



# Jonahs On the Beach

## Mini à la Carte Menu

Choose one item from each course

### Entrée

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

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

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

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

### Main Course

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

Crispy Skin Barramundi Fillet, Borlotti Bean Puree, Fresh Asparagus finished with a Lemon, Caper and White Anchovy Dressing

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

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

### Dessert

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

3 Courses 64.00 pp  
2 Courses 54.00 pp