

Express Lunch

\$22

AVAILABLE EVERY DAY, 12 NOON TO 3PM, EXCLUDING PUBLIC HOLIDAYS

CHOOSE ANY OF THE FOLLOWING MENU ITEMS AND SELECT A GLASS OF HOUSE WINE OR TAP BEER

JONES & CO. CHEESEBURGER

tomato marmalade, truffle mustard mayo, pickles, smokehouse bacon & fries

NEW YORK REUBEN

shaved silverside, McClures pickles, sauerkraut, swiss cheese, truffle mustard & fries

FISH & CHIPS

beer battered fish fillets, house tartare & fries

CHICKEN CAESAR SALAD

crisp pancetta, bambino cos, slow cooked hens egg, pecorino, pangrattato

PULLED LAMB SHOULDER SALAD

wild roquette, garden peas, goats cheese, spanish onion, mint vinaigrette

GRILLED HALOUMI SALAD

ruby chard, organic farro, smoked tomatoes, sumac onion, pomegranate vinaigrette

PENNE ARABIATA

spicy tomato sugo, prosciutto, speck, torn basil, buffalo mozzarella

EXOTIC MUSHROOM RISOTTO

mushrooms, garden peas, gruyere

BLACKENED ORGANIC CHICKEN

sweet corn & celeriac remoulade

Signature Sets

No. 1

\$65 pp

freshly shucked oysters with classic mignonette
sautéed calamari, chilli, garlic, fresh herbs, olive oil
pork belly bao, fresh herbs, hoi sin, japanese mayo
slow braised lamb shoulder,
red wine & pepper berry reduction & gremolata
honey & cumin roasted dutch carrots
paris mash
jones & co dessert platter

No. 2

\$80 pp

kingfish ceviche, coconut cream, nahm jim, fresh herbs
steak tartare with the usual trimmings, cognac,
black truffle
pork belly bao with fresh herbs, hoi sin, japanese mayo
crispy confit duck, soba noodle,
ginger & shallot relish
black onyx rump with shiraz jus, confit garlic, chive butter
paris mash
buttered green beans with eschalots
jones & co dessert platter