

All Day Breakfast

Sourdough or Wholegrain

\$8

Plum compote & ricotta or butter & jam

Free Range Eggs on Toast

\$10.5

Seeded dukkah, sourdough or wholegrain

Jones Nut, Seed and Grain Granola

\$14.5

Cinnamon yoghurt, plum & star anise compote

Our granola is made in house by our chefs with the best ingredients

Porridge

\$14

Whiskey caramelised banana, quinoa, nuts crunch, almond milk

Jones Zucchini & Sweet corn Fritters

\$17

Halloumi, romesco, poached egg, leaves

Omelette served with sourdough

House cured salmon, cream cheese, dill, capers

\$18 GF

Smoked ham, cherry tomatoes, mozzarella, basil

\$17 GF

Thyme roasted field Mushrooms, feta, spinach, chives

\$16 GF

Buttermilk Pancakes

\$16

poached rhubarb, crème anglaise, raspberry, salted caramel popcorn

Jones Deluxe Benedict's

House cured salmon, bacon or field mushroom

\$18.5

Vine tomatoes, apple cider hollandaise, rocket

The Grill

\$22.5

Free range eggs, mushroom, tomato, hash brown, lamb sausage, grilled bacon with sourdough toast

Sides

House cured salmon/Bacon/lamb sausage **\$6**

Field mushrooms/vine tomatoes/avocado/spinach/hash browns **\$5**

Lunch

Jones Beef Burger house made beef Pattie, Swiss cheese, tomato, pickles, caramelised onion, **\$14.5**

Add House made chunky chip **\$6**

Pulled Pork Burger slow cooked pork shoulder, hoisin, pickled carrot, cucumber, mint **\$14.5**

Add House made chunky chip **\$6**

House salad **\$16V**

Roasted pumpkin, hummus, mesculin, seeds, cherry tomatoes, feta and tahini yoghurt

Add Moroccan chicken or house cured salmon **\$20**

Jones Salt & Pepper Calamari **\$18**

Mesculin, radish, cherry tomatoes, herbs, sesame and ginger dressing, crispy shallots

Soup of the Day sourdough - ask your server **\$14.5**

Spanish Linguine **\$16V**

Sundried tomato, gremolata, mascarpone, pine nuts, parmesan

Chef's Special – ask your server