

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
Nasturtium & Verjus Granita OR Natural
*additional \$16 for 12 oysters

Matching Wine: 2019 Ugni Blanc

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

Matching Wine: 2021 Rosé

Asparagus & Goat's Cheese Panna cotta

Rhubarb, Red Onion, Pinenut

Matching Wine: 2019 Marsanne Roussanne

'Australian' Lemon King Prawns

Avocado, Mulberry, French Sorrel

Matching Wine: 2021 Fiano

Crumbed 'Riverina' Pork Scotch

Quail Egg, Loquat Fruit, Salsa Verte

Matching Wine: Sparkling Shiraz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Rye Bread, Salted French Butter 8.5

Rye Bread, Olive Oil 7

Mixed Leaf Salad, Radish, Parsley 9

Sauté 'Jones' Greens Garlic, Bacon 10

Roasted Potatoes, Butter, Rosemary 10

MAINS

Cauliflower & Blue Cheese Tartlet

Honey, Pear, Black Olive

Matching Wine: 2021 Fiano

Crispy Skin Market Fish

Broad Bean, Leek, Kiwifruit, Baby Clam, Macadamia

Matching Wine: 2019 Marsanne Roussanne

Sage 'Riverina' Duck Leg Ballotine

Hotson's Cherry, Witlof, Hazelnut

Matching Wine: 2018 Malbec

Rutherglen 'Kidden Park' Goat

Sweet Potato, Mandarin, Cashew, Tarragon

Matching Wine: 2018 Shiraz

Roasted 'Howlong Butcher' Beef Bavette

Broccolini, Blueberry, Onion, 'Jones' Café de Paris

Matching Wine: 2017 Durif

DESSERTS

Fig Leaf & White Chocolate Parfait

Sugar Snap Pea, Fennel, Pistachio

Matching Wine: CORRELL on Ice

Baked Carrot & Vanilla Cheesecake

Muscat Fruit, Mint, Pecan

Matching Wine: Apero

Dark Chocolate & Rose Almond Financier

Beetroot, Strawberry, Walnut

Matching Wine: Classic Muscat

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: 2018 Durif Vin Liqueur