



The summers at Nan's  
house always began with the  
same familiar scent — the salty  
tang of the sea carried inland on  
the breeze, mixing with the smoky  
promise of bbq. The backyard was  
shaded by an old jacaranda, its  
fallen blossoms turning the grass  
into a soft carpet of purple.

CATSEYE POOL  
CLUB 1000 B73

Wood Grilled Flatbread	78
Lemon Leaf Grilled Mozzarella	
Crushed Tomatoes, Garlic & Saffron	
Sunflower Seed Pesto	
Green Olives	

Selection of Raw Wild Fish & Scallops	74
Capers, Shallots, Black Pepper	
Extra Virgin Olive Oil	
Salt & Vinegar Potato Crisps	

Batter Fried Wild Fish Rolls	82
Soft White Bread Rolls	
Yoghurt Tartare Sauce	
Oak Lettuce & Cucumber	
Saltbush Salsa Verde	
Bread & Butter Pickles	



Wood Grilled  
Ryukyu Pork Belly  
Tacos 86

Charcoal Grilled  
Whitsunday Prawns 90

AI Pastor Marinade

CPC White Corn Tortillas

Onion & Coriander Salsa

Wood Grilled Pineapple

Pineapple Hot Sauce

Lime

Turmeric, Lime Leaf, Garlic &  
Lemongrass Marinade

Macadamia Nut Satay Sauce

Sour Green Mango & Thai Basil  
Salad

Sticky Rice



BBQ Sun Farm  
Heritage Sommerlad  
Chicken  
Half / Whole 140/240  
  
Salad of Tomatoes, Sourdough  
& Basil  
  
Fresh Corn Polenta  
  
Lemon  
  
Aioli

Wood Roast White  
Pyrenees Lamb  
Shoulder  
Half / Whole 140/240  
  
Spanakopita  
  
Grilled Flat Beans & Lemon  
  
Garlic Roast Potatoes  
  
Tzatziki & Pickles

Whitsunday's  
Wild Fish Pie 140  
  
Vadouvan, Fennel,  
Leeks & Potatoes  
  
Roast Cauliflower, Almonds  
& Pickled Sultanas  
  
Salad of Green Peas, Baby Gem  
Lettuce, Mint & Shallots

Lunch was a ritual: freshly caught  
fish, crisp from the grill, and salads  
that spilled over with colour.



Little Joe Grass Fed  
Beef Sirloin on the  
Bone 160

Native Pepper Sauce

Parsnip Mustard

Charred Cabbage,  
Pepperberry

Roast Bone Marrow &  
Horseradish Gremolata

Salad of Rocket, Rhubarb  
& Sorrel

Whitsunday's Wild  
Fish Green Curry 150

Paperbark Grilled Wild  
Fish Fillet

BBQ Cucumbers, Pea Leaves  
& Pickled Garlic

Crunchy Shrimp, Shallot  
& Chilli Oil

Steamed Rice

BBQ Whitsunday's  
Line Caught Coral  
Trout 160

Slow Cooked Zucchini, Basil &  
Chilli

Chickpea & Fennel Seed Panisse

Burnt Tomato Vinaigrette

Kasoundi

Aioli



Julie's Chocolate Cake	24	Selection of Today's Sorbets	18	Raspberry & Coconut Trifle	42
Passionfruit Curd		Raspberry Sorbet		White Chocolate & Lime Ganache	
Creme Fraiche		Daintree Chocolate Sorbet		Muyu Jasmine Verte Sponge	
		Coconut Sorbet		Coconut Jam	
				Raspberry Jelly	



Glazed Pineapple Galette	22	Neapolitan Sundae By Sundays	18
Sugar Cane Rum Ice Cream		Daintree Chocolate Ice Cream	
		Cassowary Coast Vanilla Ice Cream	
		Queensland Strawberry Ice Cream	
		Soft Cream, Waffle & Chocolate Sauce	





# CATSEYE POOL CLUB

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.*

*Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable Sunday and Public Holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.*