

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 - \$75, with matching wines \$97

Three Courses - \$88, with matching wines \$121

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

Kiwi & Verjus Granita 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

Twice Baked Cauliflower Souffle

Goat's Cheese, Persimmon, Rosemary

Matching Wine: 2021 Marsanne Roussanne

'W.A' Octopus & Dorrigo Pepper Leaf Terrine

Romesco, Mandarin, Hazelnut

Matching Wine: 2021 Fiano

Crispy 'Murry Valley' Pork Croquette

Green Apple, Feijoa, Watercress

Matching Wine: 2021 Marsanne Roussanne

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Rye Bread, Salted French Butter (2 Slices) 8.5

Rye Bread, Olive Oil (2 Slices) 7

Garden Salad, Radish, Pickled Eschallot, Parsley 10

Roasted Brussel sprouts, Bacon, Garlic, Butter 12

Warmed Kipfler Potatoes, Sour Cream, Chive 12

MAINS

Baked 'Stanley' Pine Mushrooms Socca

Fig, Blue Cheese, Pinenuts

Matching Wine: 2019 Shiraz Malbec

'Jones' Provençal Bouillabaisse

Fennel, Leek, Crustaceans, Fish, Rouille

Matching Wine: 2021 Rose

Paperbark Roasted 'Riverina' Duck Breast

Celeriac, Pomegranate, Eggplant, Pistachio

Matching Wine: 2018 Malbec

'Indigo Valley' Lamb

Parsnip, Quince, Lamb Bacon, Roquette

Matching Wine: 2019 Shiraz

Pan Fried 'Howlong Butcher' Beef Bavette

Field Mushroom, Jerusalem Artichoke, Pear, Chestnut

Matching Wine: 2019 Durif

DESSERTS

'King Cole' Apple Mille-Feuille

Beetroot, Salted Caramel, Walnuts

Matching Wine: Apéro

'Jones' Tarte au Citron Verte (Lime Tart)

White Chocolate, Zucchini, Coconut, Macadamia

Matching Wine: CORRELL on Ice

Pumpkin Pavlova

Dark Chocolate, Muscat Fruit, Almonds

Matching Wine: CORRELL Muscat Spritz

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: Ruby