



# *Jonahs On the Beach*

## **Mini à la Carte Menu**

Choose one item from each course

### **Entreé**

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

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

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

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

### **Main Course**

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

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

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

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

### **Dessert**

Vanilla Bean Crème Brûlée served with Almond Shortbread

Pear Crumble served warm with Roasted Hazelnut Gelato

Treacle Tart accompanied with a Tangy Lemon Posset

Chocolate Pavè with Coffee Cream and Biscuit Crumbs

3 Courses 64.00 pp

2 Courses 54.00 pp

*Jonahs On the Beach*—Open 7 days for Breakfast, Lunch & Dinner

Phone: (02) 4929 5181— Email: [reservations@noahsonthebeach.com.au](mailto:reservations@noahsonthebeach.com.au)—Web: [www.noahsonthebeach.com.au](http://www.noahsonthebeach.com.au)