

## 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)

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

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

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

House Made Pate and Game Terrine  
Served with Spiced Apple Chutney,  
Cornichons and Pukara Estate Olive Oil  
Infused Turkish Bread Wafers  
18.50

Pan Fried King Prawns Served with  
Fennel, Herb and Confit Garlic  
Tortellini's and Fresh Chervil  
21.50

Butterflied Quail Twice Cooked with a  
Galangal and Beet Chutney with a Crisp  
Papaya, Chilli and Coriander Salad  
and Tamarind Dressing  
24.00

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

## Main Course

300g Grain Fed Angus Sirloin with Pont Neuf Potatos,  
Watercress Salad and a Café de Paris Butter  
39.00

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

Cap on Lamb Rump with Spring Broad Beans,  
Eshollot Puree, Confit Truss Tomatoes and a  
Mint Infused Sauce Vierge  
39.00

Pan Seared Duck Breast with a Pad Sieu Style Udon  
Noodles with Choy Sum and a Spiced Plum Sauce  
37.00

Market Fresh Fish Served with  
Garlic Kipfler Chips, Salsa Verde and a  
Shaved Fennel, Wild Rocket and Radish Salad  
35.00

Crispy Skin Barramundi Fillet, Borlotti Bean Puree,  
Fresh Asparagus finished with a Lemon, Caper  
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

Baked King Brown Mushroom Tart with White  
Asparagus, Poached Free Range Egg and a  
Pine Nut and Sage Buerre Noisette  
34.00

Jonahs Thai Seafood Assiette of Chilli Squid with  
Tamarind Aioli, Fish Of The Day with Mango Sambal,  
Spiced Coconut Prawns and Crispy Soft Shell Crab  
41.00

## 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