

## Raw Bar

natural with lemon  
classic mignonette  
**3.5ea**

## OYSTERS

cucumber & gin granita  
jones & co kilpatrick  
**4ea**

**SASHIMI PLATE 24**  
fresh wasabi, pickled ginger,  
japanese white soy

**TUNA TARTARE 24**  
pickled cucumber, avocado, yuzu,  
kiss peppers, potato wafers

**KINGFISH CEVICHE 16**  
coconut cream, nahm jim,  
fresh herbs

**STEAK TARTARE 24**  
with the usual trimmings,  
cognac, black truffle

### JONES & CO MEAT BOARD

wagyu bresaola, prosciutto, coppa, salami picante, mortadella,  
truffle salami, sour cherry jam, pickles, grilled sourdough

**SMALL 26 LARGE 36**

## IN A BUN

**SNAPPER SLIDER 7**  
tartare, pickles & watercress

**JONES & CO.  
CHEESEBURGER 20**  
tomato marmalade, truffle mustard  
mayo, pickles, smokehouse bacon  
& fries

**PORK BELLY BAO 7**  
fresh herbs, hoi sin, japanese mayo

**TEMPURA EGGPLANT BAO 7**  
smokey soy, cucumber pickle,  
coriander, chilli mayo, ginger relish

**NEW YORK REUBEN 20**  
smoked beef, McClure's pickles,  
sauerkraut, swiss cheese,  
secret sauce & fries

## FROM THE GRILL

**PORTERHOUSE (300g) 30**      **EYE FILLET (200g) 36**

**BLACK ONYX RUMP (350g) 32**      **RIBEYE (450g) 48**

please select a sauce or butter from the options below

### SAUCES & BUTTERS

shiraz jus  
green peppercorn jus  
chimichurri  
seeded mustard

wild mushroom  
& eshallot compote  
café de paris butter  
confit garlic  
& chive butter

## Small PLATES

**BURATTA 22**  
heirloom tomatoes, house grown  
basil, garlic crostini

**SOFT SHELL CRAB 18**  
japanese chilli salt, pickled autumn  
vegetables, ponzu gel

**ZUCCHINI FLOWERS 18**  
poppy seed tempura, le crostin goats  
cheese, manuka honey, fresh thyme

**STEAMED DUMPLINGS 18**  
pulled lamb, shantung sauce, fresh  
cucumber & chilli

**STICKY LAMB RIBS 16**  
blood plum & sweet soy

**CRISPY CONFIT DUCK 22**  
soba noodles, pickled cucumber,  
ginger & shallot relish

**SAUTÉED CALAMARI 18**  
chilli, garlic, fresh herbs, olive oil

## Bigger PLATES

**EXOTIC MUSHROOM  
RISOTTO 30**  
garden peas, gruyere, black truffle

**LINGUINE 34**  
bug tail, spanner crab, shaved  
squid, house grown herbs,  
heirloom tomato, garlic, chilli

**HOUSE MADE GNOCCHI 32**  
roquette, pumpkin, blue cheese  
snow, pepita, hazelnut

**BLACKENED ORGANIC  
CHICKEN 27/52**  
sweet corn & celeriac remoulade

**BABY BARRAMUNDI 48**  
east asian aromatics, charred lime,  
white-boy sambal

**CIDER BRAISED CRISPY  
PORK KNUCKLE 55**  
apple salsa verde, parsnip purée

**NORI COATED SALMON 36**  
sake reduction, miso, spinach &  
sesame pilaf

**SLOW BRAISED LAMB  
SHOULDER 65**  
red wine & pepper berry reduction,  
charred lemon

## ON THE SIDE

raw beetroot slaw, minted yoghurt 8

jones & co. garden salad 10

truffle mash 10

buttered green beans 10

steamed broccolini, pangrattato 10

chips with jones & co. seasoning 8

## Desserts

**AUTUMN CRUMBLE 16**  
poached pear, chai creme patissiere, granola crunch,  
honeycomb, vanilla bean ice cream

**WHITE CHOCOLATE PANNA COTTA 16**  
raspberry & rose jelly, sour watermelon granita, macaroon crumble

**DARK CHOCOLATE PAVE 16**  
roasted hazelnut sable, peanut butter snow, espresso mousse

**BANOFFEE PIE 16**  
banana marshmallow, caramel popcorn, dulce de leche,  
salted vanilla ice cream & banana

## Breakfast Menu

WEEKENDS 8AM-11.30AM

### TOAST 8.5

organic white sourdough / rye sourdough /  
banana bread / raisin & walnut / croissant with  
either cultured butter, house jam, honey or  
vegemite

### HOUSE ROASTED MUESLI 16

cinnamon honey, organic yoghurt,  
seasonal fruit & your choice of milk

### POACHED PEAR 16

chai creme patissiere, granola crunch,  
natural yoghurt, honeycomb, pistachio

### RICOTTA HOTCAKES 17

thickened vanilla cream, fresh berries,  
organic maple syrup & toasted seeds

### DOUGHNUT FRENCH TOAST 17

grilled banana, maple bacon,  
vanilla mascarpone, burnt butter snow

### SMASHED AVOCADO\* 19

tempura zucchini flower, goats cheese, quinoa,  
puffed corn, kiss peppers, lemon & honey

### EGGS BENEDICT\* 19

two poached eggs, taragon hollandaise &  
your choice of either english spinach, leg ham,  
bacon or smoked salmon

### BUTTER POACHED SALMON\* 22

capers, shallot, green beans, lemon jam,  
labneh, poached egg

### PROSCIUTTO & EGGS\* 18

sicillian salsa, fresh ricotta, rocket pesto,  
prosciutto san danielle

### MILK BRAISED PORK BELLY 20

poached eggs, pumpkin puree, breakfast radish,  
apple salsa verde & hollandaise

\*SERVED WITH SOURDOUGH TOAST

### A.M. BURGER 18

broken omelette, heidi gruyere, eshallot  
marmalade, kewpie mayo, charcoal brioche

### SON IN LAW EGGS 19

twice cooked free range eggs,  
exotic mushrooms, soba noodle, chilli jam,  
coriander, coconut, shallots

### EGGS ON TOAST 12

poached / scrambled / fried

### SIDES

smokey bacon 5  
smokehouse chipolata 5  
blistered cherry tomato 4  
roast field mushrooms 4  
gem hash browns 4  
grilled haloumi 5  
white bean cassoulet 5