

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
Mulberry & Pepperberry Dressing OR Natural
*additional \$16 for 12 oysters

Matching Wine: 2021 Fiano

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

Matching Wine: 2021 Rosé

Tomato & Goats Cheese Trifle

Watermelon, Olive, Walnut

Matching Wine: 2021 Jimmy's Block

Crispy Soft-Shell Crab

Peach, Avocado, Whey

Matching Wine: 2021 Fiano

'S.A' Kangaroo Tartare Sandwich

Cured Yolk, Blackberry, Radish

Matching Wine: Sparkling Shiraz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Rye Bread, Salted French Butter 8.5

Rye Bread, Olive Oil 7

Baby Cos Wedge, Yogurt, Dill, Poppyseed Dressing 9

Roasted Broccolini, Bacon, Sunflower seed 10

Warmed Chat Potatoes, Butter, Mustard, Parsley 10

MAINS

Aubergine & Blue Cheese Crumble

Fig, Caper, Pinenuts

Matching Wine: 2021 Fiano

Crispy Skin Market Fish

Courgette, Green Apple, Fennel

Matching Wine: 2019 Marsanne Roussanne

Paperbark Roasted 'Riverina' Duck Breast

Blood Plum, Cauliflower, Almond

Matching Wine: 2018 Malbec

Rutherglen 'Kidden Park' Goat

Beetroot, Strawberry, Snowpea

Matching Wine: 2018 Durif

Roasted 'Howlong Butcher' Beef Bavette

Savoy Cabbage, Nectarine, Au Poivre

Matching Wine: 2018 Shiraz

DESSERTS

CORRELL Pineapple Cheesecake Mousse

Pineapple Sage, Roasted White Chocolate, Macadamia

Matching Wine: Aperol

Hotsons's Cherry Clafoutis

Muscat, Mascarpone, Pistachio

Matching Wine: CORRELL on Ice

Dark Chocolate Delice

Sweet Corn, Raspberry, Hazelnut

Matching Wine: Classic Muscat

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: 2018 Durif Vin Liqueur