

SUMMER MENU 2017



Two Courses \$80 | Matched Wines \$40
Three Courses \$105 | Matched Wines \$60
Four courses \$120 | Matched Wines \$80
Please note weekend and public holiday surcharges apply

Please inform your waiter of any food allergies or special dietary requirements

Jonah's 'fruits de mer' for two: \$220

Served on a three tiered timber and slate piece displaying Jonah's finest seafood

Selection of fresh seafood, allowing us to provide an exquisite taste of seasonal seafood from the Jonah's menu, including:

- Sydney Rock Oysters • Ceviche
- Salmon Remoulade • Marron
 - House smoked Salmon • Seasonal Fish
- Selection of Prawns • Seared Scallops

Accompanied with an assortment of condiments and seasonal sides

Logan Campbell – Executive Chef
Niels Sluiman – Group Head Sommelier

Share your pics with us!



#jonahswhalebeach



Facebook.com/JonahsRestaurantAndHotel

O N E

Half Dozen Sydney Rock Oysters, NSW

served on ice with chilled tomato consommé

2009 Mt Pleasant 'Elizabeth' Semillon, Hunter Valley, NSW

OR

fried with toasted nori crumbs, sudachi & radish slaw

2012 Croser 'Vintage' sparkling Pinot Noir-Chardonnay, Adelaide Hills, SA

Burrata & Peaches

yuzu gel, chicken skin, anise hyssop

2012 Kienzler Pinot Gris, Alsace, France

House Cured & Smoked Ora King Salmon, NZ

horseradish cream fraiche, toasted linseeds, pickles & mandarin powder

2014 Schloss Johannisberg 'Gelblack' off-dry Riesling, Rheingau, Germany

Fried Zucchini Flowers Stuffed With Prawns

tomato jam, goat's curd, oregano

2015 Ca'San Vito Pinot Grigio, Venezia IGP, Italy

Duck Liver & Endive Salad

walnuts, sesame, tea soaked sultanas, pecorino

2014 Joseph Drouhin Gamay, Beaujolais-Villages AC, Beaujolais, France

T W O

Quails Wrapped In Pancetta

confit leg, salsa verde, grapes & young coriander

2013 Precipice 'Lone Star' Pinot Noir, Yarra Valley, Victoria

Grilled Atlantic scallops

boudin noir, zucchini & goats cheese cromesqui, spiced apricot vinegar

2016 Knappstein 'The Insider' dry Riesling, Clare Valley, South Australia

Beetroot Gnocchi

peas, golden beetroot, soft feta, wild fennel pollen, endive

2016 Spinifex Rosé Mataro/Cinsault/Grenache, Barossa Valley, South Australia

Tagliatelle

Moreton Bay bugs, garlic, dried chilli & lovage

2014 Su'entu 'Aromatico' Vermentino-Nuraghus-Malvasia, Sardinia, Italy

Spinach Linguine

shredded rabbit, shiitake mushrooms, truffle pecorino

2011 Rotllan Torra Garnacha-Cariñena-Cabernet, Priorato DO, Spain

T H R E E

Seasonal Fish of the Day

sourced from Australasian waters

Sommelier's selection

Bass Grouper, QLD

peas, eggplant, apple & lemon verbena puree, pickled onions, crisp guanciale

2013 Greywacke Chardonnay, Marlborough, New Zealand

Pumpkin Risotto

roasted chestnuts, mushrooms & aged parmesan

(Aged Acquerello rice is used at Jonah's)

2016 Sandalford 'Estate Reserve' Chardonnay, Margaret River, Western Australia

Roasted Duck Breast & Grilled Duck Rilette, NSW

salad of puy lentils, walnuts, figs, purslane

2015 Mt Difficulty Pinot Noir, Central Otago, New Zealand

Wagyu Beef Skirt (160g), NSW

Cavolo nero, portobello & beef cheek stuffing, smoked garlic, blueberry jus

2014 Battle of Bosworth Cabernet Sauvignon, McLaren Vale, South Australia

Slow Cooked Berkshire Pork Loin, NSW

vanilla macadamia crumb, potato fondant, beetroot, olives, smoked hock jus

2015 Coriole Barbera, McLaren Vale, South Australia

Dry-Rubbed Aged Beef Rib Eye (500g), QLD

(upgrade of \$25)

served with

grilled spring onions, puffed beef tendon, beef jus

2013 T.B. Riley 'Gruetzner Vineyard' Shiraz-Cabernet, Grampians, Victoria

S I D E S \$ 1 4

fresh garden peas, bacon, mint butter

torn salad, buttermilk dressing

caramelized pumpkin, plum vinegar & shallots

hand cut fried potatoes in smoky paprika

chargrilled broccolini, garlic butter, toasted almonds

FOUR

Mousse and Compôte of Strawberries

whipped orange jelly, pistachio sponge

2014 Pizzini Brachetto d'Acqui, King Valley, Victoria

Caramelised Banana Semifreddo

spiced rum gel, dark chocolate granita, banana compôte

2008 Sensi Trebbiano/Malvasia, Vin Santo del Chianti DOC

Dark Chocolate and Hazelnut Gateau

candied hazelnuts, yoghurt sorbet, nitro mousse, warm hazelnut sauce

Dutschke Fortified Muscat, Barossa Valley, South Australia (60ml)

Baked Apple Tarte Tatin

green apple sorbet, calvados, cinnamon crumble

2012 Domaine Rotier, Botrytis Loin de L'oeil, Gaillac, France

Passionfruit Soufflée

violet ice-cream, lychee sauce

2016 Centennial Vineyards 'Finale' Autumn Sauvignon Blanc, Southern Highlands, NSW

Selection of Local and Imported Cheeses (80g),

toasted fruit bread, apple and fig paste

2012 Domaine Rotier, Botrytis Loin de L'oeil, Gaillac, France

or

2006 Coates 'V.P.' Fortified Shiraz, McLaren Vale, South Australia (60ml)

Thyme Baked 'Fromager Des Clarines' for two

Citrus and herb salad, balsamic reduction, toasted bread

2012 Royal Tokaji Wine Company Late Harvest Musat/Furmint/Harslevelü

Tokaji-Hegyalja, Hungary

*all table wines by the glass are **150ml** pours unless otherwise noted*

*all dessert wines are **75ml** pours unless otherwise noted*