

# 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 - \$90, with matching wines \$123**

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

Feijoa & Verjus Granita OR Natural

\*Additional \$18 for 12 oysters

*Matching Wine: 2021 Ugni Blanc*

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

*Matching Wine: 2021 Rosé*

**'Marsanne' Quince Tarte Tatin**

Cocktail Onion, Goat's Cheese, Rosemary

*Matching Wine: 2021 Marsanne Roussanne*

**'W.A' Scallop Ceviche**

Kiwifruit, Pink Peppercorn, Nettle

*Matching Wine: 2021 Ugni Blanc*

**Crispy 'Wolki Farm' Pig's Head Galette**

Parsnip, Green Apple, Crustacean Jus

*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

**Selection of Cheese, Extra Course, Rye Bread** 15

### MAINS

**Cauliflower, Gruyère & Leek Quenelles**

Locquat, Roquette, Hazelnut

*Matching Wine: 2019 Shiraz Malbec*

**Seasonal Market Fish**

Pumpkin, Pine Mushroom, Persimmon

*Matching Wine: 2021 Rose*

**Confit 'Riverina' Duck Leg Cassoulet**

White Bean, Pear, Toulouse Sausage

*Matching Wine: 2018 Malbec*

**'Indigo Valley' Lamb**

Carrot, Mandarin, Lamb Bacon, Black Olive

*Matching Wine: 2019 Shiraz*

**Red Wine Glazed 'Howlong Butcher' Beef Skirt**

Celeriac, Red Apple, Horseradish

*Matching Wine: 2019 Durif*

### DESSERTS

**Chestnut 'Mont Blanc' Cheesecake Mousse**

Jerusalem Artichoke, 'King Cole' Apple, Pecan

*Matching Wine: Apéro*

**Rhubarb & White Chocolate Twice Baked Souffle**

Coconut, Beetroot, Macadamia

*Matching Wine: CORRELL on Ice*

**Bittersweet Chocolate Tart**

Field Mushroom, Fig, Honeycomb, Almonds

*Matching Wine: CORRELL Muscat Spritz*

**Selection of Cheese, Rye Bread**

Soft, Blue and Hard Cheese

*Matching Wine: Ruby*