

Our menu
is carefully
composed
and prepared
with great
passion
and tons
of fun.
We cook
with common
sense,
honesty
and love.

jones
the grocer

virgin cocktails

virgin mary

spicy tomato juice, green olives, celery, pickle 🍷

peach & maple fizz

fresh peaches, maple syrup, fresh thyme 🍷🍷🍷🍷

black basil & lemon fizz

fresh basil, activated charcoal, squeeze of lemon 🍷🍷🍷

smoothies

sunrise paradise

mango, banana, pineapple, passionfruit, orange, strawberry 🍷

berry blast

strawberry, raspberry, blackberry, cranberry, banana, honey, yoghurt

clean green

spinach, celery, cucumber, green apple, lime 🍷

ginger junkie

carrot, orange, celery, ginger 🍷

mango, lemon and mint

fresh mango, lemon juice, mint, homemade sugar syrup 🍷🍷🍷🍷

jones organic sodas

cola | ginger beer | passion fruit & orange
pink lemonade

beers & bubbles

heineken non-alcoholic 330ml

so jennie luxury non alcoholic bubbles 750ml

iced drinks

chocolate brownie frappé ☺

iced americano

iced latte

iced spanish latte

passionfruit, mint, ginger infusion

lemonade with mint

t2 fruitalicious iced tea

fresh juice

orange

carrot

apple

pineapple

48

33

33

39

39

39

39

39

33

35

349

39

30

30

33

29

29

39

30 | 36

30 | 36

30 | 36

30 | 36



virgin mary



chocolate brownie frappé



t2 fruitalicious iced tea

mineral water

voss still sparkling	19 28
local still sparkling	14 24

single origin brews

served with a valrhona earl grey chocolate truffle **30**

select your brewing method



syphon
clean crisp,
aromatic



french press
aromatic, deep
and strong

select your beans

burundi

full body, citrus notes,
molasses sweetness,
pineapple finish

indonesia

full body, herbal, hazelnuts,
apple, maple syrup
sweetness

kenya

full body, sweet lingering
notes, floral aroma, herbal
after-taste

mexico

medium body, sugar cane
sweetness, citrus starfruit
taste

ethiopia

full body, jasmine aroma,
chocolate, hazelnut notes,
honey sweetness

colombia

medium body, raisins, brown
sugar and jasmine notes
sweet yet citric acidity

chai and chocolate

chai latte **27**

café valrhona mocha **27**

valrhona hot chocolate **30**

T2 teas and infusions **22**

english breakfast | melbourne breakfast
earl grey | fruitalicious | gorgeous geisha
japanese sencha green tea

jones coffee

babyccino **7**

short black **15**

macchiato **15**

piccolo **19**

double espresso **21**

cortado latte **22**

americano **21 | 27**

flat white **21 | 30**

cappuccino **21 | 30**

café latte **21 | 30**

spanish latte **30**

make it special

artisan syrups **6**

vanilla

caramel

cinnamon

hazelnut

milk alternatives **5**

almond

coconut

oat

T2

Born in Melbourne, now brewed and sold exclusively at Jones the Grocer. Every humble cuppa is a celebration of tea and a coming together of our differences to make a difference.



syphon



flat white



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli

All prices are in AED, inclusive of 5% VAT, 7% municipality fees and 10% service charge. Please alert your server in case of any food allergies.

something to drink

jones traditional english breakfast

eggs on sourdough, beef sausages,
beef bacon, sautéed mushrooms,
baby spinach, vine tomatoes,
home-made hash browns



jones
the grocer

jones traditional english breakfast

eggs on sourdough, beef sausages, beef bacon, sautéed mushrooms, baby spinach, vine tomatoes, home-made hash browns

arabian mornings

spicy tomato chickpeas, grilled halloumi, beef chorizo sausages, poached eggs, labneh, crushed pistachio on multigrain toast 🌱🥚

smokey florentine

poached eggs, baby spinach, asparagus, smoked salmon, hollandaise on an english muffin

classic benny

poached eggs, beef bacon, asparagus, alfalfa sprouts, hollandaise on an english muffin

persian feta omlette

smoked chicken, tomato chutney, baby spinach, sun-dried tomatoes, shallots

** tell us if you'd like it made with whipped egg whites*

something smashing

smashed avocado, poached eggs, greek feta, chilli flakes, charred lime on grilled sweet potato 🌱🥚🌿

poached eggs, avo and basil pesto

herb salad, multigrain toast 🌱🥚

kashmiri chilli fritter

avocado, beetroot, potatoes, poached eggs, miso hollandaise, spring greens 🌱🥚

coconut pancakes

home-made coconut flour pancakes, blueberry compote, pecan crumble, whipped greek yoghurt 🌱🥚

brioche french toast

salted caramel sauce, berry compote, fresh berries, mascarpone, toasted macadamia nuts 🌱🥚

amazonian açai bowl

pure açai, banana, peanut butter, kiwi, mango, strawberries, blueberries, chopped raw almonds, coconut, chia seeds, date syrup 🌱🌿🥚🌿



arabian mornings

baked fresh & made with love
Breakfast is served until 12pm weekdays and selected breakfast items served till 4pm on weekends & public holidays.

75

70

68

63

59

58

60

57

62

60

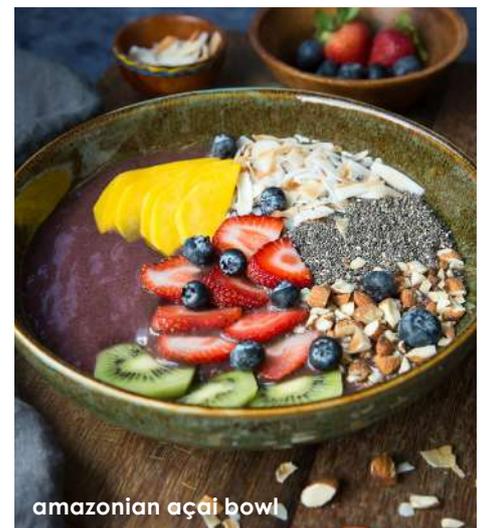
58

fresh from the oven

plain croissant 🌱	12
pain au chocolat 🌱	15
almond croissant 🌱🥚	15
croissant with cheddar 🌱	15

bit on the side

home-made hash browns	21
slow-roast plum tomatoes	16
avocado sautéed mixed mushrooms sautéed baby spinach	27
jones sausages wrapped in beef bacon crispy smoked beef bacon oak smoked salmon	33
toast with butter: sourdough multigrain white white wheat free	7
eggs: poached scrambled fried	18



amazonian açai bowl



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vegetarian



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wheat-free



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let's steak together

aussie striploin, roasted garlic and
salsa verde



soups

spicy lentil soup

parsley, lemon 🌿 ♻️ 🥬 🥒

truffle parsnip soup

toasted hazelnuts, white truffle oil, swirl of butter ♻️ 🥜

salads

grilled steak and chargrilled artichoke salad

avocado, roasted cashews, shallots, radishes, chilli, cumin, brown sugar rubbed flank, mixed leaves 🥑 🥒 🥬 🌿

jones chicken caesar

smoked beef bacon, poached egg, anchovy, parmesan, garlic croutons, romaine lettuce

papaya and prawn salad

black rice, fennel, snow peas, purple cabbage, kaffir lime, yuzu, creamy coconut dressing 🥑 🥒

black quinoa, kale and roasted sweet potato

avocado, pomegranate, toasted pine nuts 🌿 ♻️ 🥑 🥒 🥬

add

chargrilled chicken | prawns | smoked salmon

sandwiches

turkey ham and cheddar croissant

butter croissant filled with turkey ham and cheddar cheese

mozzarella, tomato and fresh basil croissant

butter croissant filled with mozzarella, tomato and fresh basil ♻️

chicken and asian chilli jam

grilled chicken, sesame lime mayo, slaw, ciabatta 🥒 🥬

roast chicken, avo and bacon

roast chicken, avocado, beef bacon, confit garlic aioli, multigrain

turkey, brie and cranberry baguette

rocket, spanish red onion

grilled halloumi wrap

zaatar-rubbed roast butternut, basil pesto, olive tapenade, pomegranate and rocket ♻️ 🥑

togarashi chicken toastie

crispy chicken, cheddar, togarashi, wasabi mayo, slaw, pickled ginger, white loaf 🥒

salt beef, gruyere & emmental toastie

mustard mayo, pickles, sourdough

braised beef bao buns

spicy cashews, celery, sesame, chilli 🥑 🥒

sliders

sydney sliders

wagyu beef, crispy coated brie, beef bacon, cheddar, caramelised onions in a brioche bun

crispy chicken sliders

cheddar, smoky mayo, onion rings in a brioche bun

42

39

84

84

84

69

+21

29

38

48

60

54

52

67

64

60

72

60



grilled steak and chargrilled artichoke salad



togarashi chicken toastie



crispy chicken sliders



vegan



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light bites, lunch and dinner

burgers

the ultimate mr. jones

wagyu beef burger, smoked beef bacon, mixed leaves, cheddar, brioche bun, skin-on fries, bois boudran sauce

add

crispy coated brie

melted truffle brie

the spicy rooster

spiced chargrilled chicken breast, lime aioli, crispy onion rings, chimichurri slaw in a brioche bun 🍴

upgrade

sweet potato fries ▾

truffle and parmesan fries with truffle mayo ▾

woollahra and beyond

Beyond Meat® patty, balsamic onion, vegan cheese, roasted portobello, onion rings, boston lettuce, spiced sweet potato wedges, home-made tomato sauce 🌱 ▾ 🍴 🍴

mains

truffle mushroom risotto

white truffle oil, portobello, oyster, and button mushrooms, grana padano ▾

add

chargrilled chicken

chargrilled harissa chicken

red pepper mayo emulsion, preserved lemon, north african couscous salad 🍴 🍴

grilled atlantic salmon

baba ganoush, shaved fennel and radish salad leaves, tomato, olive and feta salsa 🌿

pan fried seabass, chilli, yuzu ponzu soba noodles

bok choy, pickled red radish, nori, cashew 🍴 🍴

garlic and chilli linguine

tomato reduction, basil leaves, shaved parmesan ▾ 🍴

add

sautéed prawns | wagyu meatballs

chargrilled striploin and miso udon noodles

bok choy, chilli, mushrooms, ramen egg, toasted nori, cashew, sesame seeds 🍴 🍴

we meat again

200 g aussie striploin, thick cut chips, grilled portobello, roasted plum tomato, green peppercorn jus

choose your rub

fiery outback with chilli 🍴

melbourne café with jones esp coffee

lamb fattah

slow-cooked grass-fed lamb shoulder, whipped tahini, chickpeas, yarra valley feta, steamed greens, ras el hanout, sumac tuile, nigella seed brittle, nuts, smoky tomato sauce 🍴

89



the ultimate mr. jones

+21

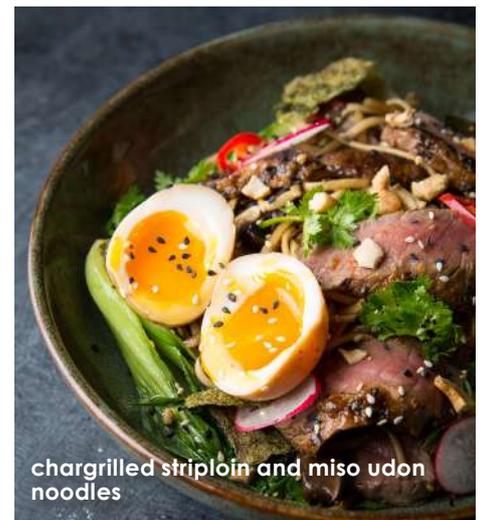
+24

72

+6

+8

85



chargrilled striploin and miso udon noodles

72

+21

72

89

79

55

+21

86

125

101

a bit on the side

truffle parmesan fries

32

truffle mayo ▾

skin-on fries

21

bois boudran sauce 🍴

sweet potato fries

30

sriracha mayo ▾ 🍴 🍴

mixed leaves with balsamic dressing

21

▾ 🍴 🌿

avocado and tomato salad

21

▾ ▾ 🍴 🍴 🌿

warm marinated olives with persian feta

35

orange, cornichons, oregano, soft herbs, croutons ▾ 🍴

platters to share

let's steak together

800g aussie striploin, roasted garlic, salsa verde. Sliced and served on a board, serves 4 🍴🌿

349

choose your rub

fiery outback with chilli 🌶️

melbourne café with jones esp coffee

the fromager

platter for 2, three artisan cheeses, lavosh crackers, quince paste, grapes 🍷

99

upgrade to truffle infused cheeses 🍷

+33

cured and curd

a sumptuous platter for 4, veal chorizo, truffled veal salami, smoked duck, shropshire blue, truffled brie, comté, caperberries, lavosh crackers, sourdough, bella di cerignola olives, jam, figs, grapes

169

meat hook

platter for 2, three hand sliced charcuterie cuts, bella di cerignola olives, caper berries, cherry tomatoes, extra virgin olive oil, grissini, sourdough

109

upgrade to selected assortment of wagyu cuts

+57

wood fired pizza

margherita jones

tomatoes, fior di latte, basil 🍷

62

the buffalo

fire roasted tomatoes, fior di latte, buffalo mozzarella, basil 🍷

72

garden bound

smoked chicken, fior di latte, asparagus, beetroot, goat's cheese, walnuts, herbs 🍷

75

the fun guy

taleggio, fior di latte, gruyere, gremolata, truffled oyster, field mushrooms 🍷

85

italian stallion

wagyu green peppercorn salami, fior di latte, chilli peperonata, persian feta, mint, parsley 🌶️

82

the quadrado

gruyere, fior di latte, gorgonzola, taleggio, parmigiano 🍷

89



meat hook

heap it on

wagyu beef bresaola 🍴🌿	29
wagyu coppa 🍴🌿	29
truffled veal salami 🍴🌿	19
smoked chicken breast 🍴🌿	19
veal chorizo 🍴🌿	19

pizza my heart

Hand tossed dough made with '00' flour and semolina for a light, fluffy slice of heaven.



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli

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light bites, lunch and dinner

hello, pistachi-yo!

milk cake, torched meringue,
candied pistachio, ice cream,
chocolate crumb, anglaise



jones carrot cake

frosting, toasted pecan nuts

valrhona chocolate éclair

jivara mousse, valrhona dulcey pearls

lemon curd tart

meringue, mango, mini lemon macarons

honey cake

fresh raspberry, flaked honey crumb

lady lamington

strawberry and raspberry jam, vanilla cream, cherry

valrhona chocolate pecan and caramel wheat-free bar

milk chocolate mousse

orange and almond slice

glazed orange and grapefruit

basque burnt cheesecake

baked, creamy and caramelised

warm triple chocolate brownie

chocolate sauce, salted caramel, toasted pecan nuts, jones vanilla bean ice cream

pistachio milk cake

torched meringue, candied pistachio, chocolate crumb, anglaise, jones pistachio ice cream

valrhona chocolate fudge cake

with valrhona chocolate

classic tiramisu

savoardi biscuits, jones esp coffee, mascarpone

warm pecan pie

jones vanilla bean ice cream

warm apple pie

jones vanilla bean ice cream

valrhona earl grey chocolate truffle each | for 3

jones ice cream 1 scoop

vanilla bean | pistachio | chocolate
ask for more brilliant flavours and vegan options

33

24

24

33

33

32

35

42

44

51

39

36

33

33

7 | 18

9



basque burnt cheesecake



honey cake



valrhona chocolate éclair

Scan the QR code to view and order handmade whole cakes and tarts for your next celebration.




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white		glass	bottle	spirits and liqueurs
chardonnay, wolf blass, eaglehawk		49	215	liqueurs
citrus and white peach flavours, gently spiced oak, and a soft, crisp, lingering finish australia				kahlua 45
chenin blanc, simonsig		56	295	campari 45
aromas of passion fruit blossoms, apple, pear, kiwi and fresh melon south africa				du kuyper blackberry 45
riesling 'dr l' qba, dr. loosen		75	379	baileys 50
lemon zest, mandarin and juicy freshness with a dry finish germany				sambuca molinari 45
sauvignon blanc, babydoll, marlborough		72	365	cointreau 50
classic and crisp, passion fruit and citrus notes new zealand				limoncino argiolas 45
bourgogne chardonnay, la chablisienne			399	amaretto berta 50
crisp green apple, pear, spicy, nutty, citrus flavours france				archers peach schnapps 45
yalumba y series chardonnay			310	gin
clean and crisp with tart citrus and apple flavours australia				cotsworlds dry 55
le rime chardonnay / pinot grigio, banfi			355	tanqueray 10 60
hints of pear and white flowers, well balanced with lively acidity italy				hendricks 60
thema ktima pavlidis			395	roku 60
intense fruity aromas of exotic fruits and continuing with compounding hints of citron and peach greece				bombay 45
chardonnay, bourbon barrel-aged private selection, robert mondavi			499	hayman's sloe 45
flavours of grilled pineapple, caramel, vanilla, baking spices and toasty oak usa				bulldog 50
red				sipsmith 60
merlot, wolf blass, eaglehawk		49	215	monkey 47 80
soft black fruit aromas, fruit sweetness and spice australia				beefeater pink 50
malbec, argento		52	260	opihr spiced 55
medium body and rich, cocoa, blackberries and vanilla argentina				the botanist 60
pinot noir, alamos selección, catena		80	399	gin mare 65
fresh and bright with smooth supple tannins and a savoury, spicy chocolate finish argentina				whiskey
rioja tinto, navajas			285	john jameson 52
spice, liquorice and dark fruits spain				jack daniel's bourbon 55
velvet devil merlot, charles smith			479	monkey shoulder blended 59
notes of herb, cedar, tobacco and red currant usa				maker's mark bourbon 60
boom boom! syrah, charles smith			570	jw black label blend 60
cherry, tobacco and floral notes usa				chivas regal 12yo blended 60
rocca delle macie chianti classico			520	glenmorangie 10yo 60
vibrant and assertive, with flavours reminiscent of lush, ripe plums and earthy notes italy				nikka coffee grain 62
rosé				talisker storm single malt 65
oh! by omerade rosé, henri fabre		67	319	glenfiddich 12yo 65
tree fruit notes, citrus, grapefruit france				chivas regal 18yo blended 99
planeta rosé sicilia			399	cognac
floral notes such as that of hibiscus encounter hints of wild strawberries, raspberries and rhubarb italy				metaxa 12 stars 65
château de l'aumérade cru classé, cuvée marie-christine			405	remy vsop 95
fruity, fine and delicate with peach and nectarine notes france				hennessy v.s. 75

bubbly

sea change prosecco rosé italy	70	345
prosecco docg valdo millesimato italy	85	410
laurent-perrier la cuvee nv brut france	1199	
veuve clicquot rosé france	1420	
dom pérignon blanc france	5,100	

crafted cocktails

jam gin fizz

gin, berries, lemon, jones blackberry & rosemary jam, soda

london mule

gin, angostura bitter, lime juice and thyme, grapefruit, organic jones ginger beer

sink with the pink

pink gin, tassoni tonic, strawberry, grapefruit, thyme

aperol spritz

prosecco, aperol, rosemary, soda

amalfi iced tea

vodka, limoncello, tassoni pesca amara

jones espresso martini

vodka, dark chocolate, spiced jones esp double espresso

catch me if you can

spiced gold and white rum, blackberry liqueur, pineapple, lime juice

mrs. jones' bloody mary

vodka, spicy tomato juice, jones lemon pepper rub, celery, olives & pickle 🥒

dirty martini

vodka, rosemary, jones basil oil, fennel & thyme lavosh

beer & cider

heineken draught netherlands half/full	33	52
peroni draught italy half/full	36	58
brewdog punk ipa scotland 330ml		65
kirin ichiban lager japan 330ml		50
heineken netherlands 330ml		46
chang thailand 330ml		44
corona mexico 330ml		48
hoegaarden belgium 330ml		50
tiger singapore 330ml		50
magners cider ireland 330ml		52

rum

captain morgan spiced	45
bacardi superior/oro	45
cachaça 51	45
gosling's black seal	50
havana club 7yo	55
matusalem gran reserva 15yo	60
malibu	45
diplomatico planas	50

tequila

jose cuervo especial silver	45
jose cuervo especial gold	45
patron xo café	55
don julio anejo	99
don julio reposado	95
casamigos reposado	80

vodka

absolut	45
belvedere	75
kettle one	50
grey goose	75
ciroc	75
haku	60

apéritif

jägermeister	55
skinos mastiha	50
choya umeshu	45
fernet-branca	45
frangelico	50
drambuie	45
pimms no.1	45
aperol	45
martini bianco	45
martini rosso	45
martini extra dry	45

by UAE law, alcoholic beverages may not be served to those under 21 years of age. Jones the Grocer reserves the right to deny service at it sole discretion.



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contains nuts



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wheat-free



contains chilli

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wet your whistle

