, Quinoa, Carrots, Apples
Broccoli & Grated Ginger Root

Slow cooked for 2 hours, Your dog will not only love the taste but will also benefit from the nutritious blend of ingredients in this homemade meal. Enjoy the happiness on your dog's face as they indulge in this specially crafted culinary delight made just for them.

Turkey & Veggie Bowl 340

Ground Turkey, Brown Rice, Boiled Eggs, Carrots, Parsley, Bone Broth & Olive Oil

This homemade dog food recipe is made with love and packed with essential nutrients to keep your furry friend healthy and happy.

Seasonal Treats 50



Dessert

Doggie Ice Cream 200

Pup-kin-Pie

Pumpkin & Banana, Coconut Milk, Turmeric & Ginger

Paw-lickin Chicken

Probiotic Yogurt for Dogs, Roasted Chicken Liver, Organic Beef Root & Fresh Thyme

Woof Wellington

Smoked Leg of Lamb, Brown Butter Bechamel, Mash Potato, Green Pea Puree & Linenberry

Filtered Water - Complementary

All profits from The Bakery will be donated to support an animal shelter.

We care about your furry friend's health and well-being. Before ordering, please consider your dog's dietary needs, allergies, and any food sensitivities. Always consult with your veterinarian if you are unsure about introducing new foods to your dog's diet. Our menu items are prepared with dog-friendly ingredients, but each dog is unique, and what suits one may not suit another. Enjoy responsibly! 🐾

100% ARABICA

ESTATE BLEND

DARK FRUIT | CHOCOLATE | TOFFEE

Experience the rich and velvety harmony of our Colombian Estate Blend, where deep notes of dark fruit, luscious chocolate, and a hint of toffee unfold in every sip. Perfectly balanced and beautifully bold, this blend is best enjoyed with your choice of milk, elevating your coffee moment to pure indulgence.

+ Soy 30 + Almond Milk 30 + Oat Milk 30

100% ARABICA

SINGLE ORIGIN

STONE FRUIT PEACH UNDERTONES

Experience the distinct elegance of our Colombian Single Origin coffee, featuring delicate stone fruit notes and subtle peach undertones. Grown in the high altitudes of Colombia's premier coffee regions, this coffee offers a bright, balanced cup with a refined sweetness and a refreshing finish. Perfect for those who appreciate a sophisticated and nuanced coffee experience with a hint of vibrant fruitiness.

Hot Coffee | Tea

Espresso -- 120

Americano -- 120

Piccolo Latte -- 120

Latte -- 130

Flat White -- 130

Cinnamon Dolce -- 140

Cappuccino -- 130

V60 -- 220

Speciality Cold Drip -- 220

Nutella Mocha -- 160

Hot Chocolate -- 140

Matcha -- 170

Earl Grey Pot -- 220

English Breakfast Pot -- 220

Cold Coffee | Tea

Iced Americano -- 140

Iced Latte -- 140

Iced Caramel Latte -- 140

Iced Cinnamon Dolce -- 140

Ice Mocha -- 160

Classic Dirty -- 160

Salted Caramel Dirty -- 160

Single Origin Affogato -- 180

Orange Espresso -- 180

Iced Matcha -- 190

Honey Lemon Iced Tea -- 180

Passionfruit Iced Tea -- 180

Ice Earl Grey -- 180

Ice English Breakfast -- 180

Summer Love | Drinks

Pink Lemonade -- 180

Pomegranate Peach Lemonade -- 180

Blue Butterfly Pea Lemonade -- 180

Matcha & Strawberry -- 220

Strawberry Infused Milk -- 220

Iced Matcha Latte -- 220

Iced Blueberry Latte -- 220

All the Greens Cold Pressed Juice -- 220

All the Greens Plus Apple -- 220

Orange, Carrots & Ginger -- 220

Watermelon, Apple & Mint -- 220

Blueberry & Coconut Smoothie -- 220

Spring Water Acqua Panna Bottle -- 220

Sparkling Water San Pellegrino Bottle -- 220

CATALEYA

ESTATE

All prices exclude 7% VAT and 10% Service Charge