

BAR & TERRACE MENU

TASTING PLATES

Plates are designed to be shared.
We recommend three to four plates between two people

- mixed olives, chilli, garlic, lemon \$10
- Sydney rock oysters, mignonette \$28 (6) / \$56 (12)
- hand cut fried potatoes, porcini powder, truffle mayo \$14
- Jonah's 'Fritto', fried prawn, calamari \$26
- Jonah's fried chicken winglets, smoked garlic aioli \$22
- antipasto, cured meat, pickles, olives \$32
- seared Tasmanian scallops, parsley dressing, pickled fennel \$24
- steamed Mooloolaba king prawns, cocktail sauce, lemon \$32
- wagyu meatballs, tomato, toasted sourdough bread \$26

Caviar Oscietra Royal (10g) \$110

carasau bread, crème fraiche, chives, shallots

JONAH'S 'FRUTTIDIMARE'

\$260 for two

A selection of the finest fresh seafood available, accompanied by an assortment of condiments and selection of sides

DESSERTS

- flourless chocolate cake, chantilly cream, raspberries \$22
- lemon tart, fresh raspberries, lemon mascarpone cream \$22
- selection of cheeses \$32