
KATERS

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A reflection of diversity...

Welcome to Katers Restaurant, where we invite you on a culinary journey of diverse flavours in the heart of the Southern Highlands.

Our menu reflects our experience in hospitality; our Chefs have a wealth of culinary expertise and a deep passion for food. Known for blending traditional techniques with modern flair, and always driven by a love for creating memorable dining experiences. Our commitment to quality, creativity, and hospitality continues to inspire. Enjoy!

PEPPERS KATERS

ENTRÉE

Charred Artisan Bread, aged balsamic modena, australian extra virgin olive oil. 16
Wine pairing - Prosecco

Sautee Chicken Livers, peas puree, eshallot, pepper, bean sprout, lime, parsley. 32
Wine pairing - Pinot Noir

Torched Hokkaido Scallops (3 Scallops), black bean puree, crispy chorizo, wakame seaweed, pitted bush. (A) 34
Wine pairing - Pinot Grigio

Harissa Prawns (2 Prawns), creamy polenta, confit cherry tomato, pitted bush. (A) 34
Wine pairing - Riesling

Nepalese Soy & Brown Mushroom Choila, cucumber salsa, tahini yoghurt, herb oil. 30
Wine pairing - Grenache

Prosciutto, Melons and Burrata, arugula, balsamic modena, pitted bush. 34
Wine pairing - Dry Rosé

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You'll notice our menus now list A, I or M next to seafood items: (A) is for Australian origin (I) is for Imported origin and (M) is for Mixed origin. Please inform our team if you have a food allergy or intolerance.

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MAIN

Miso Stuffed Egg Plant, vegetables couscous pilaf, tomato achar. *Wine pairing - Grenache*	38
Humptydoo Barramundi, chickpeas mash, green beans, baby carrots, parsnips, saffron capper cream sauce. (A) *Wine pairing - Chardonnay*	49
Sous-vide Chicken Supreme, pickle lemon, spinach, mushroom, turmeric roasted cauliflower, creamy gravy. *Wine pairing - Pinot Noir*	45
Slow Cooked Lamb Shank, curried cabbage, desire potato, broccoli, Peppers bush, jus. *Wine pairing - Shiraz*	48
Red Gum Beef Sirloin 300gm, truffle mash, wilted bok choy, portobella mushrooms, crispy onions, jus. *Wine pairing - Cabernet Sauvignon*	62
Blue Swimmer Crab Spaghetti, sugo, bisque, gremolata sauce. (A) *Wine pairing - Pinot Grigio*	48

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SIDES

Seasonal Steamed Greens, herb olive oil.	16
New Potato, chimichurri.	16
Warm Baby Beets, feta, pine nuts.	16
Wilted Broccoli, confit garlic, parmesan.	16
Brussels Sprout, chilli, crispy speck, balsamic Moderna.	16
Fattoush Salad, romaine lettuce, cucumber, cherry tomato, spanish onion, spiced walnut, crumble feta, corn chips, sumac dressing.	16

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SHARING

Red Gum Tomahawk 1.2kg, 205
Designed for two - three people, choice of two sides, jus.
Wine pairing - Shiraz

Whole Fish of the Day - MAJIKUNA Marination, 85
Designed for two people, choice of two sides, velouté sauce.
Wine pairing - Chardonnay

Sticky five spices Pork Ribs 1.5kg, 195
Designed for two people, choice of two sides.
Wine pairing - Grenache

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DESSERTS

Chocolate Fondant, vanilla ice cream, peanut crumble, seasonal berries. 24
Wine pairing - Muscat

Saffron Poached Pear, gingerbread soil, seasonal berries, berry sorbet. 24
Wine pairing - Iced Riesling

Hawaiian Cheese Cake, biscotti crumble, pineapple, coconut, passion fruit. 24
Wine pairing - Iced Riesling

Tiramisu, mascarpone, seasonal berries, cocoa powder. 24
Wine pairing - Grand Tawny

Yoghurt Pudding Cake, rum & raisin Ice cream, seasonal berries, maple syrup. 24
Wine pairing - Muscat

Australian Cheese Selection, quince jam, nuts, dry fruits, berries, assorted crackers.
Ask your server for today's selection: 3 Cheeses 28
4 Cheeses 34
Wine pairing - Grand Tawny

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