

# 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

Strawberry & Black Pepper Dressing OR Natural

*Matching Wine: 2019 Muscat Sec*

**Charcuterie** – Cured Meats, Chicken Liver Pate, Pickles, Chutney, Rye & Red Wine Bread

*Matching Wine: Sparkling Shiraz*

**Baked Zucchini & Ricotta Cheesecake**

Preserved Blueberry, Red Onion, Chive

*Matching Wine: 2019 Marsanne Roussanne*

**'QLD' Yellowtail Kingfish**

Sorrel, Red Chilli, Whitebait

*Matching Wine: 2019 Muscat Sec*

**Caramelized Lamb Sweet Breads**

Cauliflower, Green Apple, Pork Crackle

*Matching Wine: 2019 Shiraz Malbec*

**JONES**  
EST. 1860  
WINERY & VINEYARD  
RUTHERGLEN

### EXTRAS & SIDES

**Rye & Red Wine Bread**, French Butter 8.5

**Rye & Red Wine Bread**, Olive Oil 7

**Mixed Leaf Salad**, Radish, Parsley 9

**Sauté 'Jones' Greens** Garlic, Bacon 10

**Roasted Potatoes**, Butter, Sage 10

### MAINS

**Beetroot & Goat's Cheese Crepe**

Mushroom, Rhubarb, Horseradish

*Matching Wine: 2019 Rosé*

**Crispy Skin Market Fish**

Asparagus, Ruby Grapefruit, Crustation Bisque

*Matching Wine: 2019 Marsanne Roussanne*

**Confit 'Riverina' Duck Leg**

Carrot, Lavender, Cranberry, Hazelnut

*Matching Wine: 2018 Malbec*

**Rutherglen 'Kidden Park' Goat**

Broad Bean, Eggplant, Red Apple, Macadamia

*Matching Wine: 2018 Shiraz*

**Mustard Crumbed 'Howlong Butcher' Beef Sirloin**

Brown Onion, Pear, Lardo, Warrigal Greens

*Matching Wine: 2017 Durif*

### DESSERTS

**Jerusalem Artichoke Panna cotta**

Blood Orange, White Chocolate, Pistachio

*Matching Wine: CORRELL on ice*

**Sweet Potato & Salted Caramel Torte**

Fennel, Mascarpone, Pecan

*Matching Wine: Apero*

**Muscat Fruit & Custard Pudding**

Dark Chocolate, Parsnip, Walnut

*Matching Wine: Classic Muscat*

**Selection of Cheese, Rye Bread**

Soft, Blue and Hard Cheese

*Matching Wine: Ruby*