



BAR & TERRACE MENU

Tasting Plates

Plates are designed to be shared.

We recommend three to four plates between two people

Sydney Rock Oysters **\$5 each**

Chicharron of Salty Spiced Pork Skin **\$9**

Mixed Olives, Chilli, Garlic, Lemon **\$10**

Truffle Fries & Parmesan **\$16**

Sweet Potato Fries, Dill, Honey & Yoghurt **\$16**

Jonah's Fried Chicken, Smoked Garlic Aioli **\$22**

House Cured and Smoked Ora King Salmon, Horseradish, Toasted Linseeds,
Pickles & Mandarin Powder **\$22**

Duck Liver and Endive Salad, Walnuts, Tea Soaked Sultanas, Pecorino **\$22**

Charcuterie Plate-Cured Meats, Pickles, Toasted Turkish & Olives **\$27**

Thyme Baked 'Fromager Des Clarines' for two **\$49**

Jonah's 'fruits de mer'

\$240 for two

A selection of fresh seafood including:

Sydney Rock Oysters

Ceviche

Salmon Remoulade

House Smoked Salmon

Seared Scallops

Selection of Prawns

Fish of the Day

Grilled Marron

Accompanied by an assortment of condiments and selection of sides

Desserts

Warm chocolate pudding & sauce served with vanilla ice-cream **\$18**

Chilled Fruits, Sorbets, Lime Sugar **\$18**

Selection of Cheeses **\$32**

All prices include a 10% weekend/public holiday surcharge