



## SEASONAL MENU

2 0 1 8

### **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

## ENTRÉE

### Oysters

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

### Burrata

Australian burrata, heirloom tomatoes, basil, extra virgin olive oil  
*2017 Canoso 'Fonte' Garganega, Soave, Veneto, Italy*

### King Prawns

grilled Mooloolaba king prawns, green tomatoes, parsley  
*2017 Pewsey Vale 'Block 1961' Riesling, Clare Valley, SA*

### Pork Belly

seared pork belly, pickled fennel, Moreton Bay bug  
*2016 Keller 'Limestone' Riesling, Rheinhessen, Germany*

### Gnocchi

confit duck, shitake mushroom, parmigiano Reggiano  
*2015 Hochkirch 'Maximus' Pinot Noir, Henty, Victoria*

### Tagliolini

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

### Tortelloni

goat cheese ravioli, macadamia, burnt butter, sage  
*2016 Ross Hill 'Pinnacles Series' Chardonnay, Orange, NSW*

### Risotto

parmigiano Reggiano, porcini mushrooms, balsamic vinegar – available as main  
*2015 Neudorf 'Tom's Block' Pinot Noir, Nelson, NZ*

### Casarecce

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

### Fettuccine

hand cut fettuccine, wagyu Bolognese – available as main  
*2014 Marchese Antinori Chianti Classico Reserva, Sangiovese, 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  
*2016 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  
*2013 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  
*2015 Mitolo '7<sup>th</sup> 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  
heirloom tomatoes, fresh basil, aceto balsamico tradizionale  
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  
*2011 Greystone 'Basket Star' Riesling, Waipara Valley, New Zealand*

### Lemon Tart

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

### Tarte Tatin

apple, hazelnut ice cream  
*2013 Domaine Rotier 'Renaissance' Loin de L'Oeil' Gaillac, France*

### Flourless Chocolate Cake

chantilly cream, raspberries  
*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

 @jonahswhalebeach  
 @JonahsRestaurantAndHotel