

# DINNER MENU

Cato's Restaurant & Bar is renowned on Hastings Street as a great venue for people watching & for the abundant Sheraton buffet & creative a la carte menu.

Cato's was named in honour of famous Australian author & long-time Noosa resident Nancy Cato OAM (1917-2000), whom was a strong campaigner for local environmental conservation & also known for publishing several historical novels including 'All the Rivers Run' which was later made into a TV mini series.

## Dinner Buffet

\$59.00 per person - Sunday to Thursday

\$79.00 per person - Friday & Saturday

\*Children 0 - 3 years eat FREE

\*Children 4-12 years - \$29.50 Sunday to Thursday  
- \$39.50 Friday & Saturday

### Bread

Warm pana de casa with tarragon & whole grain mustard butter	\$ 7.50
Garlic pizza bread, olive oil & aged spanish balsamic drizzle	\$ 9.50
Prosciutto, baby bocconcini, olive & basil pizza bread	\$ 9.50

### Starters

Thai style chicken broth, steamed wontons & shitake mushrooms	\$13.50
Coffin bay oyster - lemon wedges & lime aioli (½ dozen)	\$18.50
- fire & ice (½ dozen)	\$19.50
Shitake, swiss brown and oyster mushroom tart with mascarpone, aged parmesan & truffle oil	\$18.50
Hervey bay scallop & salmon ceviche, soy lime dressing & tomato salsa	\$21.50
Crispy fried chicken, green tea noodles & tom yum aioli	\$19.50
Asian style squid salad, toasted cashew nuts & noc cham dressing	\$18.50
Aniseed & pepper crusted kangaroo fillet, beetroot tartare & horseradish cream	\$21.50

Allow us to fulfil your needs.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

Not all ingredients included in each dish are listed.

Prices are "GST" inclusive. "Conditions apply"

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## Mains

Moroccan style grilled king prawns, saffron risotto, trussed tomatoes, skordalia en croute & baby cress \$37.50

Cannon of white Pyrenees lamb, smoked eggplant cigar, crispy garlic polenta & roasted baby beetroots \$37.50

Slow roasted huon salmon, soy, wasabi, agave glaze, green onion, pak choy & sticky coconut rice \$37.00

Prosciutto wrapped beef eye fillet, horseradish potato roesti, creamed goats cheese & broccolini \$39.50

Duck leg confit, celeriac & pumpkin purée, crisp lotus flower, duck sausage with cognac & petit poached pears \$39.00

Vegetarian style tagliatelle, smoked tomatoes, goats cheese, capers, ligurian olives & fresh chilli \$30.50

## Little Extras

Sweet potato chips with garlic aioli & sumac salt \$ 9.50

Creamy mash potato with white truffle oil \$ 9.50

Polenta, fresh herbs & gorgonzola gratin \$ 9.50

Santorini style salad, cos lettuce, olives, croutons, noosa red tomatoes & grilled haloumi \$ 7.50

Baked baby fennel with parmesan crumbs \$ 9.50

