

Jonah's On the Beach Lunch & Dinner Menu



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 .

Bread

Oven Baked Sour Dough, Caramelised Onion Butter (2)	V	8
Bruschetta - Garlic Ciabatta, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	D,V,Veg	8

Oysters

Natural Oysters, Fresh Lemon (1/2 Doz) Wine Match: Grandin Brut	G,D	22
Kilpatrick Oysters - Smoked Bacon, Worcestershire (1/2 Doz) Wine Match: Murrays Whale Ale	G,D	24
'Hot Ice' Oysters - Green Chilli, Lemongrass, Lime Leaf (1/2 Doz) Wine Match: Lisa McGuigan Pinot Grigio	G,D	24

Entrees

NOAH'S Signature 'New England' Style Chowder - Cream, Fresh Smoked Cod, Scallops, King Prawns, Baby Clams Wine Match: Two Rivers 'Wildfire' Chardonnay	G	22
Seared Scallops, Apple, Lime, Chilli, Coriander, Fried Nori Wine Match: David Hook Pinot Grigio	G,D	26
Poached King Prawns, Roasted Sweet Pepper, Gherkin, Green Olive, Pangrattato, Almonds Wine Match: Lisa McGuigan 'Wild Thing' Semillon	D,Can be G	28
Lemon Myrtle Dusted Baby Squid, Chipotle Mayonnaise, Chorizo Crumb Wine Match: Tamar Ridge Riesling		24
Twice Cooked Free Range Pork Belly, Shiitake, Pear, Celeriac Wine Match: Oyster Bay Chardonnay	G	28
Cured Beef Tenderloin, Rocket, Radish, Horseradish Foam Wine Match: Innocent Bystander Pinot Noir	G,Can be D	22
Beetroot Gnocchi, Gorgonzola, Roasted Pumpkin, Sage, Walnuts Wine Match: David Hook Pinot Grigio	V	18
Vegetable Fritto Misto - Tempura Seasonal Vegetables, Soy Dipping Sauce Wine Match: Oyster Bay Sauvignon Blanc	D,V,Veg	18

G - Gluten Free
D - Dairy Free
V - Vegetarian
Veg - Vegan

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

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

Mains

Seafood Tower for Two: Selection of Locally Sourced & Sustainable Seafood including: Natural Oysters, Mussels, Line Caught Market Fish, Prawns, Scallops, Beer Battered Fries, Seasonal Salad Greens Wine Match: Tamar Ridge Riesling	D,Can be G	99
Saffron Pappardelle, Sautéed Local Prawns, Pernod, Dill Cream Wine Match: Tulloch Verdelho		42
Pan-Fried Market Fish, Black Rice, Green Beans, Roasted Sweet Pepper, Coconut & Lemongrass Sauce Wine Match: Mawson's Sauvignon Blanc	G,D	38
Roasted Pork Fillet, Farro, Parsnip Puree, Kale, Olives, Resting Juices Wine Match: Jim Barry 'Annabelle's' Rose		36
Duck Confit, Quinoa, Smoked Pumpkin, Amaranth, Pepitas, Jus Wine Match: Two Rivers 'Winters Mist' Merlot	G,D	36
Regional NSW Lamb Backstrap, Eggplant & Lemon Hummus, Chickpeas, Zucchini, Gremolata, Shiraz Jus Wine Match: Yalumba 'Patchwork' Shiraz	G,D	42
Hunter Beef Fillet, Potato & Sweet Potato Gratin, Broccolini, Red Wine Butter, Veal Jus Wine Match: Wynns Black Label Cabernet Sauvignon	G	42
Pumpkin, Mushroom & Lentil Pithivier, Sunchoke Cream, Baby Blush Tomato, Nasturtium Wine Match: Scarborough Yellow Label Chardonnay	V	29

Sides

New Potatoes, Crispy Bacon, Shallot	G	
Steamed Seasonal Greens, Extra Virgin Olive Oil	G,V, D & Veg	
Cauliflower, Moroccan Yoghurt, Pine Nuts	G,V	
Roasted Pear, Rocket, Parmesan Salad	G,V	

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All 9

Desserts

Rosewater & Pistachio Semifreddo, Burnt Meringue, Sherbet, Pistachio Floss	V,Can be G	16
Maple Poached Pear, Tuille, Mascarpone, Jalapeno & Tahitian Vanilla Ice Cream	V,Can be G	16
Espresso Crème Brulee, Peanut Brittle, Caramelised Popcorn	G,V	16
Chocolate Molten Pudding, Orange Anglaise, Vanilla Ice Cream, Macadamia Crumb	V	16
Cherry Ripe, Cream Cheese, Chocolate Crumb, Toasted Coconut, Chocolate Shavings, Ganache	V	16
Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest	G,D,V,Veg	16
Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers	V	18

Dessert Tasting Plate (Available for 2 or More Guests)

18 Per Person

Chefs Selection for Each Guest to Sample from our Dessert Menu

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

Galway Pipe Port	10
Seppeltsfield Grand Muscat	11
Seppeltsfield Grand Tokay	11
Penfolds Grandfather Port	18

Cognac - 30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5

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

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Set Lunch Menu

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

Entertainment Card is not accepted for Set Lunch 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

Cured Beef Tenderloin, Rocket, Radish, Horseradish Foam
G, Can be D

Lemon Myrtle Dusted Baby Squid, Chipotle Mayonnaise, Chorizo Crumb

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 Scotch 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

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