

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

Menu

Two Courses \$90 | Three Courses \$105

Matching Wines

Two Courses \$25 | Three Courses \$35

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 (5*) – Freshly shucked.

Mandarin & Chilli Dressing OR Natural

Oven Baked** - Café de Paris Butter

*Add \$22 to the menu price if you would like 12.

**Add \$1 per Oyster

Matching Wine: 2024 Pet Marsanne

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

Matching Wine: 2022 Rosé

'Marsanne' Quince & Goat's Cheese Galette

Cauliflower, Red Onion, Walnut

Matching Wine: 2022 Marsanne SC

CORRELL Cured 'QLD' Marlin

Orange, Crème Fraiche, Fingerlime, Black Olive

Matching Wine: 2023 Fiano

Soupe à l'Oignon (French Onion Soup)

Osso Buco, Rosemary, Compte

Matching Wine: 2013 Marsanne

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

Premium Oyster (1), Natural, Dressed or Baked** 5

'Jones' Garden Salad, Pear, Radicchio, Seeded Mustard 10

Caramelised Cabbage, Lemon, Yogurt, Sunflower Seed 12

Crisped Potato Dutchesses, Parmesan, Herbs 12

Selection of Cheese, Extra Course, Rye Bread 20

MAINS

Pan Fried Sweet Potato Crozet

Leek, Brussel Sprout, Blue Cheese, Hazelnut

Matching Wine: 2022 Jimmy's Block

Seasonal Market Fish

Parsnip, Scallop, Kiwifruit, Hollandaise

Matching Wine: 2022 Marsanne Roussanne

Crispy Skinned 'Riverina' Duck Leg Cassoulet

Celeriac, Red Apple, Lardo, Breadcrumbs

Matching Wine: 2021 Malbec

Rutherglen 'Kidden Park' Goat

Jerusalem Artichoke, Chestnut, Pomegranate

Matching Wine: 2021 Shiraz

'Howlong Butcher' Beef Brisket Bourguignon

Carrot, Mushroom, Jambon, Nettle

Matching Wine: 2021 Durif

DESSERTS

Lime Meringue Mille-Feuille

Fennel, Clotted Cream, Macadamia

Matching Wine: CORRELL Spritz

Chocolate & Cardamom Fondant

Pumpkin, Rhubarb, Pecan

Matching Wine: Classic Muscat

Ice Cream Du Jour

Beignet, Muscat, Pistachio

Matching Wine: Aperó

Selection of Cheese, Rye Bread

Soft, Blue and Hard Cheese

Matching Wine: 2021 Durif Vin Liqueur