

Set Lunch Menu

2 Course 38.00

3 Course 45.00

Entrée

Fresh Figs Baked with Binnorie Goats Cheese with Baby Basil, Wild Rocket and a Caramelised Fig Vincotto Dressing
19.50

Chilli Salt Fried Baby Squid with Cucumber Riata, Pistachio Nuts, Pink Grapefruit and Pomegranate Salsa
17.50

Prawn and Fresh Mango Salad with Toasted Macadamia Nuts, Crisp Watercress and a Dragon Fruit Dressing
20.50

House Made Game Terrine served with Spiced Apple Chutney, Cornichons and Pukara Estate Olive Oil Infused Turkish Bread Wafers
17.50

Main Course

250g Grain Fed Angus Sirloin with a Potato Puree, Watercress Salad and Café de Paris Butter
37.00

Twice Cooked Duck Maryland with a Pad Sieu Style Udon Noodles with Choy Sum and a Spiced Plum Sauce
35.00

Market Fresh Fish served with Garlic Kipfler Chips, Salsa Verde with a Shaved Fennel, Wild Rocket and Radish Salad
33.00

Baked King Brown Mushroom Tart with White Asparagus and a Pine Nut and Sage Buerre Noisette
32.00

Dessert

All 14.50

Vanilla Bean Crème Brûlée with an Almond Shortbread Biscuit

Layered Chocolate Mousse Gateau with Chocolate Baileys Sauce and Crisp Hazelnut Praline

Caramelised Lemon Tart with a Mascarpone Cream and Sweet Berry Sauce

Creamy Coconut Jelly with a Mango Puree finished with a Fresh Berry Salad

À la carte Menu

Bread

Roasted Garlic Baguette (2)
6.00

Sourdough Rolls (2) with a Caramelised Balsamic Butter and Binnorie Labna
7.50

Entrée

Sydney Rock Oysters served:
Natural
22.00 (1/2 Doz)

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

Pink Grapefruit and Gin Granita
24.00 (1/2 Doz)

Lime, Chive and Salmon Caviar
24.00 (1/2 Doz)

Butterflied Quail Twice Cooked with Galangal and Beet Chutney and a Crisp Papaya, Chilli and Coriander Salad with Tamarind Dressing
21.50

Pan Seared King Scallops with a Lemon Infused Herb Puree, Salmon Caviar and a Cucumber Foam
20.50

Jonah's Own Seafood Chowder with Sourdough Toasts and Crustacean Oil
18.50

Main Course

Fillet of Grain Fed Angus Beef with Potato Rosti, Glazed Shallots, Cavlo Nero and Hunter Shiraz Jus
39.50

Crispy Skin Barramundi Fillet, Borlotti Bean Puree, Fresh Asparagus Finished with a Lemon, Capers and White Anchovy Dressing
36.00

Sautéed Medallions of Lobster and King Prawns Served in a Pernod Infused Cream Sauce with Pappardelle Pasta, Sugar Snap Peas, Salmon Caviar and Fresh Chervil
57.00

Side Dishes

All 7.50

Oven Roasted Kipfler Potatoes

Potato Puree with 'Pukara Estate' White Truffle Oil

Buttered Broccolini with Toasted Almonds

Witlof, Blue Cheese and Walnut Salad with a Sherry Vinaigrette

Vine Ripened Tomato Salad with Basil, Feta, Pine Nuts and Cabernet Sauvignon Vinaigrette