



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.

ENTREES

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

Natural OR Passionfruit & Watermelon Granita

Oven Baked** - Nori & Green Apple Butter

**Add \$1.50 per Oyster

Matching Wine: 2025 Petillant Marsanne

Baked 'Little Cedar' Goat's Cheese Galette	28
Confit Onion, Strawberry, Thyme, Walnut	

Matching Wine: 2024 Petit Sec

'Pacific Ocean' Prawn Tartare (Sri Lankan)	30
French Sorrel, Avocado, Pineapple, Wild Rice	

Matching Wine: 2024 Fiano

'Murray Valley' Pork Rillette	28
Nectarine, Cornichon, Port, Brioche	

Matching Wine: 2021 Sparkling Shiraz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

EXTRAS & SIDES

'Jones' Rye Bread, Salted French Butter (2 Slices)	9
Premium Oyster (1), Natural, Dressed or Baked**	5

'Jones' Garden Salad, Cucumber, Radish, Herbs, Verjus	12
Honey Glazed Carrots, Garlic, Greens	14

Oven Baked Hasselback Potatoes, Chives, Yoghurt	14
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MAINS

Oven Baked Seasonal Market Fish	48
Tomato, Fennel, Black Olive, Tarragon	

Matching Wine: 2023 Marsanne Roussanne

Crispy Skinned 'Pepe's' Duck Leg (Sri Lankan)	48
Cauliflower, Red Plum, Beetroot, Hodi	

Matching Wine: 2022 Malbec

'Indigo Valley' Lamb	48
Aubergine, Red Grape, Romesco, Hazelnut	

Matching Wine: 2018 Shiraz

Caramelised 'Howlong Butcher' Beef Rump	48
Courgette, Corn, Peach, Bacon	

Matching Wine: 2022 Durif

DESSERTS

Cinnamon & Basil Butter Cake (Sri Lankan)	22
Sweet Potato, Lime, Ginger, Pecan	

Matching Wine: Annie's Apera

Basque Dark Chocolate Cheesecake	22
Rhubarb, Muscat, Rosemary, Almond	

Matching Wine: CORRELL Muscat Spritz

Ice Cream Du Jour (3 Flavours)	22
Bandy Snap, Blueberry, Macadamia	

Matching Wine: CORRELL Spritz

'Long Paddock' Cheese Plate, Rye Bread	25
Soft (Silver Wattle), Blue (Bluestone) and Hard (Banksia)	

Matching Wine: Ruby

Matching Wines

Two Courses \$25 | Three Courses \$35