

SPRING MENU 2016



Two Courses \$88 | Matched Wines \$45
Three Courses \$115 | Matched Wines \$68
Four courses \$130 | Matched Wines \$90

Please inform your waiter of any food allergies or special dietary requirements

Jonah's 'fruits de mer' for two: \$240

Served on a three tiered timber and slate piece
displaying Jonah's finest seafood

Selection of fresh seafood, allowing us to provide an exquisite taste
of seasonal seafood from the Jonah's menu, including:

- Sydney Rock Oysters • Ceviche
- Salmon Remoulade • Marron
- House smoked Ocean Trout • Seasonal Fish
- Selection of Prawns • Seared Scallops

Accompanied with an assortment of condiments and seasonal sides

Logan Campbell – Executive Chef
Luke Collard – Head Sommelier

Share your pics with us!



#jonahswhalebeach



Facebook.com/JonahsRestaurantAndHotel

O N E

Half Dozen Sydney Rock Oysters, NSW

served on ice with chilled tomato consommé

OR

fried with toasted nori crumbs, sudachi & radish slaw

Cloudy Bay 'Pelorus' Sparkling Pinot-Chardonnay, Marlborough, NZ (125ml)

Burrata & Peaches

yuzu gel, chicken skin, anise hyssop

2014 Schloss Johannisberg 'Gelblack' off-dry Riesling, Rheingau, Germany

House Cured & Smoked Ora King Salmon

horseradish cream fraiche, toasted linseeds, pickles & mandarin powder

2012 Kientzler Pinot Gris, Alsace, France

Fried Zucchini Flowers Stuffed With Prawns

tomato jam, goat's curd, oregano

2014, Ca'San Vito Pinot Grigio, Venezia, Italy

Duck Liver & Endive Salad

walnuts, sesame, tea soaked sultanas, pecorino

2013 Marq Gamay, Margaret River, Western Australia

T W O

Quails Wrapped In Pancetta

confit leg, salsa verde, grapes & young coriander

2013 Tongue in Groove 'Clayvin' Pinot Noir, Marlborough, New Zealand

Pan Seared North Atlantic Scallops

apple flavours, cauliflower, pine nut crumb

2015 Jasper Hill 'Georgia's Paddock' dry Riesling, Heathcote, Victoria

Linguine

eastern Rock lobster, bisque, yellow squash, land cress

2014 Feudi Arancio Grillo, Sicily, Italy

Spinach Lasagnette

confit Riverina lamb shoulder, fire roasted peppers, black garlic

2010 Rotllan Torra Garnacha-Cariñena-Cabernet, Priorato, Spain

All Pastas made daily at Jonah's

T H R E E

Seasonal Fish of the Day

sourced from Australasian waters

Sommelier's selection

Fricassée of Moreton Bay Bugs, QLD

pea and mint purée, radish, Iberico shoulder, puffed barley, saffron

2015 Spinifex Mataro-Cinsaut-Grenache Rosé, Barossa Valley, South Australia

Pumpkin Risotto

Roasted chestnuts, mushrooms & aged parmesan

(Aged Acquerello rice is used at Jonah's)

2013 Tapanappa 'Piccadilly Valley' Chardonnay, Adelaide Hills, South Australia

Roasted Duck Breast, NSW

Broad beans, cooked duck yolk, grilled endive & pencil fennel

2013 Kooyong 'Estate' Pinot Noir, Mornington Peninsula, Victoria

Grilled Berkshire Pork Pluma, NSW

Sweet potato fondant, salted plum and crisp chicken skin

2012 Stella Bella Tempranillo, Margaret River, WA

Dry-Rubbed Aged Beef Rib Eye (500g), QLD

(upgrade of \$25)

served with

bone marrow, rye bread sauce, pickled onions & gremolata

2013 T.B. Riley 'Gruetzner Vineyard' Shiraz-Cabernet, Grampians, Victoria

S I D E S \$ 1 4

fresh garden peas, bacon, mint butter

torn salad, buttermilk dressing

caramelized pumpkin, plum vinegar & shallots

hand cut fried potatoes in smoky paprika

chargrilled broccolini, garlic butter, toasted almonds

FOUR

Mousse and Compôte of Strawberries

whipped orange jelly, pistachio sponge

2014 Giacomo Bologna 'Braida' Brachetto d'Acqui DOCG, Piemonte, Italy

Liquorice and Pineapple Vacherin

meringue with liquorice infused cream, caramelised pineapple & salted peanut brittle

2014 Glenguin Estate 'The Sticky' Botrytis Semillon, Hunter Valley, NSW

Dark Chocolate and Hazelnut Gateau

candied hazelnuts, yoghurt sorbet, nitro moose and warm hazelnut sauce

Dutschke Fortified Muscat, Barossa Valley, South Australia (60ml)

Manuka Honey and Cinnamon Crumble

confit orange, orange Bavarois and passionfruit sorbet

2013 Cullen Late Harvest Semillon, Margaret River, WA

Quince and Thyme Cobbler

roasted in muscovado sugar and red wine, pinenut crumb, clotted cream

2011 Domaine Rotier 'Renaissance' Botrytis, Gaillac Doux AC, France

Selection of Local and Imported Cheeses (80g),

toasted fruit bread, apple and fig paste

2010 Château Sigalas Rabaud, Botrytis Semillon-Sauvignon, Sauternes AC, France

or

2006 Coates 'V.P.' Fortified Shiraz, McLaren Vale, South Australia (60ml)

Thyme Baked 'Fromager Des Clarines' for two

Citrus and herb salad, balsamic reduction, toasted bread

*2012 Royal Tokaji Wine Company Late Harvest MUS/FUR/Harslevelü
Tokaji-Hegyalja, Hungary*

all table wines by the glass are 150ml pours unless otherwise noted

all dessert wines are 75ml pours unless otherwise noted