

## Breakfast Menu @ \$45 per person

### 8 00 AM till 9 15 AM Daily

Selection of juices

#### First course

Fresh fruit and berries

Jonah's granola with yoghurt and honey

Freshly baked butter croissants

Toasted house made fruit bread with maple butter

Oatmeal porridge with poached stone fruits

#### Hot course

Free range eggs with tomato, mushroom and smokehouse bacon

Eggs Benedict served with sliced leg ham or smoked salmon

Buttermilk pancakes with fresh berries and mascarpone

Huevos con chorizo

Espresso coffee and teas by T2

## Balcony / Terrace - All day dining Menu

### 12 midday – 8 30 PM Daily

French fries, aioli, malt vinegar and tomato sauce or Green salad	\$9
Six freshly opened oysters with merlot mignonette and lemon	\$27
Battered fish & chips with lemon, aioli and salad greens	\$22.50
Tempura ricotta filled zucchini flowers with basil pesto sauce	\$28
Grilled gruyere cheese burger, onion jam, fresh beetroot, local greens and tomato served with french fries	\$22.50
Toasted leg ham & gruyere cheese sandwich, local greens, french fries	\$18.50
Toasted goats curd, beetroot, roast capsicum and pesto sandwich on house made focaccia with local greens and french fries	\$17.50
Jonah's Reuben toasted sandwich with salad greens and french fries	\$19.50
Jonah's antipasto plate for two.	
Air dried wagyu beef, springs smoked salmon, shaved leg ham, olives, cornichons, a selection of jonah's delicacies and fresh semolina bread	\$60
Three cheeses served with fresh fruit, nuts, walnut bread and lavosh	\$29

## Lunch & Dinner Menu.

### Entrees

Six freshly opened oysters with Merlot mignonette and lemon	\$27
Hand made prosciutto, mortadella and Parmigiano Reggiano tortellini simmered in a rich veal jus	\$28
Seared foie gras with a short stack of buttermilk pancakes á la mode, prune and Armagnac ice cream and baby rocket	\$31
Burnt avocado mousseline with paprika braised giant octopus, salt and pepper calamari, king prawn with avocado roll	\$30
Tempura zucchini flowers filled with ricotta, pinenuts and honey served with basil pesto sauce	\$28
Seared Hervey Bay scallops, potato purée light corn nage and basil oil	\$30

### Main Courses

Crepinette of Kingfish and Ocean Trout, prawn and scallop mousse, kipfler potatoes, spinach and Sea Urchin sauce	\$48
Roasted Riverina salt bush rack of lamb, cumin scented white bean purée, confit tomatoes and salsa verde	\$50
Seared John Dory with lobster, bone marrow and sweet pea pikelets, melted leeks and baby herb salad	\$49
Nage of Murray Cod, yabbies and Hervey Bay scallops braised baby fennel and tomato concassé	\$50
Roasted Thirlmere guinea fowl roulade, green lentils, cauliflower puree and Victorian pine mushrooms	\$48
Golden straw mushroom risotto, grape tomatoes, peas, goat's curd	\$44
Aged, grain fed, entrecôte of beef (for two) served with béarnaise sauce, jus, fries, salad and vegetables	\$135

### Desserts

Vanilla panna cotta, fresh pomegranate and lavender honey	\$17
Flourless dark chocolate cake with crème fraiche ice cream chocolate glass, and cocoa nib praline	\$18
Caramelised pineapple and passionfruit crème brulee napoleon	\$18
Fresh summer berry sundae, blackberry and raspberry swirl ice creams whipped cream and shaved dark chocolate	\$17
Jonah's Cheese plate	\$16