



**SYDNEY SEAPLANES**  
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# Jonah's

**Jonah's Palm Beach restaurant offers modern Australian cuisine under the direction of award-winning chef George Francisco. George's modern Australian style of cooking has a significant French influence, but it is his passion for finding and using the best and freshest local produce that will ensure Jonah's diners are impressed about the food as they are about the view.**

**The restaurant boasts 180 degree views of the Pacific Ocean, well spaced tables and a friendly and relaxed atmosphere.**

## STARTERS

- Freshly shucked Sydney rock oysters with champagne mignonette
- Warm spanner crab, sea urchin butter sauce and potato puree
- Duck-wrapped lamb and cumin sausage, pickled baby beetroot, lebane cappellacci
- Tempura ricotta-filled zucchini flowers served with basil pesto
- Flash-fried Queensland calamari with spicy cajun remoulade and lemon
- Vanilla scented tuna tartare, edamame, crisp radish and toasted nori

## MAINS

- Blue swimmer crab, angel hair pasta, Reggiano Parmigiano, parsley and lemon
- Roasted ocean trout and blue eye trevalla crepinette, kipfler potatoes, wilted spinach and foie gras sauce
- Butter-basted gold band snapper, chorizo sausage succotash and sweet corn nage
- Slow-roasted Barossa Valley chicken breast, calvados gastrique, squab jus, potato and apple galette
- Grain-fed beef fillet, stone ground polenta, broad beans and roast treviso

## DESSERTS

- Terrine of white chocolate ice cream, blood orange sorbet and granita
- Vanilla panna cotta, pomegranate molasses and warm lavender honey
- Belgian triple chocolate layered cake with mocha rum sauce
- Warm black fig pudding, butterscotch sauce, vanilla ice cream, saba syrup
- Caramelised pineapple and passionfruit crème brulee napoleon
- Raspberry jellies and chocolate truffles
- Three cheeses served with fresh fruit, nuts, walnut bread and lavosh