

Dinner at Jones

jones
the grocer

cured and matured - sharing boards



cheesed to meat you

We eat, live and breath (mainly eat) all things cheese. Our cheese rooms bulge with over 40 varieties sourced from artisanal and farmstead cheese-makers across the globe. From buttery pecorinos and spicy blues to supple and creamy triple creams, many of which we exclusively and directly import from source.

Artisan cheese platter

Select any three cut cheeses from our cheese room. Served with olive oil lavosh, balsamic jelly, quince paste and white grapes 🍷 🍷 🍷

*Supplement applies on select cheeses

Cured & curd platter

A sumptuous platter for two

Veal chorizo | Truffled salami | Smoked duck Shropshire Blue | Truffled Brie | Comté

Served with caperberries, olives, olive oil lavosh and quince paste 🍷 🍷

89

Artisan charcuterie platter

Select any three cuts from our charcuterie. Served with fresh baked sourdough, Bella de Cerignola olives, caperberries and balsamic jelly 🍷 🍷 🍷

+5

*Supplement applies on Wagyu cuts

149

Jones luxury sharing platter

Our decadent platter for four to six

Mother-in-law's tongue crisp breads | Baby artichokes Fresh fig | Persian feta | White truffle honey | Burrata Truffled veal salami | Caperberries | Wagyu pancia Veal chorizo | Manchego | Bella di Cerignola olives

Served with sourdough, fresh leaves, cherry tomatoes and Jones balsamic dressing 🍷 🍷 🍷

89

395

sharing is caring - bites and sliders

Roasted caramelised spicy nuts with a selection of olives 🍷 🍷 🍷 35

Wagyu sliders crispy coated Brie, beef bacon, Cheddar and caramelised onions in a brioche bun 🍷 🍷 62

Crispy chicken sliders Cheddar, smokey mayo and onion rings in a brioche bun 52

Peanut and citrus-glazed spicy prawns sesame lime mayo 🍷 🍷 52

Wagyu croquettes Sriracha aioli 🍷 🍷 52

Provolone and courgette pizetta Persian feta, chilli, zaatar and semi-dried tomatoes 🍷 🍷 52

Burrata with balsamic glaze, cherry tomatoes, candied nuts with chargrilled sourdough 🍷 🍷 58

Smoky aubergine dip cherry tomatoes, almond dukka on chargrilled sourdough 🍷 🍷 52



soups and salads

Sweet potato soup harissa roasted chickpeas and toasted coconut 🍷 🍷 🍷 35

Spicy lentil soup parsley and lemon 🍷 🍷 🍷 35

Grilled steak salad with chargrilled artichokes avocado, roasted cashews, salad leaves, shallots, radishes, chilli, cumin and brown sugar rub 🍷 🍷 🍷 72

Black quinoa, kale, roasted sweet potato salad avocado, pomegranate and toasted pine nuts 🍷 🍷 🍷 58

Jones chicken Caesar salad smoked beef bacon, poached egg, Parmesan and garlic croutons 72

Goats' cheese Freekeh salad, roasted vegetables pumpkin, beetroot, red onion and spinach tossed in lemon dressing 55

Yuzu-marinated roasted pumpkin salad sun-dried tomatoes and rocket 🍷 🍷 55

Saffron pearl couscous, chargrilled broccolini salad Greek feta, roasted aubergine, sun-dried tomatoes, mixed leaves, roasted pumpkin seeds tossed in honey balsamic dressing 62

Add chargrilled chicken | Prawns | Flaked salmon +17

a bit on the side

Truffle Parmesan fries, truffle mayo 🍷 28

Skin-on or thick cut fries, Jones bois boudran sauce 🍷 🍷 18

Sweet potato fries, Sriracha mayo 🍷 🍷 26

Mac and four cheese 28

Potato mash 🍷 15

Mixed leaf salad balsamic dressing 🍷 🍷 🍷 18

Avocado and tomato salad 🍷 🍷 🍷 🍷 19

Truffle or harissa mayo, cornichon, caramelised onion 🍷 6

another one bites the crust

hungry for sandwiches, wraps & bagels?
Please see our counter for selection

the main event



Creamy seafood capellini pasta with prawns, mussels, grilled courgettes and fresh dill 79

Truffle and mushroom risotto drizzled with white truffle oil 🍷 🍷 65

Add chargrilled chicken +17

Corn fed chicken supreme with olive oil mash, chargrilled broccoli, slow cooked puy lentils and veal jus 82

Grilled Atlantic salmon home-made baba ganoush, shaved fennel, radishes, crushed tomato, olives, and salad leaves 🍷 81

Garlic and chilli linguine tomato reduction, basil and shaved Parmesan 🍷 🍷 52

Add prawns +17

Battered Atlantic cod thick cut chips, minted pea purée and home-made tartar sauce 🍷 71

Australian striploin steak* (200g) thick cut chips, grilled Portobello, roasted plum tomato and green peppercorn jus 🍷 112

*Select your rub

Fiery outback dry rub with chilli finish 🍷

Melbourne café dry rub with Jones signature coffee

Chargrilled harissa chicken North African couscous salad and red pepper emulsion 🍷 🍷 66

Pan fried sea bass on soba noodles bok choy, pickled red radish, chilli, nori and cashews in yuzu ponzu dressing 🍷 🍷 🍷 72

Jones Signature wagyu burger smoked beef bacon, mixed leaves and Cheddar in a brioche bun, skin-on fries and bois boudran sauce 🍷 85

Add crispy coated brie 🍷 +18

Add melted truffle brie 🍷 +20

Add foie gras +35

Spiced chargrilled chicken breast burger brioche bun with lime aioli, crispy onion rings and chimichurri dressed slaw 62

Swap your fries:

Sweet potato fries 🍷 🍷 +4

Truffle and Parmesan fries with truffle mayo 🍷 +6

Dinner at Jones



hey sweet thing

Rich Valrhona chocolate cake with chocolate pearls	28
Valrhona Jivara chocolate éclair	21
Duo chocolate cheesecake	28
Almond, pistachio and honey cake, whipped Greek yoghurt, pistachios and rose petals	21
Lemon meringue tart	21
Raspberry and white chocolate mousse slice	34
Mixed berries with meringue tart	28
Classic New York style baked cheesecake with mixed berries and berry compote	32
Orange and cardamom crème brûlée	21
Valrhona chocolate caramel slice	28
Valrhona chocolate, pecan and caramel bar	28
Warm apple and cinnamon crumble with vanilla ice-cream	28
Home-made chocolate brownie with vanilla and chocolate ice-cream, toasted almonds, honeycomb and chocolate sauce	34
Carrot cake	28
Lamington	21
Mini indulgence - assortment of six Jones tarts and pastries	52
Jones ice-cream	Scoop 8
Vanilla bean Coconut cherry Funky monkey	
Artisan cheese plate	28
Manchego Curado Brie Maubert Shropshire blue	
Served with olive oil lavosh and quince paste	

Check out all our desserts in the display counter

beat the heat

mineral water	reg	lrg
Voss Still Sparkling	17	25
Local Still Sparkling	14	19
fresh juice	26	31
Orange Carrot Grapefruit		
Apple Pineapple Watermelon		
Beet It - Beetroot, grapefruit, ginger and apple	33	
Clean Green - Spinach, cucumber, green apple, celery and lime	33	
Ginger Junkie - Carrot, orange, celery and ginger	33	
organic cold pressed juice	24	
Cold Crusher - Orange, carrot, lemon, turmeric and limestone		
Toxin Away - Lemon water, agave, activated charcoal and honey		
Beet Blast - Beetroot, carrot, lemon, ginger and apple		
Sweet Kale - Apple, lemon, ginger and kale		
Digestif - Apple, lemon, ginger and purple cabbage		
Bhakti Ayurvedic - Aloe vera, coconut water, apple, cucumber, pineapple, mint, shankpushpi and lemon		
milkshakes	28	
Strawberry Chocolate Vanilla		
jones natural cordials	29	
Blood orange & cardamom Pear & blueberry		
Mango Granny Smith & fresh ginger Passionfruit & lemongrass Pink Lady & raspberry		
Served iced with Voss still or sparkling water		
fresh smoothies	33	
Sunrise Paradise - Mango, banana, pineapple, passionfruit, orange and strawberry		
Get up and ManGo - Mango, spinach, banana and honey		
Berry Blast - Strawberry, raspberry, blackberry, cranberry, banana and yoghurt		
iced drinks	26	
Iced Americano Latte Mocha Green tea		
Iced tea Lemonade with mint		
Strawberry lemonade Raspberry lemonade	28	
Passion fruit, mint and ginger infusion		
jones sparkling organic sodas	29	
Apple & lime Blood orange Ginger beer		
Guava & cranberry Lime, lemon & bitters		
Cola Mango & orange Pink lemonade		
Passionfruit & orange		
fever-free	29	
Ask your server for flavours available		

what's hot? our speciality coffee and hot drinks

jones coffee

We're passionate about coffee. Our exclusive ESP blend is a medium to full bodied roast with a lovely brown sugar sweetness and lingering notes of almond and lemon

ESP Blend	reg	lrg
Babycino	7	
Short black	14	
Double espresso		19
Americano	17	23
Flat white	19	25
Café latte	19	25
Cappuccino	19	25
Macchiato	14	
Affogato	28	

leaf teas and infusions

Egyptian chamomile English breakfast Earl Grey	17
Peppermint Japanese Sencha Jasmine blossom	
Ceylon chai Moroccan mint Tukdah Darjeeling	
Ginger, honey & lemon	
Chai Latte	23
Café Valrhona mocha	reg 22
	lrg 25
Valrhona hot chocolate	25
extras	
Artisan syrups: Caramel Vanilla	
Cinnamon Hazelnut	6
Almond milk	8
Coconut milk	8

single origin brews

Select your bean and brewing method, served with a Valrhona Earl Grey chocolate truffle 25

Burundi

Full body, citrus notes, molasses sweetness with a pineapple finish

Ethiopia

Jasmine flower aroma, chocolate & hazelnut notes. Full body, honeyed sweetness

Colombia

Medium body, raisins, brown sugar and Jasmine notes. Sweet yet citric acidity

Mexico

Medium body, sugar cane sweetness, citrus and starfruit taste

Indonesia

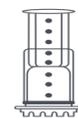
Full body, herbal, hazelnuts and apple with a hint of maple syrup sweetness

Kenya

Full body, sweet lingering notes floral aroma and a herbal aftertaste



Syphon
Clean crisp and aromatic



Aeropress
Low acidity and rich flavour



V60
Clean filtered with limited bitterness



Chemex
Clear cup, pure and flavoursome



Cold drip
Mellow and naturally sweeter

All our single origin beans and methods are available on our retail shelves, please ask our team for further information.

come share our passion for food

We live, breathe, love food, but we're not stuck up about it. We're all about fresh and honest, gorgeous and glorious artisan food. We're simple and down-to-earth - we bring you the best; It's as simple as that.