

**LET'S
EAT!**



jones
the grocer



tomato soup and cheese toastie

soups /

tomato soup and cheddar toastie 43
yoghurt drizzle, basil ♡

spicy lentil soup 39
parsley, lemon 🌿 ♡ 🥛 🌱

appetisers /

gourmet trio 59
beetroot hummus, edamame hummus, truffle labneh, fennel lavosh crackers ♡

sesame edamame 39
steamed edamame, chilli glaze 🌿 ♡ 🌱 🌱 🌱

crispy calamari 48
paprika dusted calamari, sesame seeds, chilli mayo 🌱

coconut shrimp 52
crispy coconut and spiced batter, asian dressing 🌱 🌱

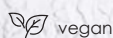
cheese and beef croquettes 42
beef lomo, emmental cheese, parmesan, sriracha mayo 🌱

halloumi fries 45
tomato relish, parsley, pomegranate ♡

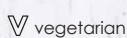
skin-on fries 20
bois boudran sauce 🌱

truffle parmesan fries 32
truffle mayo ♡

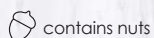
sweet potato fries 28
sriracha mayo 🌿 🌱 🌱



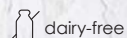
vegan



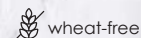
vegetarian



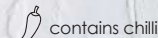
contains nuts



dairy-free



wheat-free





contains chilli

baked goat cheese and fig salad







salads /

grilled steak and chargrilled artichoke 79

avocado, shallots, radishes, chilli, cumin, brown sugar rubbed flank, mixed green leaves  

mixed quinoa, kale and roasted sweet potato 66



avocado, pomegranate, toasted pine nuts    

add: smoked salmon | sautéed prawns | chargrilled chicken 19




jones chicken caesar 76

smoked beef bacon, poached egg, anchovy, parmesan, romaine lettuce, crusty bread

goat cheese and fig 58



warm goat cheese, fresh fig, caramelised walnuts, mixed green leaves, balsamic and maple dressing  

chickpea cauliflower and tahini 52

roasted chickpea and cauliflower, pomegranate, radish, mixed green leaves, tahini dressing    

add: grilled halloumi 10

flaked salmon matcha noodle 79


pickled ginger, brussel sprouts, kale, spicy peanut brittle, soy and maple dressing  

sandwiches /

roast chicken, avo and beef bacon 54

confit garlic aioli, multigrain bread

togarashi chicken toastie 58

crispy chicken, cheddar, wasabi mayo, slaw, pickled ginger, white bread 


smoked turkey, brie and cranberry baguette 48

cranberry jam, rocket, spanish red onion

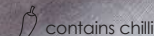
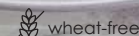
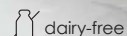
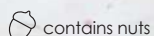
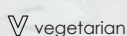
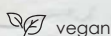
beetroot-salmon gravlax bagel 52

white sesame bagel, beetroot marinated salmon gravlax, cream cheese, caper berries, rocket

halloumi, eggplant and red pepper 48

grilled halloumi and eggplant, red pepper hummus, roasted red pepper, sourdough bread 

chickpea cauliflower and tahini salad




pan fried seabass, chilli, yuzu ponzu soba noodles



mains /

truffle mushroom risotto 69


white truffle oil, portobello, oyster and button mushrooms, grana padano, crusty bread 

add: chargrilled chicken 19



chicken parmigiana 66

crispy oven-baked chicken breast, tomato sauce, parmesan, mozzarella, mixed green leaves, cherry tomato

grilled atlantic salmon 89

shaved fennel and radish, baba ghanoush, mixed green leaves, olive, tomato and feta salsa 

chargrilled harissa chicken 69

red pepper mayo emulsion, north african couscous salad  



pan fried seabass, 79

chilli, yuzu ponzu soba noodles


bok choy, pickled red radish, nori 

chargrilled striploin 79

and miso udon noodles




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

bondi fish and chips 74

battered cod, skin-on fries, tartare sauce, lemon 

cured tofu, chilli, 79


yuzu ponzu soba noodles

seared tofu, bok choy, pickled red radish, nori   

we meat again 119

200g aussie striploin, skin-on fries, grilled portobello, roasted plum tomato, green peppercorn jus

choose your rub:


fiery chilli  | melbourne café

we put the art in artisan

We thrive on bringing you the best artisanal producers from around the world - on and off the menu. Our bread and pastries are all made from scratch the old fashioned artisan way, and baked fresh every day.


sharing boards /

the fromager 98

platter for 2, chiriboga blue, brie de meaux, comté, beetroot lavosh crackers, jones mullhouse onion confit, grapes 

upgrade to truffle infused cheeses 32

meat hook 129

platter for 2, hand sliced veal prosciutto, veal tartufo salami, smoked duck breast, bella di cerignola olives, caper berries, cherry tomatoes, extra virgin olive oil, jones grissini, sourdough bread 



upgrade to selected assortment of wagyu cuts 52


perfect for four to share

cured and curd 168

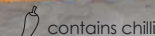
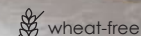
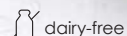
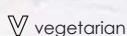
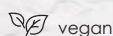
veal chorizo, veal tartufo salami, smoked duck breast, shropshire blue, truffled brie, comté, caper berries, charcoal lavosh crackers, sourdough bread, bella di cerignola olives, jones strawberry jam, figs, grapes

let's steak together 319

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

choose your rub: fiery chilli  | melbourne café

Our artisan cheeses, charcuterie and accompaniments are available for purchase in store or online.





the ultimate mr. jones with crispy coated brie

jones
the grocer

burgers and sliders /

sydney sliders 66

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

crispy chicken sliders 58

cheddar, smoky mayo, onion rings in a brioche bun

the ultimate mr. jones 89

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

add: crispy coated brie | melted truffle brie 18

the spicy rooster 68

spiced chargrilled chicken breast, lime aioli, crispy onion rings, chimichurri slaw, brioche bun, skin-on fries, bois boudran sauce

upgrade: sweet potato fries 5
truffle and parmesan fries 7

a bit on the side /

halloumi fries 45

tomato relish, parsley, pomegranate

skin-on fries 20

bois boudran sauce

truffle parmesan fries 32

truffle mayo

sweet potato fries 28

sriracha mayo

pastas /

garlic and chilli linguine 58

tomato reduction, basil leaves, shaved parmesan, crusty bread

add: sautéed prawns | wagyu meatballs | chargrilled chicken 19

prawn rosé rigatoni 69

pink sauce, seared prawns, capsicum, chilli, shaved parmesan, crusty bread

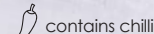
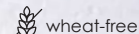
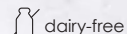
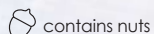
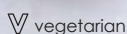
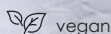
chicken pesto linguine 62

creamy herb pesto, grilled chicken, shaved parmesan, crusty bread

bolognese 64

wagyu beef, tomato sauce, linguine, shaved parmesan, crusty bread

prawn rosé rigatoni



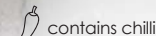
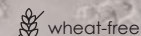
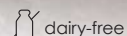
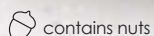


honey lavender crème

hey sweet thing /

jones carrot cake toasted pecan nuts, frosting	32	valrhona chocolate éclair jivara mousse, valrhona dulcex pearls	24
earl grey chocolate truffle one three	9 23	basque burnt cheesecake baked, creamy and caramelised	42
pistachio milk cake torched meringue, candied pistachio, chocolate crumb, anglaise, jones pistachio ice cream	46	valrhona chocolate fudge cake	32
honey cake fresh raspberry, flaked honey crumb	32	passion fruit cheesecake white chocolate, passion fruit coulis, raspberries	36
lady lamington strawberry and raspberry jam, vanilla cream, cherry	32	honey lavender crème lavender infused crème, honeycomb, honey	44
valrhona chocolate pecan and caramel wheat-free bar milk chocolate mousse	32	sticky date pudding caramel sauce, jones vanilla bean ice cream, raspberries, pistachios	42
jones ice cream pistachio vanilla bean chocolate ask for more brilliant flavours and vegan options	9	profiterole choux pastry filled with jones vanilla bean ice cream, chocolate sauce	38

profiterole



tropical piña colada



virgin cocktails /

virgin mary spicy tomato juice, green olives, celery, pickle 🍷	36
black basil and lemon fizz soda, fresh basil, activated charcoal, squeeze of lemon 🍷🌿	34
lavender sonic soda, lavender, lemon juice 🍷🌿	28
passion punch passion fruit, mango, pineapple 🍷🌿	32
strawberry basil lemonade soda, strawberry, lemon juice 🍷🌿	28

jones organic sodas /

cola	29
ginger beer	29
passion fruit and orange	29
pink lemonade	29

iced drinks /

lemonade with mint	26
iced americano	26
iced latte	26
iced spanish latte	29
iced matcha latte	34
passionfruit, mint, ginger	28
acai berry iced tea	36
oreo frappé	33
pistachio frappé 🌿	42

soft drinks /

coke	16
coke zero	16
sprite	16
heineken	35
non-alcoholic	

smoothies /

sunrise paradise mango, banana, pineapple, passionfruit, orange, strawberry 🍷🌿	33
berry blast strawberry, raspberry, blackberry, cranberry, banana, honey, yoghurt 🍷	33
clean green spinach, celery, cucumber, green apple, lime 🍷🌿	33
ginger junkie carrot, orange, celery, ginger 🍷🌿	33
tropical piña colada creamy coconut, banana, pineapple 🍷	34
matcha bliss japanese matcha green tea, milk 🍷	32

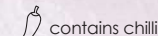
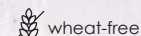
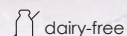
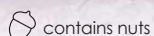
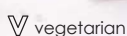
fresh juices /

orange reg lrg	26 31
carrot reg lrg	26 31
apple reg lrg	26 31
pineapple reg lrg	26 31



mineral water /

voss still sparkling	17 25
local still sparkling	14 19



strawberry basil lemonade



jones coffee /

short black	14
macchiato	14
piccolo	17
double espresso	19
cortado	19
americano reg lrg	17 23
flat white reg lrg	19 25
cappuccino reg lrg	19 25
café latte reg lrg	19 25
spanish latte	26
babyccino	7

make it special

artisan syrup vanilla caramel cinnamon hazelnut	9
milk alternatives almond milk coconut milk oat milk	5

chai and chocolate /

chai latte	23
café mocha	25
jones hot chocolate	25
matcha latte	28

jones teas /

english breakfast	19
camomile	19
ginger and lemongrass	19
earl grey	19
acai berry	19
sencha green	19

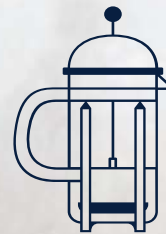
single origin brews

served with a valrhona earl grey chocolate truffle 25

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

kenya

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

ethiopia

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

indonesia

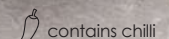
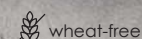
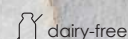
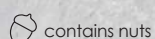
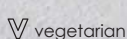
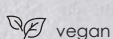
full body, herbal, hazelnuts,
apple, maple syrup
sweetness

mexico

medium body, sugar cane
sweetness, citrus starfruit
taste

colombia

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





passion punch