



# FOOD & DRINK



## Magic beans

Caffeine philosophy  
at Coffee Brothers

## Keep on truckin'

4 Pines' Brookvale bar

# Winter warmers

Stylish dining at Jonah's takes the cake



# Melting moments

## Executive chef Logan Campbell wraps up winter at Jonah's

Words: **Beverley Hudec** Pictures: **Martin Lange**

**S**low cooking and winter mesh so beautifully. Jonah's executive chef Logan Campbell is embracing the colder months with a contemporary take on a humble cut of meat.

Share The Love is veal shank and a glass of wine deal for two. Campbell braises the meat with garlic and rosemary and serves it with its own gravy, truffled mash and butter beans.

Lengthy cooking ensures the meat is succulent and falls off the bone, the New Zealand-born chef says.

"Long, slow cooking is great for secondary cuts. The tissues won't break down in less time," he says.

Grilled berkshire pork pluma is another of Campbell's salutes to winter. He pairs succulent loin of pork with salted plum and sweet potato fondant. There's no crackling but the dish comes to the table with crispy

skin for that all-important crunch. And Jonah's sommelier Luke Collard has selected a 2012 Stella Bella tempranillo from Margaret River to match the flavours.

This main is part of the winter menu. There are a number of options for lunch and dinner. Two courses are \$80 while four courses are

\$120. They can be matched with Collard's pick from the extensive cellar. Jonah's has 1630 wines and 10,000 bottles.

But it is those little touches, not just the amazing view and crisp white linen, that reflect this fine-dining experience. There's a pretty amuse-bouche of raspberry coulis, plum, blueberry and edible flower. The twist is the marinated anchovy.

Then, before dessert, out comes another shot glass of strawberry crema topped with chocolate.

It's a sweet treat before Campbell's signature

seasonal crumble. And there's nothing mumsy about this light and airy confection. Over winter, it is made with manuka honey and cinnamon and served with layers of confit oranges, orange bavarois, passionfruit sorbet and freeze-dried mandarin.

Campbell has his own favourite winter dish.

"I like them all, but I'd say the fricassee of moreton bay bugs with minted pea puree, iberico shoulder, puffed barley and saffron is a stand-out," he says.

"I'm a sucker for great seafood. It's my go-to protein

when I dine out."

The menu also has Italian overtones — pasta is made daily while the fig and buffalo mozzarella comes with perfectly grilled pear slices, almonds, baby herbs and botrytis dressing.

Campbell worked at Catalina in Rose Bay, Mezzaluna in Potts Point, Cicada with chef Peter Doyle and as executive chef for 12 years at Lucio's in Paddington before moving to Whale Beach in January 2015.

"My food does lean towards the Mediterranean," he says. "I love those flavours."

### Fact file

**What:** Jonah's

**Where:** 69 Bynya Rd,  
Whale Beach

**Open:** Seven days, lunch  
from noon; dinner from 6pm

**Phone:** 9974 5599

**Web:** www.jonahs.com.au

