

Whale Spotters Menu

Set Lunch Menu

2 Course 38.00

3 Course 45.00

Entrée

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

18.50

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

18.00

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

Main Course

250g Certified Angus Sirloin Steak
served with Potato Puree, Red Wine Butter
and Winter Greens

37.00

Confit Leg of 'Redgate Farm' Duck
on Pickled Red Cabbage with Plum Glaze
and a Carrot and Ginger Puree

36.00

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

35.00

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

Dessert

Vanilla Bean Crème Brûlée served
with Almond Shortbread

14.50

Pear Crumble served warm
with Roasted Hazelnut Gelato

14.50

Treacle Tart accompanied
with a Tangy Lemon Posset

14.50

Chocolate Pavè with Coffee Cream
and Biscuit Crumbs

14.50

À la carte Menu

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

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

20.50

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 Saute of Pine
Mushrooms with a Blue Swimmer Crabmeat
Croquette and Sauce Bernaise

39.00

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

36.00

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

57.00

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

The whales are back...

From May, giant humpback whales start their annual migration from the cold Antarctic seas to warmer, tropical waters. They travel up to 2500km in pods of 2-4 whales.

The whales head north along the East Coast of Australia, passing Newcastle on their way. After giving birth, the whales and their calves make their way south in the months leading up to November.