

Mains

Fish of the Day - 200g Premium Fillet Grilled, Rosemary and Potato Gratin, Sauce Gribiche, Lemon	36
Crab Pasta - Arrabbiata Sauce, Garlic, Basil, Blistered Tomatoes, Fresh Egg Spaghetti	34
Lamb Ragù - Whole Lamb, 8 Hour Braised, Pancetta, Fresh Egg Pappardelle Pasta	28
Wood Roasted Pumpkin - Rocket, Honeycomb, Pistachio, Buffalo Mozzarella, Lemon Sherry Dressing	28
"Cacciucco" Tuscan Fish Stew - Clams, Prawns, Crab, Octopus, Fish, Chilli Pepper Sauce, Wood Fired Bread	42

Pub Cuts

Choose Between Mash and Veg or Chips and Salad - Choose Sauce	
Lamb Tomahawks 300g - Junee Region	42
Rump Steak 250g - Grain Fed, Darling Downs MBS2	34
Scotch Fillet 300g - Grain Fed, Riverine Region MBS2	44
T-Bone Steak 500g - Grass Fed, Victoria MBS2	65
Sauces - Old School Gravy, Peppercorn Sauce, Diane Mushroom Sauce, Bearnaise, Green Peppercorn Mustard	

Counter Meals

Chicken Schnitzel - Chips, Slaw, Mushroom Sauce	30
Fish and Chips - Flat Head Fillets, Pale Ale Batter, Crisp Salad, Tartare Sauce, Lemon	30
Lasagne - Spinach, Ricotta, Tomato, Crisp Salad	30
Steak and Chips 220g - Sirloin Steak, Diane Sauce	32

Pizza

Margherita - Fior Di Latte, Basil, Tomato	22
Little Hottie - Pepperoni, Chipotle Chilli, Honey, Ricotta	24
Pork Star - Pulled Pork, Nduja, Maple Bacon, Smoked Mozzarella, Bacon Jam	24
Fungi - Wild Mushrooms, Taleggio, Truffle Pecorino	24
Sausage - Caramelised Onions, Rosemary, Confit Garlic	24
Fancy Boy - Chilli, Prawns, Basil, Tomato	24
Parmigiana - Eggplant, Basil, Parmesan, Buffalo Mozzarella	25
Siciliano - Roasted Capsicums, Eggplant, Green Olive, Quality Anchovies, Rich Tomato Sauce, Parsley	24

Our pizzas are made in house with love and care cooked traditionally on a stone base fuelled by wood fire, they are made in a small oven, please be aware that there could be a delay on your pizza's due to how busy the pizza section is at the time you placed an order. Thank you for understanding.

Pub Buns

- All Burgers Come With Fries	
The Cheezy E - Brisket and Chuck Beef Patty, Sticky Cheese, Pickles, Onion, Burger Sauce	21
The Beyonce - Beef Patty, Lettuce, Tomato, Sticky Cheese, Pickles, Burger Sauce, Onion Ring	25
The Porky Pig - Pulled Sticky Pork Shoulder, Maple Bacon, House Pineapple Bbq Sauce	25
The De - Nile - Egyptian Falafel, Lettuce, Tomato, Onion, Hummus, Garlic Sauce	24
The Schnitzilla - Fried Chicken, Slaw, Pickles, Chunky Zangar Sauce	26
Burger Top Ups	
- Beef Patty	4
- Cheese	1
- Beetroot	1
- Lettuce & Tomato	2
- Caramelised Onion	2
- Gluten Free Bun	2

Sides

Steam Vegetables - Epic Butter	10
Hot Chips - Rosemary Salt	10
Classic Salad - Tomato, Cucumber, Onion, Iceberg	10
Mash Potato - Cultured Butter	10

Dessert

Lemon Tart - Fresh Berries, Short Crust Pastry	14
Gelato Scoop - See Board For Flavours	4
Boozy Tiramisu - Marsala, Brandy, Strega, Chocolate, Mascarpone Cream	14

Kids Meals

Kids Meals with a Drink and Gelato Cup	15
Cheeseburger - Beef Patty, Cheese, Ketchup, Chips	
Cheese Pizza - Stretchy Cheese, Tomato Sauce	
Ham and Cheesy Pizza - Champagne Ham, Stretchy Cheese	
Chicken Schnitzel and Chips	
Fish and Chips - Batter Flat Head, Chips	
Kids Pasta - Plain Butter, Tomato, Lamb Ragù	
Kids Sundae - Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	

Note From The Kitchen

We pride ourselves on our work and the product we produce, we use quality ingredients with love and passion to produce this menu. We take ourselves seriously, but we have fun while we work, we love cooking and feeding our community that are local and not so local. While we will try to meet your dietary needs, we are a commercial kitchen where we cannot guarantee that all dietary requirements can be met. Please be clear when ordering if you have a serious allergy for the chefs to take care of you.

Events

We would love to host your next event with us, we have a number of different function and event offerings. Please email our team at manager@catandfiddle.com.au with your enquiry and one of friendly team members will get in touch to talk through our options.

Cat and Fiddle Hotel Wine List

Sparkling Wine	125ml	250ml	750ml
2022 Copabella Single Vineyard Prosecco Tumberumba NSW	10	15	43
NV Mt Lawson Sparkling Cúvee (House sparkling) Mudgee NSW	9	14	39
2015 Bunnamagoo Estate Pinot Noir Chardonnay Central Ranges NSW			65
NV Laurent-Perrier La Cuvee Tours-sur-Marne Champagne France			150
House Wine	150ml	250ml	750ml
BTW Pinot Grigio on tap / BTW by bottle South Eastern	8	13	28
BTW Rose on tap / BTW by bottle South Eastern	8	13	28
BTW Cabernet Merlot by bottle South Eastern	8	13	28
White Wine	150ml	250ml	750ml
2021 Eden Hall 'Springton' Riesling Eden Valley SA	11	16	50
2022 Grove Estate 'Think Outside the Circle' Fiano Hilltops NSW	9	14	39
2022 Ant Moore A+ Sauvignon Blanc Marlborough NZ	10	15	45
2021 Artigiano Pinot Grigio Veneto Italy	9	14	39
2022 Bunnamagoo Pinot Gris Mudgee NSW	10	15	45
2019 Saint and Scholar Chardonnay Adelaide Hills SA	12	17	55
Rosé	150ml	250ml	750ml
2020 Domenica Rosé (Nebbiolo) Beechworth VIC			59
2021 Mt Lawson Rosé (Merlot) Mudgee NSW	9	14	39
2021 Les Houts Plateaux Rosé (Syrah Grenache Cinsault) Provence France	11	16	49

Wines are subject to availability

Red Wine	125ml	250ml	750ml
2021 Terra Sancta 'Mysterious Diggings' Pinot Noir Central Otago NZ	13	18	59
2021 Bunnamagoo Tempranillo Mudgee NSW	10	15	45
2020 Nativo Organic Sangiovese Puglia Italy	9	14	39
2021 Stage Door Wine Co. Grenache Shiraz Mataro Barossa Valley SA	11	16	49
2017 Karrawatta 'The Meddler' Malbec Langhorne Creek SA			95
2018 The Alchemists 'Elixir' Reserve Cabernet Sauvignon Margaret River WA	13	18	60
2021 Warramate Syrah Yarra Valley VIC			83
Dessert Wine	75ml	125ml	750ml
2021 Pete's Pure Moscato South Eastern Australia	8	13	28
			375ml
2016 Bunnamagoo 'Kids Earth Fund' Botrytis Semillon - Mudgee NSW	10	15	45


456 Darling Street, Balmain NSW 2041.
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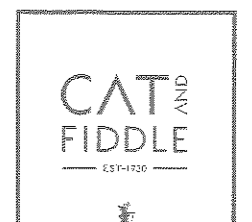
For function enquires visit
catandfiddle.com.au or email
E: manager@catandfiddle.com.au

Cat and Fiddle Hotel - Trading Hours
Monday - Saturday: 10.00 am - 12.00 am
Sunday: 12.00 pm - 10.00 pm

Rita's Bar & Kitchen - Lunch // Dinner
Open all day 7 days
Monday - Sunday: 12.00 pm - 9.00 pm

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 ritasbarandkitchen



RITA'S

BAR AND KITCHEN

Starters

Wood Fired Puffy Bread - Roasted Garlic, Zatar	10
Taramasalata - Sumac, Oregano, Olive Oil	8
Loaded Hummus - Fried Chickpeas, Seeds, Sesame	8
Sydney Rock Oysters - Lemon	4.5 Each
Stuffed Zucchini Flower - Ricotta, Parmesan, Chives	5 Each
Tuna Cracker - Yellow Fin Tuna, Apple, Horse Radish, Beetroot	8 Each
Spicy Meatballs - Nduja, Mortadella, Pork, Veal, Grana Padano	21
Baked Brie - Honeycomb, Garlic, Rosemary, Crackers	21
BBQ Octopus - Greek Style, Oregano, Lemon	24
Steak Tartare - Riverina Region Beef, Green Peppercorn Mustard, Capers, Eschalots, Raclette and Bechamel Toasty, Hunter Valley Egg Yolk	25