

Jonah's On the Beach
Lunch & Dinner
Menu



Bread

Morpeth Sour Dough, Balsamic Butter (2)	V	8
Bruschetta - Ciabatta, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	D,V	8

Oysters

Natural Oysters, Fresh Lemon (1/2 Doz) Wine Match: Grandin Brut	G,D	22
Oysters Kilpatrick - Smoked Rasher Bacon, Worcestershire (1/2 Doz) Beer Match: Tooheys Old	G,D	24
Fresh Oysters, Mignonette Ice (1/2 Doz) Wine Match: Lisa McGuigan Pinot Grigio	G,D	24

Entrées

NOAH'S Signature 'New England Style' Seafood Chowder - Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream Wine Match: Scarborough Chardonnay	G	22
'Basque' Style Ham & Bechamel Stuffed Baby Squid, Vizcaina Sauce, Squid Ink Tuile Wine Match: David Hook Pinot Grigio	G	24
Pink Peppercorn & Dill Cured Salmon, Pickled Cucumber, Radish Cream, Cress Wine Match: Tamar Ridge Riesling	G	24
Twice Cooked Pork Belly, Seared Scallops, Honey & Apple Compote, Crackle Wine Match: Oyster Bay Chardonnay	G,D	28
Rare Bush Rubbed Kangaroo Fillet, Roast Spring Vegetables, Beetroot Puree Wine Match: Yalumba 'Patchwork' Shiraz	G,D	26
Duck Liver Pâté, Crisp Croustade, Preserved Artichoke, Pickled Onions Wine Match: Two Rivers 'Winters Mist' Merlot	Can be G	19
Golden Ale Battered Zucchini Flowers, Smoked Goats Curd, Red Pepper Gel Wine Match: Two Rivers Chardonnay	V	19

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

A surcharge of 10% applies on all Public Holidays
Payments made by Credit Card incur a Credit Card Surcharge

Mains

Saffron Linguine, Prawns, Clams, Cherry Tomato, Fennel, Rocket, Chilli Wine Match: Tulloch Verdelho		38 Entrée Size 26
Pan-fried Market Fish, Nicoise Salad, Citrus Buerre Blanc, Crisp Capers Wine Match: Oyster Bay Sauvignon Blanc	G	38
Shiitake Mushroom & Bean Sprout Teriyaki Chicken Roulade, Wild Rice, Miso Reduction Wine Match: Lisa McGuigan 'Wild Thing' Semillon	D	34
Roast Lamb Rack, Tian of Sweet Potato, Smoked Eggplant & Cumin, Mint & Pea Salad, Minted Jus Wine Match: Wynns Shiraz	G,D	42
Hunter Beef Fillet, Boulangère Potatoes, Buttered Broccolini, Red Wine Jus Wine Match: Wynns 'Black Label' Cabernet Sauvignon	G	42
Pumpkin & Seasonal Mushroom Risotto, Sorrel, Truffle Parmesan Crisp Wine Match: Yalumba 'The Scribbler' Cabernet Shiraz	V Can be D, Veg	29
Baked Pecorino, Cauliflower & Zucchini Gratin, Crispy Polenta Cake, Capsicum Gel Wine Match: Oyster Bay Pinot Noir	G,V	29
Seafood Tower for Two Selection of Locally Sourced & Sustainable Seafood including: Oysters, Mussels, Line Caught Market Fish, Prawns, Scallops, Beer Battered Fries & Seasonal Salad Greens Wine Match: Tamar Ridge Riesling	D Can be G	99

Side Dishes

Salad of Pumpkin, Spanish Onion, Rocket, Feta, Pine Nuts	G,V	9
Duck Fat Roasted Chat Potatoes, Rosemary Salt	G,D,V	9
Garden Salad	G,D,V,Veg	9
Steamed Seasonal Vegetables, Toasted Almonds & Butter	G,V	9

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Dessert

Toasted Coconut Panna Cotta, Poached Strawberries, Sheep Milk Ice Cream Wine Match: Seppeltsfield Solero Grand Muscat	G,V	16
Mandarin & Yoghurt Gateau, Soft Glazed Meringue, Almond Praline Wine Match: Grandin Brut	G,V	16
Baked Baileys & White Chocolate Cheesecake, Dark Rum Jelly, Chocolate Sphere Wine Match: De Bortoli Noble One Botrytis Semillon	G,V	16
Chef's Selection of House-made Ice Cream & Sorbets Wine Match: Cointreau on Ice	G,V Can be D,Veg	16
Peanut Butter Parfait, Coconut, Chocolate, Cold Brew Espresso, Candied Popcorn Wine Match: Innocent Bystander Pink Moscato	G,V	16
Vanilla Bean Risotto, Grilled Stone Fruits, Thyme Infused Sweet Ricotta Wine Match: Petersons Botrytis Semillon	G,V	16
Selection of Australian Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers Wine Match: Galway Pipe Grand Tawny	V	18
Dessert Tasting Plate for Two or More Guests: Chefs Selection of Desserts from the Menu		18 Per Person

Dessert Wine

Innocent Bystander Moscato	275ml Piccolo	14
Brown Brothers 'Moonstruck Moscato'	Glass Bottle	8.5 37
2014 De Bortoli Noble One Botrytis Semillon	90ml Glass Bottle	15 63
2013 Petersons Hunter Valley Botrytis Semillon	90ml Glass Bottle	12.5 52

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Tea & Coffee

Pot of Loose Leaf Tea	5
Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai	
Espresso Coffee - Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
Cup	4.5
Mug	5.5
Flavoured ~ Vanilla, Caramel, Hazelnut	Add 1.00
Extra Shot	Add 0.50
Chai Latte	5
Hot Chocolate	5
Mocha	5

Liqueur Coffee

Jonah's	Frangelico, Baileys, Coffee, Cream	10.5
Mexican	Kahlua, Coffee, Cream	10.5
Irish	Jameson, Coffee, Cream	10.5
Parisian	Grand Marnier, Coffee, Cream	10.5
Roman	Galliano, Coffee, Cream	10.5
Jamaican	Tia Maria, Coffee, Cream	10.5

Fortified Wines - 60ml

Hanwood Grand Tawny	8
Galway Pipe 12 Year Old Grand Tawny	10
Seppeltsfield Solero Grand Muscat	11
Seppeltsfield Grand Tokay	11
Penfolds Grandfather Port	18

Cognac - 30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5
Courvoisier XO	28.5

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Set Lunch Menu

Two Course Set Menu ~ 48 - Three Course Set Menu ~ 55

Entrée

Choose from the following:

Golden Ale Battered Zucchini Flowers, Smoked Goats Curd, Red Pepper Gel
V

NOAH'S Signature 'New England Style' Seafood Chowder - Fresh Smoked Cod, Scallops,
King Prawns, Baby Clams, Cream
G

Rare Bush Rubbed Kangaroo Fillet, Roast Spring Vegetables, Beetroot Puree
G,D

Duck Liver Pâté, Crisp Croute, Preserved Artichoke, Pickled Onions
Can be G

Main Course

Choose from the following:

Pan-fried Market Fish, Nicoise Salad, Citrus Buerre Blanc, Crisp Capers
G

Shiitake Mushroom & Bean Sprout Teriyaki Chicken Roulade, Wild Rice, Miso Reduction
D

Hunter Scotch Fillet, Boulangère Potatoes, Buttered Broccolini, Red Wine Jus
G

Pumpkin & Seasonal Mushroom Risotto, Sorrel, Truffle Parmesan Crisp
V,Can be D,Veg

Dessert

Choose from the following:

Toasted Coconut Panna Cotta, Poached Strawberries, Sheep Milk Ice Cream
G,V

Mandarin & Yoghurt Gateau, Soft Glazed Meringue, Almond Praline
G,V

Vanilla Bean Risotto, Grilled Stone Fruits, Thyme Infused Sweet Ricotta
G,V

Chef's Selection of House-made Ice Cream & Sorbets
G,V,
Can be D,Veg

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Entertainment Card is not accepted for Set Lunch Menu

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