

EATING

JONES & CO.

HOUSE

Corporate, Group and Private Dining

Jones & Co is located at 26 Giles Street (on the corner of Giles and Kennedy Streets),
Kingston, ACT 2604

www.jonesnco.com.au

(02) 6162 3355, e-mail: info@jonesnco.com.au

Jones & Co offers authentic bistro dining which, like the entire experience, is designed to be shared. Our menu offerings bring both intimacy and conviviality to the meaning of dining out. Whether yours is a group of 10 catching up for a long overdue get together or a formal board meeting, our rooms provide total flexibility as do our menus.

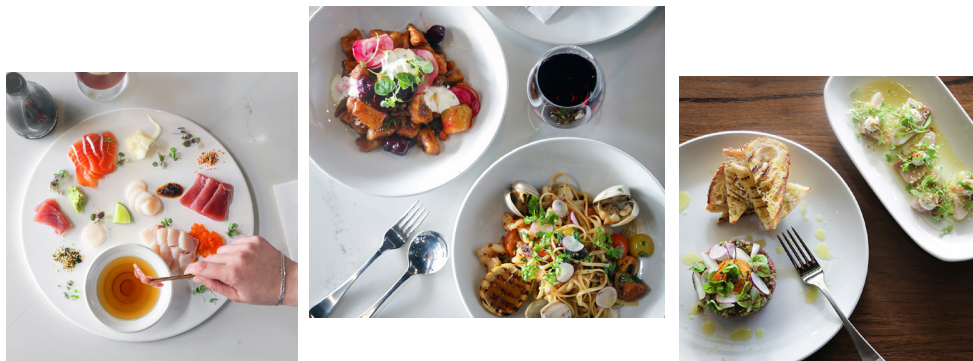
For all groups of 7 or more, the following menus are offered. Our “Signature Set” menus are crafted for your group with the intention of providing ease and variety of choice.

We are able to accommodate groups ranging in size from six to sixty and beyond, depending on your desired event.

Our private dining room offers an intimate space, perfect for formal or informal dining.
With capacity for 14 guests, it is perfect for boardroom or celebration gatherings.

Our covered and weatherproof outdoor area has space for up to 40 guests seated or 55 standing.

WE BELIEVE THAT FLEXIBILITY IS THE KEY TO CREATING AN AMAZING EVENT



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Canapes

Cold Selection

3.5 per piece

freshly shucked oysters, cucumber & gin granita or bloody mary gel (GF, C)
garlic crostini, fiori di latte, confit tomato petals, black olive crumble (V)
caramelised onion & st agur cheese tartlette (V)
broadbean & pistachio falafel (GF, C, V, L)

5 per piece

sea scallop & lemon jam tartlette, wasabi creme fraiche
sloe gin cured salmon roulade, chilli labneh, cucumber salsa (GF, C)
kingfish ceviche, coconut gel, green nahm jim, tomato, sesame (GF, C)
figs, prosciutto san daniele (GF)

6.5 per piece

yellow fin tuna tartare, yuzu gel, jalapeno mayo, nori salt, avocado
classic steak tartare, black truffle, cognac, charred sourdough

Hot Selection

4.5 per piece

victor churchill's boudin noir, smokehouse bacon marmalade, pea mousse (GF)
venison tortellini, black tomato, herbed goats cheese, blood orange crumble
black truffle & gruyere arancini (V)

6.5 per piece

pork belly bao, fresh herbs, hoi sin, sriracha
sticky lamb rib bao, japanese mayo, plum sauce
snapper slider, watercress, pickles, tartare
tempura eggplant bao, smokey soy, cucumber pickle, coriander, chilli mayo, ginger relish (V)

9.5 per piece

nori coated salmon, miso spinach, white soy & sake glaze (GF)
crispy confit duck leg, pickled cucumber, soba noodle, ginger & shallot relish (GF)
char grilled wagyu skirt, truffled mash potato, shiraz jus (GF, C)

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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 reduction, charred lemon & 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 truffe

pork belly bao, 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