

jones

Winery Restaurant

Jones Winery Restaurant serves food inspired by the wonderfully simple dishes found in French bistros.

Head chef, Briony Bradford's approach to food is 'nose to tail', selecting only seasonal and local produce from growers and suppliers she knows personally. Briony describes her style as 'traditional French technique with a modern twist'. She enjoys pushing the boundaries of flavours and making everything in her dishes from scratch.

A perfect match for our elegant Jones Winery & Vineyard wines that are grown and made onsite.

@joneswinery #joneswinery
joneswinery.com

Two Courses - \$68, with matching wines \$88

Three Courses - \$80, with matching wines \$110

Please advise our staff upon ordering if you have any food intolerances or allergies. We do our best to accommodate guests but are unable to guarantee that our dishes are completely allergen free. Sorry, no split bills.

ENTREES

Premium Oysters – Freshly shucked X 5
Persimmon & Verjus Dressing OR Natural
*additional \$16 for 12 oysters

Matching Wine: 2019 Muscat Sec

Charcuterie – Cured Meats, Pork Rilletto, Chicken Liver Pate, Pickles, Chutney, Rye Bread

Matching Wine: 2019 Rosé

Roasted Leek Tarte Tatin

Goat's Cheese, Green Apple, Walnut

Matching Wine: 2018 Marsanne Roussanne

'QLD' Swordfish Ceviche

Carrot, Mandarin, Chilli

Matching Wine: 2019 Muscat Sec

Soup a l'Oignon

Sweetbreads, Parmesan, Crouton

Matching Wine: Sparkling Shiraz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Rye Bread, French Butter 8.5

Rye Bread, Olive Oil 7

Mixed Leaf Salad, Radish, Parsley 9

Pan Fried Brussel Sprouts, Garlic, Bacon 10

Roasted Kipfler Potatoes, Seeded Mustard, Herbs 10

MAINS

Roasted Eggplant & Blue Cheese Cigar

Cauliflower, Red Apple, Macadamia

Matching Wine: 2019 Rosé

Crispy Skin Market Fish

Pumpkin, Mushroom, Pomelo

Matching Wine: 2018 Marsanne Roussanne

Confit 'Riverina' Duck Leg Cassoulet

White Bean, Toulouse Sausage, Crumb

Matching Wine: 2018 Malbec

'Indigo Valley' Lamb

Celeriac, Quince, Nettle

Matching Wine: 2018 Shiraz

Slow Roasted 'Howlong Butcher' Beef Brisket

Parsnip, Pear, Horseradish

Matching Wine: 2017 Durif

DESSERTS

Lemon Meringue Tart

Roasted White Chocolate, Mint, Pecan

Matching Wine: Classic Muscat

Burnt Pumpkin Cheesecake Brulée

Feijoa, Caramel, Macadamia

Matching Wine: Apero

Dark Chocolate Fondant (Pre Order Only)

Jerusalem Artichoke, Clementine, Pistachio

Matching Wine: CORRELL on ice

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: Ruby