

SEAFOOD

Fish of the Day \$M/P [GFO]
Fresh catch of the day grilled & served with optional lemon butter sauce

Calamari \$28 [GFO]
Grilled or Salt & Pepper

Chilli Calamari \$29 [GFO]
Calamari pan fried in a chilli, garlic, white wine & Napoletana sauce

Garlic Prawns \$34 [GFO]
w/ choice of creamy garlic or garlic infused olive oil

Gamberoni \$35 [GFO]
Local tiger prawns grilled to perfection

Chilli Mussels \$23 [GFO]
Local mussels in white wine, chilli, garlic, Napoletana sauce served w/ crusty Italian bread

Cat & Co Platter \$50
A selection of fresh local seafood.

SIDES

Seasonal vegetables \$8 / Mash \$6
Garden salad \$8 / Beer battered fries \$8 / Onion rings \$6

KIDS MENU

ALL MEALS \$12- WITH A JUICE, ICE CREAM & TOPPING

Plain Pasta - Spaghetti, Penne, Fettuccini

Pasta with Sauce - Napolitana, Bolognese, Carbonara, Alla Panna

Cheeseburger & Chips

Chicken schnitzel & Chips - salad

Chicken Parmigiana & Chips - salad

Steak & Chips - salad

Fish & Chips - salad

S & P Calamari & Chips - salad

THE GRIND

Cappuccino	8oz/12oz	\$3.8/\$4.5
Flat white	8oz/12oz	\$3.8/\$4.5
Latte	8oz/12oz	\$3.8/\$4.5
Long black	8oz/12oz	\$3.8/\$4.5
Hot chocolate	12oz	\$4.5
Mocha	12oz	\$4.5
Chai latte	12oz	\$4.5
Dirty Chai Latte	12oz	\$4.5
Macchiato	short/long	\$3.2/\$3.8
Espresso		\$3.7
Vienna	12oz	\$4.5
Affogato		\$5
Liquor Coffee		\$8

Soy milk/Almond milk 50c
Flavoured coffee \$1

Rubra loose leaf tea \$4
Served w/ your choice of milk

English Breakfast - a strong blend of Ceylon tea, perfect with breakfast

Green Sunshine - An antioxidant rich green tea balanced with the sweetness of pineapple.

Peppermint - Gently dried, of excellent Hungarian quality with a high content of etheric oils.

Lemongrass & Ginger - A zesty & invigorating lemon ginger herbal blend with a hint of raspberry tang taste

Chamomile - A premium quality chamomile with bright yellow flowers

Granny's Garden - A deliciously flavoured fruit melange with a strawberry/rhubarb taste & a hint of cooling mint to finish - Great as a ice tea!

COLD DRINKS

Coke, Sprite, Lift, Fanta \$4
Soda water, Chinotto, Peach or Lemon Ice Tea \$4
Orange, Apple, Pineapple, Tropical juice \$4
Lemon lime & bitters \$4.5
Spring Water [600ml] \$3
Rocchetta Mineral Water Still or Sparkling \$4.5

MILK+ SHAKES

Iced Coffee, Chocolate, Mocha, Chai- w/ cream & ice cream \$5.5

Milkshakes-choc, strawberry, vanilla, banana, caramel, spearmint \$5

Apricot Whip \$5

CAKES+DESSERTS

Please see the daily selection in our display fridge

FOOD ALLERGY NOTICE

Our food may contain traces of nuts and other allergens, as food is cooked in a common cooking area. Please advised us of any allergies when ordering.

EST 2017



CATALANO
& CO
BALDIVIS

**Our restaurant is fully licenced
& BYO - WINE ONLY**
corkage charge of \$2 p/p

☎ 9558 9001

📱 /catalanoandco

✉ info@catalanoandco.com.au

📍 Shop 19 61 Makybe Dr, Baldivis WA 6171

APPETISERS

Fresh bread \$3 / **Garlic Bread** \$6

Bruschetta \$12 [V]

Toasted Italian bread w/ Roma tomato, red onion, basil, garlic, extra virgin olive oil

Marinated Mushroom Bruschetta \$14 [V]

Toasted Italian bread w/ marinated mushrooms, basil pesto, Persian fetta

Cat & Co Antipasto \$35 [serves 2] [GFO]

Selection of cold meats, marinated vegetables, provolone cheese, Persian fetta, served w/ salciccia, bread, extra virgin olive oil & balsamic

Soup of the Day \$13 [Seasonal]

Salsiccia \$17 [GFO]

Grilled Italian sausage w/ marinated olives & provolone cheese

Calamari \$19 [GFO]

Grilled or Salt & Pepper

Chilli Calamari \$20 [GFO]

Calamari pan fried in a chilli, garlic, white wine & Napoletana sauce

Garlic prawns \$23 [GFO]

Creamy garlic or garlic infused olive oil

Chilli Mussels \$23 [GFO]

Local mussels in white wine, chilli, garlic, Napoletana sauce served w/ crusty Italian bread

Arrancini of the day \$14 [V]

Caprese Salad \$14 [V, GFO]

Fresh tomato, buffalo mozzarella, basil, spanish onion, oregano & local basil pesto vinaigrette

Oysters Natural - 1/2 Dozen \$15 Dozen: \$30
Kilpatrick - 1/2 Dozen \$17.5 Dozen: \$35

SALADS

Caesar Salad \$18 [GFO]

Cos lettuce, croutons, crispy bacon, egg, shaved parmesan & anchovies in our own house made Caesar dressing

Spinach & Pumpkin Salad \$18 [VGO, GFO]

Spinach, oven roasted pumpkin, crispy pancetta, shaved parmesan, cherry tomatoes, roasted cashews, dressed in olive oil & red wine vinaigrette

Salmone Affumicato \$27 [GFO]

Smoked Salmon, mixed greens, sun dried tomato, capers, spanish onion, avocado, dressed in lemon, extra virgin olive oil & Dijon mustard.

Calamari Salad \$26.5 [GFO]

Lemon pepper calamari, mixed greens, cucumber, cherry tomatoes, avocado & spanish onion, dressed in a lime & coriander mayonnaise

Chicken Mango Salad \$26 [GFO]

Mixed greens, cucumber, peppers, cherry tomatoes, roasted pinenuts in a mango yogurt dressing.

Char Grilled Octopus Salad \$27 [GFO]

Char grilled marinated octopus, mixed greens, cucumber, roasted peppers, cherry tomatoes, spanish onion, extra virgin olive oil & red wine vinaigrette.

Add-

Chicken \$8 / Salmon \$9 / Prawns (6) \$9

PASTA

Choice of spaghetti, fettuccine, penne or tortellini
Homemade gnocchi, ravioli & gluten free penne \$4 extra

Bolognese \$21

Catalano family recipe

Napoletana \$20 [V]

Slow cooked Roma tomatoes, garlic & basil sauce.

Arrabiata \$23

Italian sausage in a white wine, garlic, chilli, basil & Napoletana sauce

Marinara \$28

Local seafood in a white wine, garlic, basil & Napoletana sauce [chilli optional]

Al Funghi \$23 [V, VGO]

Mushrooms, roasted peppers, bocconcini cheese, fresh tomato sautéed in garlic & extra virgin olive oil [chilli optional]

Gamberi Piccante \$28

Local tiger prawns in a white wine, garlic, basil, chilli & Napoletana sauce

Carbonara \$23

Creamy egg, bacon, spring onion & parmesan cheese sauce.

Carciofi \$26

Chicken tenders, sun dried tomatoes, mushrooms, artichoke hearts & avocado in a creamy sauce

Alla Vodka \$23

Marinated chicken tenders, baby spinach, roasted pine nuts in a vodka Napoletana & cream rose' sauce

Conchiglie \$28

Local tiger prawns & scallops, sugar snaps & red peppers in a creamy sauce

Alla Panna \$23

Ham, mushroom, in a garlic & creamy parmesan cheese sauce

Broccoletti \$23 [V, VGO]

Broccoli, sun dried tomatoes, olives, cherry tomatoes, fetta cheese & chilli in garlic & extra virgin olive oil

Domenico \$20

Simplicity at its best ... garlic, chilli, basil & parsley, tossed in extra virgin olive oil [parmesan cheese optional]

Zucca \$23 [V]

Roasted pumpkin, pinenuts, rocket & persian fetta in a creamy sauce

Lasagne \$23

Our own traditional recipe passed down over three generations of Catalano's

Cannelloni \$23 [V]

Home made pasta tubes filled with spinach and ricotta cheese in a Napoletana sauce

Risotto \$26 [VO]

Risotto of the day

[GFO] Gluten free option, [VGO] Vegan option,
[VO] Vegetarian option [V] Vegetarian

CHICKEN

Chicken Schnitzel \$27

Freshly crumbed chicken breast, grilled until golden brown

Chicken Parmigiana \$29

Freshly crumbed chicken breast topped with Napoletana sauce & mozzarella cheese

Chicken Scallopini \$30 [GFO]

Chicken medallions gently sautéed in your choice of sauce:

BOSCAIOLA: Creamy mushroom & white wine sauce

PIZZAIOLA: Napoletana sauce, mushrooms, olives, roasted peppers & chilli

MARSALA: Marsala & mushrooms in a creamy sauce

Pollo Alla Griglia \$34 [GFO]

Grilled chicken breast, topped with local tiger prawns in a creamy peppercorn & rosemary sauce.

MEAT

Veal Schnitzel \$27

Freshly crumbed veal cutlet, grilled until golden brown

Veal Parmigiana \$29

Freshly crumbed veal cutlet topped with Napoletana sauce & mozzarella cheese

Pork Scallopini \$30 [GFO]

Pork medallions gently sautéed in your choice of sauce:

BOSCAIOLA: Creamy mushroom & white wine sauce

PIZZAIOLA: Napoletana sauce, mushrooms, olives, roasted peppers & chilli

MARSALA: Marsala & mushroom in a creamy sauce

Marinated Grilled Lamb Cutlets \$36 [GFO]

Served on a bed of sautéed baby spinach & asparagus

Sirloin \$32 [GFO]

300g char grilled prime cut of beef

Black Angus Scotch Fillet \$36 [GFO]

300g char grilled prime cut of beef

Choice of sauce; mushroom, pepper, garlic, pizzaiola

-Add creamy garlic prawns \$8

-Add Morton bay bug tail \$8

All of the above dishes served with chips & salad