

# 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.

Feijoa, Pineapple & Chilli Dressing OR Natural

**Oven Baked\*\*** - Parsley & Parmesan Gratin

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

\*\*Add \$1 per Oyster

*Matching Wine: 2024 Pétillant Marsanne*

**Salt Baked Beetroot & Mandarin Salad**

Fetta, Radicchio, Walnut

*Matching Wine: 2022 Marsanne SC*

**CORRELL Cured Swordfish Tartare**

Nasturtium, Blood Orange, Egg Yolk, Crisp

*Matching Wine: 2023 Fiano*

**'Riverina' Pork & Ox Heart Terrine**

Jambon, Radish, Dijon, Pistachio, Crouton

*Matching Wine: 2022 Rosé*

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### EXTRAS & SIDES

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

**'Jones' Garden Salad**, Verjus, Pickled Shallot, Herbs 10

**Sauteed 'Jones' Greens, Butter**, Garlic, Almonds 12

**Baked Tartiflette**, Bacon, Camembert 12

**Selection of Cheese, Extra Course**, Rye Bread 20

### MAINS

**Seasonal Market Fish**

Fennel, Leek, Saffron, Crustaceans, Rouille

*Matching Wine: 2022 Marsanne Roussanne*

**Crisped 'Riverina' Duck Leg Ballotine a l'Orange**

Carrot, Endive, Kohl Rabi, Hazelnut

*Matching Wine: 2021 Malbec*

**Rutherglen 'Kidden Park' Goat**

Pumpkin, Pear, Yogurt, Broad Beans, Black Olive

*Matching Wine: 2017 Shiraz*

**Caramelised 'Howlong Butcher' Beef Scotch**

Celeriac, Broccolini, Green Apple, Café de Paris Butter

*Matching Wine: 2021 Durif*

### DESSERTS

**'Jones' Lime & Cinnamon Eclair**

Parsnip, Coconut, Macadamia

*Matching Wine: CORRELL Spritz*

**Muscat Sticky Date & Prune Pudding**

Dark Chocolate, Salted Caramel, Quince, Pecan

*Matching Wine: Classic Muscat*

**Ice Cream Du Jour**

Tuille, Grape Molasses, Meringue

*Matching Wine: Aperó*

**Selection of Cheese, Rye Bread**

Soft, Blue and Hard Cheese

*Matching Wine: 2021 Durif Vin Liqueur*

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## Winery Restaurant

At Jones Winery Restaurant, we're passionate about elevating the charm of classic French bistro fare into an unforgettable dining experience.

Under the guidance of head chef Briony Bradford, our menu showcases a blend of tradition and innovation. Briony's 'nose to tail' philosophy means she meticulously selects seasonal, locally sourced ingredients from trusted growers and suppliers. Her culinary approach marries traditional French techniques with a contemporary twist, crafting dishes that push the boundaries of flavour while celebrating the essence of each ingredient. Every dish is made from scratch, ensuring the freshest and most vibrant taste possible.

Pair your meal with our exquisite Jones Winery & Vineyard wines, expertly grown and crafted right here on our estate, for a truly harmonious dining experience.

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.

\*This menu is available Thursday & Fridays

### ENTREES

**Premium Oysters** - Freshly shucked. ½ Doz 30  
1 doz - 60

Feijoa, Pineapple & Chilli Dressing OR Natural

**Oven Baked\*\*** - Parsley & Parmesan Gratin

\*\*Add \$1 per Oyster

*Matching Wine: 2024 Pétillant Marsanne*

**Salt Baked Beetroot & Mandarin Salad** 26

Fetta, Radicchio, Walnut

*Matching Wine: 2022 Marsanne SC*

**CORRELL Cured Swordfish Tartare** 28

Nasturtium, Blood Orange, Egg Yolk, Crisp

*Matching Wine: 2023 Fiano*

**'Riverina' Pork & Ox Heart Terrine** 28

Jambon, Radish, Dijon, Pistachio, Crouton

*Matching Wine: 2022 Rosé*

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### EXTRAS & SIDES

**'Jones' Rye Bread**, Salted French Butter (2 Slices) 9

**'Jones' Garden Salad**, Pickled Shallot, Herbs, Verjus 12

**Sauteed 'Jones' Greens**, Butter, Garlic, Almonds 14

**Baked Tartiflette**, Bacon, Camembert 14

### MAINS

**Seasonal Market Fish** 48

Fennel, Leek, Saffron, Crustaceans, Rouille

*Matching Wine: 2022 Marsanne Roussanne*

**Crisped 'Riverina' Duck Leg a l'Orange** 48

Carrot, Endive, Kohl Rabi, Hazelnut

*Matching Wine: 2021 Malbec*

**Rutherglen 'Kidden Park' Goat** 48

Pumpkin, Pear, Yogurt, Broad Beans, Black Olive

*Matching Wine: 2017 Shiraz*

**Caramelised 'Howlong Butcher' Beef Scotch** 48

Sunchoke, Broccolini, Green Apple, Café de Paris Butter

*Matching Wine: 2021 Durif*

### DESSERTS

**Muscat Sticky Date & Prune Pudding** 22

Dark Chocolate, Salted Caramel, Quince, Pecan

*Matching Wine: Classic Muscat*

**Ice Cream Du Jour** 20

Tuille, Grape Molasses, Meringue

*Matching Wine: Apero*

**Selection of Cheese, Rye Bread** 25

Soft, Blue and Hard Cheese

*Matching Wine: 2021 Durif Vin Liqueur*

### Matching Wines

Two Courses \$25 | Three Courses \$35