

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

Trio of quail eggs "Benedict" with smoked salmon, Jamon Iberico, English spinach and three caviars	\$29
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, prawn with avocado roll	\$30
Tempura zucchini flowers filled with ricotta, pinenuts and honey served with basil pesto sauce	\$28
Sashimi of Hervey Bay scallops, fermented black garlic vinaigrette ruby grapefruit, and blistered pimientos de Padron	\$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 layered with lobster, bone marrow and peas sweet pea pikelets, melted leeks and baby herb salad	\$49
Nage of Murray Cod, S.A. bug tail and Hervey Bay scallops braised baby fennel, tomato concassé and broad beans	\$50
Roasted grain fed beef fillet and seared duck livers, fondant potato, witlof, pink peppercorn and Madeira sauce	\$51
Soft poached truffled egg, pinenut and herb tagliatelle, golden straw mushrooms, baby beetroot and 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
Orange laced chocolate mousse, cocoa meringue, mocha rum sauce and chocolate brownie cake	\$18
Deconstructed "Death by Chocolate" Grand Marnier infused chocolate mousse, cocoa meringue mocha rum sauce and chocolate brownie cake	\$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