



SEASONAL MENU 2019

JONAH'S 'FRUTTI DI MARE' FOR TWO \$260

Served on a three tiered timber and slate stand displaying Jonah's finest hot and cold seafood.

Accompanied by an assortment of condiments and seasonal sides

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

A LA CARTE MENU

Two courses with one side per person \$89 Matched Wines \$42
Three courses with one side per person \$110 Matched Wines \$63
A surcharge of 10% applies when dining on Public Holidays

ENTRÉE

Oysters

fresh local rock oysters shucked to order, mignonette
2009 Mount Pleasant 'Elizabeth', Semillon, Hunter Valley, NSW

Burrata

Australian burrata, heirloom beetroot, walnut, honey dressing
2017 Canoso 'Fonte' Garganega, Soave, Veneto, Italy

King Prawns

grilled Mooloolaba king prawns, green tomato, parsley
2018 Pewsey Vale 'Block 1961' Riesling, Clare Valley, SA

Pork Belly

seared pork belly, scallop, celeriac
2016 Keller 'Limestone' Riesling, Rheinhessen, Germany

Gnocchi

pancetta, rosemary, parmigiano Reggiano
2011 Errazuriz 'Aconcagua Costa' Pinot Noir, Chile

Tagliolini Pasta

king prawn, zucchini, mint
2016 Aphros, Loureiro, Minho, Portugal

Tortelloni

goat cheese ravioli, macadamia, burnt butter, sage
2017 Kumeu River Estate Chardonnay, Auckland, NZ

Risotto

parmigiano Reggiano, porcini mushrooms, balsamic vinegar – **available as main**
2016 Neudorf 'Tom's Block' Pinot Noir, Nelson, NZ

Casarecce Pasta

spanner crab, roast cherry tomato, spicy prawn oil – **available as main**
2015 Marcel Deiss, Pinot Gris Blend, Alsace, France

Fettuccine Pasta

hand cut fettuccine, wagyu Bolognese – **available as main**
2015 Marchese Antinori Chianti Classico Riserva, Sangiovese, Tuscany, Italy

MAIN

Market Fish

pan roasted whole market fish
2017 Nathalie Fèvre, Chardonnay, Chablis Village, France

Wild Caught Fish

fish fillet, herbs, lemon, brown butter
2017 Reyneke, Chenin Blanc, Stellenbosch, St Africa

Chicken

roasted corn fed chicken breast, red capsicum salsa
2014 Topper's Mountain 'Wild Barbera' New England, NSW

Veal

Milanese crumbed veal, cherry tomatoes, grilled lemon
2014 Giasira 'Morhum' Nerello Mascalese, Sicily

Rib Eye

350gr bone in, red wine jus
2015 Colomé Estate Malbec, La Salta, Argentina

Angus Beef

250gr Black Angus beef tagliata, Béarnaise sauce
2016 Mitolo '7th Son' Shiraz, McLaren Vale, SA

Lamb

lamb rump, traditional mint jelly
2013 Forest Hill 'Block 5' Cabernet Sauvignon, Mount Barker, WA

Whole Lobster for Two

1kg lobster thermidore (surcharge of \$130)
ask our sommelier team for recommendations

SIDES \$12

garden salad, white balsamic vinegar dressing
roasted pumpkin salad, feta, pumpkin seeds
green peas, pancetta, mint
hand cut fried potatoes, smoky paprika
shoestring fries
roasted cauliflower, lemon emulsion
creamed spinach

DESSERT

Chocolate Cremoso

wattle seed ice cream, coffee, marsala sabayon
10 Years Old Dutschke 'Liquid Amber Tokay', Barossa Valley, SA

Tapioca

coconut tapioca pudding, passionfruit, coconut sorbet
2016 Henschke 'Noble Gewurztraminer', Adelaide Hills, SA

Sticky Date Pudding

poached pears, vanilla ice cream
2013 Robert Stein 'Harvest Gold' Botrytis Semillon, Mudgee, NSW

Lemon Tart

fresh raspberries, lemon mascarpone cream
2014 Krinklewood 'Lucia' Semillon-Verdelho, Hunter Valley, NSW

Tarte Tatin

apple, hazelnut ice cream
2012 Clos Lapeyre 'Magendia' Petit Manseng, Jurancon, France

Flourless Chocolate Cake

chantilly cream, raspberry
2015 Schola Sarmenti 'Corimei' Primitivo Passito, Puglia, Italy

Selection of Cheeses

selection of local and imported cheeses with fruit bread and condiments
2006 Coates 'V.P.' Fortified Shiraz, McLaren Vale, South Australia (60ml)

We proudly serve Vittoria Coffee

Executive Chef: Matteo Zamboni
Head Sommelier: Niels Sluiman
Restaurant Manager: Mauro Ferrari

table wines by the glass are 150ml pours unless otherwise noted
dessert wines are 75ml pours unless otherwise noted

Share your pics with us!
#jonahswhalebeach

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 @JonahsRestaurantAndHotel