

## Bread

Roasted Garlic Baguette (2)  
6.00

Sourdough Rolls (2)  
with a Caramelised Balsamic  
Butter and Dipping Pesto  
7.50

## Entrée

Sydney Rock Oysters  
(served 3 ways)

~Natural with Fresh Lime

~Blue Swimmer Crabmeat with  
Champagne Foam

~Crème Fraiche Mousse, Salmon Caviar  
and a Crisp Potato Wafer  
22.00 (1/2 Doz)

Kilpatrick Oysters with  
Shaved Speck and a Red Wine  
Worcestershire Dressing  
24.00 (1/2 Doz)

Jonah's Own Seafood Chowder with Fennel  
Seed Grissini Sticks and Crustacean Oil  
18.50

Fresh King Prawns sautéed in White Wine  
and Confit Garlic, finished with Cream,  
Young Basil and a Herbed Arancini  
21.50

Rare Roasted Fillet of Veal with Smooth  
Blue Cheese and a Salad of Fresh Pear,  
Rocket and Candied Walnuts  
19.00

Masterstock Braised Pork Belly with  
Szechuan Glaze, Lemon and Coriander  
Buckwheat and Blood Orange  
18.00

Sashimi of Yellow Fin Tuna with  
Crispy Fried Soft Shell Crab,  
Seaweed Salad, Avocado Puree  
and Wasabi Dressing  
20.50

House Made Butternut Pumpkin,  
Thyme and Feta Ravioli with  
Black Olive Oil, Roasted Red Bullhorn  
Pepper, Shaved Asparagus  
and Snow Pea Tendrils  
17.00

Chilli Salted Baby Squid with a Salad of  
Gazpacho Flavours and an Almond Aioli  
17.50

Oven Roasted 'Redgate Farm' Quail  
stuffed with Hazelnuts and Wrapped  
in Prosciutto on a Cauliflower Puree  
with a Caper and Raisin Salsa  
19.50

## Main Course

Tenderloin of 'Gippsland Beef' on a Sauté of  
Pine Mushrooms with a Blue Swimmer Crabmeat  
Croquette and Sauce Béarnaise  
39.00

300g Certified Angus Sirloin Steak, Potato Puree,  
Red Wine Butter and a Winter Gratin of  
Brussel Sprouts and Smoked Jamon  
topped with Sourdough Crumbs  
37.00

Noisettes of Lamb Cooked Pink with  
Cacciatore Flavours, Crushed Celeriac,  
Fresh Goat's Curd, Cavolo Nero  
and a Sangiovese Glaze  
37.00

Confit Leg and Rare Roasted Breast of  
'Redgate Farm' Duck with Pickled Red Cabbage,  
Plum Glaze and a Carrot and Ginger Puree  
36.00

Fresh Local Line Caught Snapper Fillet on  
Fennel Braised in 'Pigs Peak' Verjuice with  
Cherry Truss, Pink Eye Potatoes, Wild Olives,  
White Anchovies and Young Rocket Leaves  
35.00

Crispy Skin Fillet of Barramundi topped with  
Pearl Cous Cous, Spanish Chorizo, Black Mussels  
and a Bouillabaisse inspired Sauce  
36.00

Sautéed Medallions of Lobster and King Prawns  
served on a Pernod Infused Sauce tossed with  
Pappardelle Pasta, Fresh Chervil and Sugar Snap Peas  
57.00

Chickpea, Aubergine and Butternut Pumpkin  
Tagine wrapped in Tunisian Brik Pastry served  
on a Pistachio and Green Olive Tabbouleh with  
Preserved Lemon Yoghurt  
34.00

Jonah's Assiette of Seafood including:  
~Grilled King Prawns topped with a  
Lime and Chilli Butter  
~Oven Baked Whole Baby Whiting with a  
Scallop Mousse on Crushed Avocado  
~Crispy Fried Soft Shell Crab and Squid  
with an Almond Aioli  
39.00

## Side Dishes

All 7.00

Broccolini with Toasted Almonds

Sliced Vine Ripened Tomato with  
Pine Nuts and Feta Cheese

Baby Leaf Salad with Verjuice Dressing  
Potato Puree

Steamed Pink Eye Potatoes with Herb butter