



Alfonso Alés Introduces New Menu

Jonah's Restaurant & Boutique Hotel's newly appointed Executive Chef Alfonso Alés, has launched his new and highly anticipated menu. The dishes are a reflection of his Spanish heritage and impressive international career. The new southern European inspired menu is guided by his market to plate philosophy and is set to take the Relais & Chateaux property to a new level in dining.

Drawing on his experience working in some of the world's best kitchens including El Bulli Hotel with Ferran Adrià, Eugénie-les-Bains with Michel Guérard, Château Cordeillan Barges with Thierry Marx and most recently Bilson's with Tony Bilson, Alfonso's menu reflects his belief "tradition as a foundation and contemporary as a style".

With dishes highlighting his lightness of touch on the plate, Alés has gently melded his southern European origins with his love of Australian produce. Marron served with green lentils cassoulet with duck confit and foie gras is a perfect example of the collision of his Australian and European cuisine. While the paella-inspired King Prawn mousseline stuffed squid with chilli-parsley pesto and inked Bomba rice, enjoys the best of Australian produce in this Valencian traditional dish.

The menu has a sharp focus on available and seasonal produce, with Alés sourcing the very best from Australia as well as introducing international delicacies such as Cantabrian Sea anchovies and Iberico ham, both from Spain.

The list of mains is a selection of Alfonso Alés seasonal favourites including Manjimup Truffles served on a pearl barley risotto with sautéed mushrooms and Port wine reduction and local cod, confit in olive oil served with Piquillo peppers stuffed with brandade and garlic veloute. He has also included two cuts of Angus steak in his first menu, a beef scotch fillet from Rangers Valley and Porterhouse steak from Riverina, served with crispy tuber-chips and sauce Bordelaise.

The dessert menu consists of a selection of garnished Australian cheeses and four desserts. The stand out for chocolate aficionados will surely be the 'All about Chocolate' – made from 70% dark chocolate, presented as a spicy soup of layered rich ganache and served with soft chocolate ice-cream, chocolate pouring sauce and a crispy tuile.

The wine list, created by Sommelier extraordinaire Christian Baeppler, has been regionally matched to the areas in which the menu dishes traditionally come from. His refined palate and commitment to perfection has been instrumental in the development of his meticulous approach and infinite knowledge.

Impossibly picturesque and irrevocably refined, Jonah's Restaurant & Boutique Hotel boasts a rich history and has been considered a 'must' destination for Australian and international jetsetters for over 80 years. Located just 45 minutes from Sydney, the Relais & Chateaux property offers breathtaking views of the Pacific Ocean from a collection of luxury suites and an inspired culinary experience from a world class restaurant team.

- Ends

Jonah's Restaurant & Boutique Hotel

69 Bynya Road, Whale Beach, Sydney, Australia
w. www.jonahs.com.au e. enquiries@jonahs.com.au

Jonah's Restaurant is open seven days



Breakfast 8.00am – 9.30am
Lunch from 12noon – 3.00 pm
Dinner from 6.30pm – 8.30pm

For all media requests please contact The Mint Partners 02 9331 8115:
Genevieve Taubman m. 0414 472 665 e. genevieve@themintpartners.com.au
Emma Penny m. 0422 962 482 e. emma@themintpartners.com.au