

# Bonville & Jonah's receive high scores in 2011 Sydney Morning Herald Good Food Guide

## Flooded Gums

regional

Bonville Golf Resort, North Bonville Road,  
Bonville

Tel 6653 4002 Map 13a

Contemporary



Score 13.5/20

The golf greens are like billiard tables, the hedges are manicured, and majestic flooded gums line the sinuous fairways like serene sentinels. Bonville is a temple to the religion of golf. In the plush clubhouse, the restaurant is festooned with photos of celebrity visitors and Wallaby jerseys (from the rugby team, not the macropods). Consultant chef George Francisco of Jonah's at Whale Beach has put together a menu of punchy flavours. Lunch provides lighter fare such as crisp snapper cheek and crab cakes with salt-and-pepper squid and aioli. At night the menu and the atmosphere ratchet up a notch with offerings including local Black Angus eye fillet with wilted spinach, summer beans, jus aioli and pink peppercorns. Service is pleasant and enthusiastic, if a little light on details. For dessert there's the heavy-hitting 'Deconstructed by Chocolate', although with this wine list, the chef's selection of Australian cheeses and fruit seems par for the course.

**Hours** Breakfast daily 6.30–10am; Lunch daily 10.30am–5.30pm; Dinner daily 6.30–9.30pm; bookings essential

**Bill E** \$18–\$19.50 **M** \$30–\$39.50 **D** \$14–\$19; 10% surcharge on public holidays

**Cards** AE (+2.5%) DC (+2.5%) V MC Eftpos

**Wine** Great varietal and vintage offerings; 22 by the glass

**Chefs** Lee O'Carroll & George Francisco

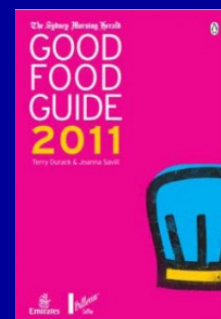
**Owner** Ironhill Management Pty Ltd

**Seats** 150; private rooms; wheelchair access; outdoor seating; bar

**Kid friendly** Kids' menu; highchairs; colouring-in

[www.bonvillegolf.com.au](http://www.bonvillegolf.com.au)

**And...** stay the night – and tee off early



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city + suburbs

## Jonah's Whale Beach

69 Bynya Road, Whale Beach

Tel 9974 5599 Map 8

Contemporary



Score 15/20

The epic panorama from this imposing cliff-top position simply takes your breath away. Once you get it back, you'll find Jonah's is a place of contented diners, seaplane arrivals, superb accommodation, breakfast on the terrace and indulgent therapies. George Francisco's seasonally driven menu runs from sashimi of Hervey Bay scallops with ruby grapefruit, fermented black garlic vinaigrette and pimientos de padron to a truly indulgent 'seafood indulgence platter' of oysters, prawns, crab, scallops and more. Meat-lovers stay with the likes of roast grain-fed beef teamed with pink peppercorn and madeira sauce, seared duck livers, witlof and fondant potato. Meanwhile, seared john dory fillets, layered with lobster, bone marrow and peas, are perfectly partnered with sweet pea pikelets. A decadent 'death by chocolate' of Grand Marnier-laced mousse, chocolate brownie cake and cocoa meringue with mocha rum sauce is, like the view, better shared.

**Hours** Breakfast daily 8–9.45am; Lunch daily noon–3 pm; Dinner daily 6.30–9pm (Wed–Sun only May–Sept); bookings essential

**Bill** E \$27–\$31 M \$44–\$51 D \$16–\$18; \$10pp surcharge on Sundays & public holidays

**Cards** AE DC V MC Eftpos

**Wine** Impressive and expansive list of mostly Australian and NZ labels; 26 by the glass

**Chef** George Francisco

**Owner** Jonah's Restaurant Pty Ltd

**Seats** 100; private room; wheelchair access; outdoor seating; bar

**Kid friendly** Kids' menu; highchairs

**Vegetarian** 8-course degustation (October–May)

[www.jonahs.com.au](http://www.jonahs.com.au)

**And...**there's an all-day terrace menu, too

