



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, it's fallen blossoms turning the grass into a soft carpet of purple.

CATSEYE
POOL
CLUB

Wood Grilled Flatbread	78	Selection of Raw Wild Fish & Scallops	74	Batter Fried Wild Fish Rolls	82
Lemon Leaf Grilled Mozzarella		Capers, Shallots, Black Pepper		Soft White Bread Rolls	
Crushed Tomatoes, Garlic & Saffron		Extra Virgin Olive Oil		Yoghurt Tartare Sauce	
Sunflower Seed Pesto		Salt & Vinegar Potato Crisps		Oak Lettuce & Cucumber	
Green Olives				Saltbush Salsa Verde	
				Bread & Butter Pickles	



Wood Grilled
Ryukyu Pork Belly
Tacos

86

Al Pastor Marinade

CPC White Corn Tortillas

Onion & Coriander Salsa

Wood Grilled Pineapple

Pineapple Hot Sauce

Lime

Charcoal Grilled
Whitsunday Prawns

90

Turmeric, Lime Leaf, Garlic &
Lemongrass Marinade

Macadamia Nut Satay Sauce

Sour Green Mango & Thai Basil
Salad

Sticky Rice



Salad of Tomatoes, Sourdough
& Basil

Fresh Corn Polenta

Lemon

Aioli

Spanakopita

Grilled Flat Beans & Lemon

Garlic Roast Potatoes

Tzatziki & Pickles

Roast Cauliflower, Almonds
& Pickled Sultanas

Salad of Green Peas, Baby C
Lettuce, Mint & Shallots

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

Passionfruit Curd

Creme Fraiche

Selection of
Today's Sorbets 18

Raspberry Sorbet

Daintree Chocolate Sorbet

Coconut Sorbet

Raspberry &
Coconut Trifle 42

White Chocolate &
Lime Ganache

Muyu Jasmine Verte Sponge

Coconut Jam

Raspberry Jelly



Glazed
Pineapple Galette 22

Sugar Cane Rum Ice Cream

Neapolitan Sundae
By Sundays 18

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'.