

## 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](https://www.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

## **F O U R**

### **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*