

Jonah's On the Beach
Lunch & Dinner
Menu



Bread

Sour Dough Rolls, Caramelised Onion Butter (2)		8
Bruschetta - Baguette, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	D,V	8

Oysters

Natural Oysters, Fresh Lemon (1/2 Doz)	G,D	22
Wine Match: Dunes & Greene Chardonnay Pinot Noir Piccolo		
Oysters Kilpatrick - Smoked Speck, Worcestershire (1/2 Doz)	G,D	24
Beer Match: James Squire Golden Ale		
Fresh Oysters, Kim Chee, Cucumber (1/2 Doz)	G,D	24
Wine Match: Tyrrell's Lost Block Semillon		

Entrées

NOAH'S Signature 'New England Style' Seafood Chowder - Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream	G	22
Wine Match: Scarborough Chardonnay		
Grilled Half Shell Scallops, Blood Orange, Fennel Puree	G,D	26
Wine Match: Lisa McGuigan Pinot Grigio		
Poached King Prawns, Beetroot Jelly, Finger Lime Dressing	G,D	28
Wine Match: Oyster Bay Sauvignon Blanc		
Peppered Lamb Fillet, Pearl Cous Cous, Peach & Mint Salad, Labna		26
Wine Match: Pepik Pinot Noir		
Sumac Dusted Baby Squid, Cucumber Raita, Pomegranate, Ground Pistachios		24
Wine Match: Tyrrell's Lost Block Semillon		
Crab & Avocado Tian, Chilli & Lime Mayonnaise	D	26
Wine Match: Tulloch Verdelho		
Pork Terrine, Lavosh, Pickled Vegetables, Lemon Preserve	Can be G	18
Wine Match: Oyster Bay Chardonnay		
Roma Tomato & Binnorie Fetta Tart, Asparagus, Chilli Jam	V	18
Wine Match: David Hook Pinot Grigio		

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

**A surcharge of 10% applies on all Public Holidays
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Mains

Saffron Pappardelle, Sautéed King Prawns, Pernod, Dill Cream Wine Match: Oyster Bay Chardonnay		42
Pan-fried Salmon Fillet, Salsa Verde, Quinoa, Fetta, Vine Tomato Wine Match: Two Rivers 'Wildfire' Chardonnay	G	38
Pan-fried 'Kassler' Loin of Pork, Kipfler Potato, Baby Corn, Water Chestnuts, Witlof, Onion Jam, Cucumber Foam Wine Match: Lisa McGuigan Shiraz	G,D	36
Duck Confit, Broccolini, Crisp Root Vegetables, Celeriac Remoulade Wine Match: Two Rivers Merlot	D	36
Pan-fried Venison Denver, Savoy Cabbage, Roast Celeriac, Speck, Dark Chocolate & Shiraz Glaze Wine Match: Yalumba 'The Scribbler' Cabernet Shiraz	G	42
Green Thai Curry Braised Lamb for Two , Coconut Rice, choice of One Side Wine Match: Tyrrell's Lost Block Cabernet Sauvignon	G,D	80
Hunter Beef Fillet, Sweet Potato Galette, Black Cabbage, Red Wine Butter Wine Match: Wynns Shiraz	G	42
Eggplant Moussaka, Salad of Rocket, Roasted Pear & Parmesan Wine Match: Scarborough Chardonnay	V	29
Vegan Tasting Plate - Vegetable Puttanesca Tagliatelle, Quinoa Timbale, Tomato Salsa, Grilled Asparagus, Pear, Pomegranate & Crisp Root Vegetable Tian, Fennel Puree Wine Match: Lisa McGuigan Pinot Grigio	G,D,V,Veg	32

Side Dishes

Roasted Kipfler Potatoes, Porcini Salt	G,D,V,Veg	All 9
Garden Salad	G,D,V,Veg	
Steamed Seasonal Vegetables, Toasted Almonds & Butter	G,V	
Roasted Pear, Rocket, Parmesan Salad	V	

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Dessert

Coconut Panna Cotta, Rum Soaked Grilled Pineapple, Tropical Berry Salad Wine Match: Wolf Blass Red Label Moscato	G,D,V,Veg	16
Baked Meringue, Double Cream, Fresh Seasonal Fruit, Mint & Rosemary Coulis Wine Match: Grandin Brut (Piccolo)	G,V	16
Caramel Tart, Burnt Banana, Mascarpone Ice Cream Wine Match: De Bortoli Noble One Botrytis Semillon	V	16
Chocolate Hazelnut Chiffon, Strawberry & Citrus Gelato Wine Match: Seppeltsfield Grand Muscat DP63	V	16
Trio of House-made Sorbets, Marinated Berries, Candied Citrus Zest, Pistachio Praline Wine Match: Cointreau on Ice	G,D,V,Veg	16
Selection of Australian Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers Wine Match: Galway Pipe Port	V	18

Dessert Tasting Plate for Two or More Guests:

18 Per Person

Coconut Panna Cotta, Rum Soaked Grilled Pineapple, Tropical Berry Salad (**G,D,V,Veg**),
Dark & White Chocolate Hazelnut Chiffon, Strawberry & Citrus Gelato,
Baked Meringue, Double Cream, Fresh Seasonal Fruit, Mint & Rosemary Coulis (**G,V**),
Caramel Tart, Burnt Banana, Mascarpone Ice Cream

Dessert Wine

Innocent Bystander Moscato	275ml Piccolo	14
Wolf Blass Red Label Moscato	Glass	8.5
	Bottle	37
2013 De Bortoli Noble One Botrytis Semillon	90ml Glass	15
	Bottle	63
2013 Petersons Hunter Valley Botrytis Semillon	90ml Glass	12.5
	Bottle	52

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Tea & Coffee

Pot of Loose Leaf Tea	5
Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai	
Espresso Coffee - Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
Cup	4.5
Mug	5.5
Flavoured ~ Vanilla, Caramel, Hazelnut	Add 1.00
Extra Shot	Add 0.50
Chai Latte	5
Hot Chocolate	5
Mocha	5

Liqueur Coffee

Jonah's	Frangelico, Baileys, Coffee, Cream	10.5
Mexican	Kahlua, Coffee, Cream	10.5
Irish	Jameson, Coffee, Cream	10.5
Parisian	Grand Marnier, Coffee, Cream	10.5
Roman	Galliano, Coffee, Cream	10.5
Jamaican	Tia Maria, Coffee, Cream	10.5

Fortified Wines - 60ml

McWilliams Hanwood Port- 10 years	8
Galway Pipe Port	10
Seppeltsfield Grand Muscat	11
Seppeltsfield Grand Tokay	11
Penfolds Grandfather Port	18

Cognac - 30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5
Courvoisier XO	28.5

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Set Lunch Menu

Two Course Set Menu~ 48 - Three Course Set Menu~ 55

Entrées

Choose from the following:

Pork Terrine, Lavosh, Pickled Vegetables, Lemon Preserve
Can be G

Roma Tomato & Binnorie Fetta Tart, Asparagus, Chilli Jam
V

NOAH'S Signature 'New England Style' Seafood Chowder - Fresh Smoked Cod, Scallops,
King Prawns, Baby Clams, Cream
G

Sumac Dusted Baby Squid, Cucumber Raita, Pomegranate, Ground Pistachios

Main Course

Choose from the following:

Pan-fried Salmon Fillet, Salsa Verde, Quinoa, Fetta, Vine Tomato
G

Duck Confit, Broccolini, Crisp Root Vegetables, Celeriac Remoulade
D

Grain Fed Hunter Scotch Fillet, Sweet Potato Galette, Black Cabbage, Red Wine Butter
G

Eggplant Moussaka, Salad of Rocket, Roasted Pear & Parmesan
V

Dessert

Choose from the following:

Coconut Panna Cotta, Rum Soaked Grilled Pineapple, Tropical Berry Salad
G,D,V,Veg

Baked Meringue, Double Cream, Fresh Seasonal Fruit, Mint & Rosemary Coulis
G,V

Chocolate Hazelnut Chiffon, Strawberry & Citrus Gelato
V

Trio of House-made Sorbets, Marinated Berries, Candied Citrus Zest, Pistachio Praline
G,D,V,Veg

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Entertainment Card is not accepted for Set Lunch Menu

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