

# 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  
Horseradish & Pink Peppercorn 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*

**Vichyssoise (Potato & Leek Soup)**

Green Apple, Chive, Walnuts

*Matching Wine: 2021 Marsanne Roussanne*

**Cured NZ 'Ōra King' Salmon Tartare**

Mandarin, Kohl Rabi, Avocado

*Matching Wine: 2021 Ugni Blanc*

**Pan Fried Lamb Sweet Breads**

Cauliflower, Rhubarb, Sage

*Matching Wine: Sparkling Shiraz*

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

### EXTRAS & SIDES

<b>Rye Bread, Salted French Butter (2 Slices)</b>	8.5
<b>Rye Bread, Olive Oil (2 Slices)</b>	7
<b>Garden Salad, Radish, Pickled Eschallot, Parsley</b>	10
<b>Glazed Carrots, Greens, Garlic, Butter</b>	12
<b>Crushed Chat Potato Gratin, Herbs</b>	12
<b>Selection of Cheese, Extra Course, Rye Bread</b>	15

### MAINS

**Roasted 'QLD Blue' Pumpkin Pissaladière**

Goat's Cheese, Rosemary, Pomelo

*Matching Wine: 2021 Jimmy's Block*

**Seasonal Market Fish**

Fennel, White Bean, Kiwifruit, Bisque

*Matching Wine: 2021 Marsanne Roussanne*

**Confit 'Riverina' Duck Leg**

Celeriac, Quince, Black Olive

*Matching Wine: 2018 Malbec*

**Slow Cooked 'Howlong Butcher' Lamb Leg**

Nettle, Swede, Tamarind, Hazelnut

*Matching Wine: 2019 Shiraz*

**Caramelised 'Howlong Butcher' Beef Brisket**

Mushroom, Lardo, Red Apple, Carrot

*Matching Wine: 2019 Durif*

### DESSERTS

**Parsnip & Nutmeg Hot Milk Cake**

Salted Caramel, 'King Cole' Apple, Pecan

*Matching Wine: Aperol*

**Beetroot & CORRELL Mousse Tartlet**

White Chocolate, Orange, Macadamia

*Matching Wine: CORRELL on Ice*

**Dark Chocolate & Lime Parfait**

Jerusalem Artichoke, Almond, Muscat

*Matching Wine: CORRELL Muscat Spritz*

**Selection of Cheese, Rye Bread**

Soft, Blue and Hard Cheese

*Matching Wine: 2021 Durif Vin Liqueur*