

Sydney Morning Herald Good Food Guide 2009

Catalina

“Beautifully understated elegance and professional service combine in one of the most perfectly positioned restaurants on the planet – harbour view, pottering seaplanes and ferries. An entrée of succulent seared scallops, cauliflower purée and shallots arrives with two warm, teardrop-shaped zucchini flowers stuffed with a steamed scallop and chive mousse. A soft, kebab sized roll of startingly fresh tasting poached rock lobster is paired with kipfler potatoes, beans and salmon roe. A main course of hickory-smoked, enviably moist salmon is tied up in a cylindrical parcel that belies its seemingly modest size. A leaf of slightly bitter cavolo nero, parsnip purée and crunchy pancetta manage not to overpower the fish. A classic duck is a spread of juicy, gamey roast breast slices with a crisp confit leg on carrot purée, couscous and watercress. As the sun sets, we’re seduced into an exquisite coconut pot de crème dessert. Who knew there would be room?”

“...and go again for the suckling pig, slow cooked for 12 hours, then roasted to order”