

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 - \$85, with matching wines \$107

Three Courses - \$99, with matching wines \$132

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
Cucumber & Black Sesame Seed Dressing OR Natural
*Additional \$20 for 12 oysters

Matching Wine: 2022 Muscat Sec

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

Matching Wine: 2021 Rosé

Roasted Beetroot & Black Pepper Pannacotta

Goat's Cheese, Rhubarb, Walnut

Matching Wine: 2022 Marsanne SC

Cured 'S.A' Wild Kingfish Ceviche

Blood Orange, Chilli, Radish, Capers

Matching Wine: 2022 Ugni Blanc

Crispy 'Wolki Farm' Ox Tongue

Mushroom, Red Apple, Salsa Verde

Matching Wine: 2021 Sparkling Shiraz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Leaf Salad, Radish, Dill, Parsley, Dijon Vinaigrette 10

Creamed 'Jones' Garden Greens, Bacon, Garlic 12

Oven Baked Chat Potatoes, White Poppyseed, Herbs 12

Selection of Cheese, Extra Course, Rye Bread 15

MAINS

Twice Baked Celeriac & Aged Mimolette Souffle

Eggplant, Quince, Chive

Matching Wine: 2021 Jimmy's Block

Seasonal Market Fish

Leek, Avocado, Kumquat, Kiwifruit

Matching Wine: 2021 Marsanne Roussanne

Paperbark Roasted 'Riverina' Duck Breast

Swede, Mandarin, Lardo, Hazelnut

Matching Wine: 2021 Shiraz Malbec

'Indigo Valley' Lamb

Sweet Potato, Green Apple, Pea, Pinenut

Matching Wine: 2019 Shiraz

DESSERTS

Lemon & Lavender Pudding

CORRELL Fennel, Mascarpone, Pistachio

Matching Wine: CORRELL Spritz

Burnt Pumpkin Cheesecake Mousse Brulée

Dark Chocolate, Orange, Salted Caramel, Pecan

Matching Wine: CORRELL on Ice

Ice Cream Du Jour

Brandy Snap, Macadamia, Mint

Matching Wine: Aperol

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: 2021 Durif Vin Liqueur