

# Jonah's On the Beach GROUP DINNER MENU

Valid for Groups  
of 10 or More Guests



**The Whales are back...**

*From May, giant humpback whales start their annual migration from the cold Antarctic seas to their breeding & calving grounds in the warmer tropical waters of the Pacific . They travel up to 2500km in pods of 2-4 whales.*

*The whales head north along the East Coast of Australia, passing Newcastle on their way.*

*After giving birth, the whales and their calves make their way south in the months leading up to November .*

# Group Dinner Menu

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

Entertainment Card is not accepted for Group Dinner Menu Prices

## Entrée

Choose from the following:

Beetroot Gnocchi, Gorgonzola, Roasted Pumpkin, Sage, Walnuts

V

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

G

Twice Cooked Free Range Pork Belly, Shiitake, Pear, Celeriac

G

Poached King Prawns, Roasted Sweet Pepper, Gherkin, Green Olive, Pangrattato, Almonds

G, Can be D

## Main Course

Choose from the following:

Pan-Fried Market Fish, Black Rice, Green Beans, Roasted Sweet Pepper, Coconut & Lemongrass Sauce

G, D

Duck Confit, Quinoa, Smoked Pumpkin, Amaranth, Pepitas, Jus

G, D

Hunter Beef Fillet, Potato & Sweet Potato Gratin, Broccolini, Red Wine Butter, Veal Jus

G

Pumpkin, Mushroom & Lentil Pithivier, Sunchoke Cream, Baby Blush Tomato, Nasturtium

V

## Dessert

Choose from the following:

Rosewater & Pistachio Semifreddo, Burnt Meringue, Sherbet, Pistachio Floss

V, Can be G

Maple Poached Pear, Tuille, Mascarpone, Jalapeno & Tahitian Vanilla Ice Cream

V, Can be G

Espresso Crème Brulee, Peanut Brittle, Caramelised Popcorn

G, V

Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest

G, V,

Can be D & Veg

Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers

V

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

**All Dietary Requirements can be Catered - Please Speak to your Waiter**

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