



CHEF'S TASTING MENU

'Jones' Rye & Grape Sourdough

Mosaic 'WA' Octopus, Avocado, Merigold
Quail & Chestnut Rilette, Beetroot, Crackling
2024 Petit Sec

'Thel Daala' Tarte Tatin, Carrot, Basil
2017 Marsanne Roussanne

Coconut Crusted 'Market Fish', Bisque Hodi
2024 Marsanne Roussanne

'Howlong' Beef Brisket, 'Jones' Butter
2018 L.J.

Crabapple Blossom Baba, Rhubarb, Pistachio
Annie's Apera

Menu 150pp Matching Wines 60pp

The Chef's Tasting Menu is only available for all diners
on the table; it can be gluten free and/or dairy free.
Wines are 100ml pours.

STARTERS

'Jones' Rye & Grape Sourdough, Salted Butter (2) 9
Rye sourdough made with added Grape Pomace Flour

Marinated 'Rutherglen' Olives 9

Deville Pork Terrine on Croute (1) 5

'Australian' Oysters, Freshly Shucked. Each 5.5
Natural OR Mandarin & Pink Peppercorn Dressing

ENTREES

Oven Baked 'Aus' Oysters, Green Apple, Nori. Each 7
Matching Wine: 2024 Ugni Blanc

'Thel Daala' Tarte Tatin, Carrot, Pineapple, Basil 28
Matching Wine: 2017 Marsanne Roussanne

Mosaic 'WA' Octopus, Avocado, Radish, Merigold 30
Matching Wine: 2024 J6 Petit Sec

Quail & Chestnut Rilette, Beetroot, Fig, Crackling 28
Matching Wine: 2023 Sparkling Shiraz

MAINS

Ravioles du Dauphiné, Mushroom, Fève, Macadamia 42
Add Slow Cooked Lamb Shoulder 10
Matching Wine: 2023 Jimmy's Block

Coconut Crusted 'Market Fish', Leek, Bisque Hodi 48
Matching Wine: 2024 Marsanne Roussanne

Confit 'Pepe's' Duck Leg, Blood Orange, Hazelnut 48
Matching Wine: 2023 Malbec

'Howlong' Beef Brisket, Broccolini, 'Jones' Butter 48
Matching Wine: 2022 Durif

SIDES

Pan Fried Green Peas, Bacon, Mint, Garlic 14

Crushed Chat Potatoes, Rosemary 14

Leaf Salad, 'Jones' Verjus Dressing 12

Sides for the Table —Hot sides for the table 10pp

DESSERTS

'Jones' Lime Pavlova, Elderflower, Fennel, Almond 22
Matching Wine: CORRELL Spritz

Crabapple Blossom Baba, Rhubarb, Pistachio 22
Matching Wine: Annie's Apera

Chocolate Fondant Pudding, Parsnip, Pecan 22
Matching Wine: Classic Muscat

Ice Cream Du Jour (3), Biscuit, Candied Grape 22
Matching Wine: CORRELL Muscat Spritz

JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

MATCHING WINES

Two Courses 25pp Three Courses 35pp

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.