

Gourmet
food
for
everyday
living

Breakfast

available until noon on weekdays and 3pm on weekends & public holidays

BAKERY

Freshly Baked Croissant 4.5

Served with jones triple berry jam & butter

Toast 9.5

House-baked English muffin & toast with jones jam & butter V

Fruit Salad 13

Seasonal fresh fruit with vanilla yogurt, mint, honey, roasted almonds GF/V

Hotcakes 14

3 stacks fluffy hotcakes, banana, honeycomb butter, maple syrup

Organic Granola 14

Organic oat flakes, cashew nuts, sunflower seeds, cacao nibs, chia seeds, raisins, virgin coconut oil, coconut sugar and Himalayan rock salt serve with fresh fruit compote and yoghurt

French Toast 18

House made fruit & nut toast, fresh mixed berries compote, Mascarpone with maple syrup V

jones Big Breakfast 28

English pork sausage, bacon, eggs, forest mushrooms, roasted roma tomato, baked beans, sautéed baby spinach & hash brown with sourdough toast

Chandon breakfast 32

a glass of chandon/bucks fizz, a choice of eggs royale/ benedict breakfast/ mushroom omelette/ avocado pesto scramble eggs and a hot beverage (freshly brewed coffee/ loose leaf tea)

EXTRAS 5

Hash brown

Fresh avocado

Crispy bacon

English pork sausage

Sautéed mushrooms

Roasted tomatoes

Smoked ham

Sautéed baby spinach

EGGS

Bacon & Egg Wrap 14

Crispy bacon, scrambled eggs, caramelized onions, grana padano cheese wrapped in tortilla bread with hash brown

Bacon & Eggs 19

Chargrilled bacon, eggs with roasted roma tomato on homemade sourdough toast

Avocado & Pesto Scrambled Eggs 21

Scrambled eggs with avocado, pesto, roasted tomato, grana padano cheese on brioche

Benedict Breakfast 22

Smoked ham, spinach & poached eggs served on house-baked English muffin with hollandaise sauce

Eggs Royale 22

Norwegian smoked salmon, poached eggs, rocket, hollandaise sauce, house made sourdough

Eggs 'En Cocotte' 22

Spanish baked eggs, bacon, red pepper, tomato relish & spinach

OMELETTES

Served with house made sourdough toast

Mushroom 19

Field mushrooms, eggs, sheep's feta, spinach, black truffle oil, grana padano

Smoked Ham 19

Smoked black forest ham, eggs, roasted roma tomatoes, grana padano

Salmon 21

Norwegian smoked salmon, eggs, crème fraiche and chives

Egg White 22

Fresh egg white with a choice of mushroom, smoked Black forest ham or smoked salmon, grana padano

Cheese & Antipasti Boards

10 AM to Closing

Olives 7
Chefs mixed olive selection

Mixed Nuts 9
Mixed roasted nuts with chili salt

Breads & Dips 11
Assorted house made breads, balsamic & extra virgin olive oil, hummus, dukkah

PLATTERS

Antipasti Plate 28
Sicilian olives, black spanish olives, smoked salmon, marinated feta, chorizo, pepperdrew with pesto

Ploughman's Board 35
Keens cheddar, smoked leg ham, pork patè, apple/tomato chutney, balsamic onions and cornichons with mix bread

YOUR CHOICE

Choose from our cheese, charcuterie, seafood & antipasti selections to create your own board served with fresh house-baked bread, house made crackers & accompaniments

3 items \$ **35** 5 items \$ **45** 7 items \$ **55** Additional items \$ **8**

CHARCUTERIE

Prosciutto di Parma
Rosette salami
Smoked leg ham
Chorizo Iberico
Salchichon iberico
Italian sweet soppressata
Italian hot soppressata

ANTIPASTI

Mixed olives
Semi dried tomatoes
Cornichons
Balsamic Onions
Pepperdews with feta/pesto
Sicilian olives
Marinated feta

SEAFOOD

Smoked salmon
Anchovies

OTHERS

Truffle honey
Quince paste
Duck rillete

CHEESE

SOFT

Brie de Meaux (France) *soft cheese made from raw cow's milk, creamy consistency, soft yet not runny, a characteristic fragrance.*

King Island Triple Cream Brie (Australia) *very rich and full flavoured. Its butter-like texture melts in your mouth and the taste lingers for some time*

Taleggio (Italy) *Smear-ripened Italian cheese has a strong smell, but its taste is relatively mild with an unusual fruity tang.*

SEMI-HARD / HARD

Manchego (Spain) *It is made from unpasteurised sheep's milk, aged for 6 months acquires a caramel and nutty flavour. It has distinct acidity.*

Barbers Cheddar (England) *high-intensity 24 months cheddar that retains a smooth, creamy texture with nut and fruit flavours.*

Gruyere Reserve (Switzerland) *Slightly grainy, the cheese has a wonderful complexity of flavours - at first fruity, later becomes more earthy and nutty.*

Fontina (Italy) *Unpasteurized cow's milk cheese, rich and creamy with a few small holes.*

BLUE

Colston Bassett Stilton (England) *Rich cream colour with blue vining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue*

Cornish Blue (England) *It's mild flavor and creamy, with a dense texture and buttery richness, instead of the 'salty tang' common of other traditional blue cheeses it has a gentle sweetness.*

Gorgonzola Dolce (Italy) *Soft, blue, buttery cheese made with uncooked cow's whole milk. It is very creamy and almost spreadable in texture with a light piquancy.*

All Day Dining

Noon to Closing

Soup of the day served with toasted french baguette **V** **12**

Fresh Avocado with Egyptian Dukkha & Olive oil **V** **12**

SALADS

Served with house made crisp breads

Beetroot Salad **18**

*Roast beetroot, baked tomato, baby spinach, walnuts, goats feta, honey mustard vinaigrette **V***

Roast Pumpkin & Feta Salad **18**

*Wild rocket, roast pumpkin, feta cheese, sundried tomatoes, olive oil & lemon dressing **V***

Super Foods **16**

*Broccoli, toasted almonds, red grapes, chickpeas, green lentils, sweet potato, barley, pomegranate honey dressing **V***

Quinoa & Avocado Salad **18**

with green lentils, snow peas, feta, garbanzo, red beans, pomegranate, mint & Italian parsley with and avocado dressing

North African Couscous salad

18

chick pea, mixed peppers, onions, carrot, fried shallots, goat cheese in a honey vinegar dressing

Moroccan Chicken **20**

Poached spicy chermoula chicken, roasted butternut pumpkin, corn, mint & lentil salad in sumac dressing

Avocado Cos Salad **20**

Romaine lettuce, Spanish onion, avocado, marinated pepper, poached egg, tarragon mayo dressing

PASTA

Chicken Linguine 22

Peppercorn, leek, chicken breast, red chili, with grana padano

Penne Arrabiata 22

Button mushroom, shitake, green zucchini, garlic, chili and cherry tomatoes tossed in tomato sauce V

Beef Cheek Pappardelle 24

8 hours braised beef cheek, tomato, basil, parmesan cheese

Spicy Seafood Aglio Olio 28

Scallops, prawns, chili, olive oil, garlic tossed with spaghetti

Duck Linguini 26

Shredded duck with sundried tomatoes, soft herbs, Spanish onions in white wine sauce and topped with grana padano

RISOTTO

Asparagus Risotto 24

Soft herb risotto with fresh asparagus, taleggio & grana padano, with black truffle oil GF/V

Mushroom Risotto 23

Mixed mushrooms, grana padano, soft herbs, black truffle oil

Prawn Risotto 26

Tiger prawns, cherry tomatoes, tarragon. herby lemon crumbs

WRAPS

Served with a mixed green salad and balsamic dressing

Beef Tortilla Wrap 23

Slow cooked beef cheek with rocket, feta cheese, roast Spanish onion, and hummus

Vegetarian Wrap 21

Mixed peppers, mushroom, Spanish onions, tomato avocado salsa V

Tomato Mozzarella Pesto Wrap 21
Buffalo mozzarella, tomato, rocket, basil pesto, aioli V

BBQ Chicken Wrap 21
Boneless chicken thigh, jones coleslaw served with BBQ sauce

SANDWICHES

Served with jones chips & slaw

Avocado & Taleggio 22
Avocado, Italian taleggio, basil pesto, aioli, rocket in a French baguette

jones Club Sandwich 22
Smoked paprika pulled chicken, egg, bacon, avocado, tomato, aioli, garden leaves, house made brioche

Steak Sandwich 24
Twice cooked short ribs with melted gruyere cheese, caramelized onions, rocket, roasted roma tomatoes, aioli mustard, house made brioche

Pulled Pork Sandwich 22
Pulled pork, fontina cheese, romaine lettuce, mix green, aioli, house made brioche

Lamb Gyro 24
grilled shredded lamb, Spanish onions, rocket, mint chutney, tzatziki in a warm pita. served with potato wedges

Smoked Salmon Baguette 24
Norwegian smoked salmon, capers, Asian tartar sauce. onion, cream cheese, French baguette

BURGERS

Served with jones chips & slaw

Veggie Burger

22

Corn & sweet potato patty, roasted roma tomatoes, rocket, hummus, chipotle mayonnaise

jones Classic Wagyu Burger

26

100% Australian wagyu beef patty, bacon, melted gruyere cheese, truffle mayo, bois boudran sauce, pickles, hot English mustard, caramelized onions, house made brioche bun

Aussie Burger

30

100% Australian wagyu beef patty, grilled pineapple, over-easy egg, bacon, gruyere cheese, beetroot, caramelized onions, lettuce and BBQ sauce

GRILLS & MAINS

Chicken Schnitzel

26

Parmesan & panko crumbed chicken breast, shaved cabbage slaw, with hot mustard mayonnaise & fresh lemon

Grilled BBQ Chicken

26

BBQ chicken thigh, garlic mashed potato with jones coleslaw

Pork Belly

28

Twice cooked pork belly, prune puree, caramelized apple, rocket, fennel & walnut salad

Slow Braised Pork

28

Slow braised pork with veal jus, garlic mashed potato, seasonal greens

BBQ Pork Ribs

29

4 hour slow cooked ribs marinated with a hoisin sauce served with mash and grilled corn on the cob

Fish & Chips

26

Beer battered barramundi, Asian tartar sauce, served with fries and lemon

Atlantic Salmon 28
Chargrilled 180g Atlantic salmon fillet, cherry tomato, coriander, mint, green beans shoots, black bean vierge, red pepper chili coulis

Asian Black Cod 34
Pan seared cod with Asian style herbs and asparagus with light teriyaki sauce

Australian Rib Eye Steak 35
250g chargrilled Australian rib eye & seasonal salad, served with fries and your choice of accompaniment

- * mushroom sauce
- * green peppercorn sauce
- * béarnaise

Grilled Australian Lamb Rack 32
Grilled lamb with sautéed Spanish onion, kipfler potatoes, creamy onion sauce

Oriental Crispy Duck 26
Crispy duck served on a bed of mesclun salad with shimeji mushroom, russet potato, cherry tomatoes tossed in plum dressing.

Duck Confit 32
Duck confit with garlic mashed potato, port wine sauce and green salad

SIDES

bowl of truffle parmesan fries 17
jones chips 8
potato wedges 8
garlic mashed potato 9
rocket & parmesan side salad 7

KIDS MEAL

11

Applicable for all children 12 years old and below

Fish & Chips

Tempura battered barramundi served with fries & tomato sauce

Junior Cheeseburger

Jones junior burger served with fries & tomato sauce

Spaghetti Bolognese

Wagyu beef bolognese with spaghetti & grated grana padano

Ham & Cheese Sandwich

Blackforest ham, cheddar cheese with fries

DESSERTS

Warm Sticky Date Pudding with salted caramel sauce & vanilla bean ice-cream	15
Crème Bruleè served with fresh mixed berry compote & biscotti	14
Coconut Panna Cotta	14
Chocolate Mousse	14
Warm Brownie with ice-cream	9.5
Ice-Cream Sandwich Toasted marshmello/chocolate hazelnut/strawberries & cream/ English earl grey/after eight/milk & cookies	12
jones artisanal gelato (1 scoops) salted caramel/vanilla bean/chocolate/hazelnut	4 / 6 / 8

Cakes by slice

Opera Gateaux	8.90	Apple Crumble	8.50
Cheesecake Lemon/Brownie/Blueberry	7	Lemon Meringue	5.50
Lamington	7	Salted Caramel Tart	6.90
Red Velvet	7	Macaroon Selection	8
Rainbow	7	Scone with jam & butter	

HOT DRINKS

jones Coffees / Hot Drinks

espresso short macchiato	4.5
double espresso long macchiato	5
long black cappuccino flat white café latte mocha	5.5
affogato with vanilla bean ice cream	7
slow brew coffee – ask our barista for today's coffee	7
chai latte	7
hot chocolate with marshmallow	6.5
babycino with marshmallow	1
extra shot soy milk decaf large	1

jones Leaf Teas

6.5

english breakfast	masala chai	peppermint
chamomile herbal	french earl grey	ginger peach
second flush green tea	kawa tea	orange earl grey
earl grey	acai blueberry	amalfi lemon

COLD DRINKS

Mineral Water

Antipodes still/sparkling 500ml	(New Zealand)	7
Antipodes still/sparkling 1000mL	(New Zealand)	10

Jones Cordials

served with fresh lime and mint leaf

8

blood orange & cardamom	lime & kaffir lime
passionfruit & lemongrass	pear & blueberry
mango	granny smith & fresh ginger
dark plum & raspberry	pineapple & mint

Galvanina Organic Soda

Pomegranate | Mandarin | Citron | Blood Orange & Black Carrot

8

Lemmy Lemonade

Lemonade made with real organic lemons from Sicily

7

Gingerella

Sparkling organic fresh ginger light soda

7

Karma Cola

Organic malt extract a cola made with fair trade and organic ingredients

7

Parkers Sparkling Organic

Sparkling Pink Lemonade | Sparkling Guava & Canberry
Raspberry & Apple | Apple Mango & Peach | Passion fruit, Orange & Apple

7

Parkers Ice Tea

White Tea: White Nectarine | Elderflower & Lemon
Green Tea with Moroccan Mist
Organic Kombucha with Passion Fruit

7

Iced Drinks with Ice Cream

black coffee | mocha | latte | chocolate

9

Homemade Iced Tea

9

forest berry | orange earl grey | lemon & lemongrass

Milkshakes

10

chocolate | vanilla | strawberry | oreo | salted caramel

Fruit Smoothies

9

mixed berry | strawberry & banana | mango & pineapple

Freshly Squeezed Juice

9

orange | green apple | celery | watermelon | carrot | ginger extract

jones Power Juices

9

Lemon Ginger Zinger

fresh ginger, lemon juice, carrot, green apple

ABC

green apple, beetroot & carrot

Sunrise

carrot, orange & beetroot

Green Lemonade

green apple, celery, lemon, cucumber

Un-beet- able

beetroot, carrot, green apple & ginger extract

ALCOHOLIC DRINKS

Bottled Beer

Bridge road Golden Ale	4.4% alc	330ml	10
Bridge road Bling IPA	5.8% alc	330ml	10
Moon dog double lager	5.9% alc	330ml	10
Royal Jamaican ginger beer	4.4% alc	355ml	10
Peroni Nastro Azzuro lager	5.1% alc	330ml	9
Estrella Galicia pale lager	5.5% alc	330ml	9

Ciders

Thatchers Green Goblin	6.0% alc	500ml	14
Thatchers Katy Cider	7.4% alc	500ml	14
Thatchers Somerset Haze	5.4% alc	500ml	14

Sparkling Wine

Col Vetoraz Prosecco	Italy	11 / 46
Chandon Sparkling Brut	France	12 / 48

Champagne

Moet & Chandon NV Brut	France	18 / 105
Moet & Chandon Rose	France	125
Veuve Clicquot NV Brut	France	125

Sweet Wine

Vajra Moscato D'asti	Italy	10 / 42
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Rose

Jules Rose Côtes de Provence	France	11 / 50
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White

Cote Mas Blanc	France	9 / 40
De Martino Estate Chardonnay	Chile	9 / 40
Max Ferd Ritcher Riesling	Germany	12 / 48
Scarbolo Pinot Grigio	Italy	13 / 55
Cloudy Bay Sauvignon Blanc	New Zealand	15 / 65

Red

Cote Mas Rouge Intense	France	9 / 40
De Martino Estate Merlot	Chile	9 / 40
La Forge Estate Cabernet Sauvignon	France	12 / 48
Oddfellow Winner's Tank Shiraz	Australia	12 / 48
Barone Ricasoli Chianti	Italy	13 / 52

COCKTAILS

16

Espresso Cream

espresso, baileys Irish cream, vodka

Bloody Mary

vodka, tomato juice with horseradish and jones special spice mixes

Classic Mojito

spiced gold rum, fresh lime, mint crushed with splash of soda

Frozen Margarita

tequila, lime mix, cointreau and salted rim

Strawberry Daiquiri

gold rum, lime juice, strawberry puree with a dash of simple syrup

Tequila Sunrise

tequila, fresh orange juice, grenadine

Lychee Collins

gin, lemon juice, lychee liqueur, lychee puree, vanilla syrup and dash of soda

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