

## 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

**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

**26**

## IN A BUN

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

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

**HALOUMI SLIDER 7**  
watercress, pickle, aioli

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

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

## FROM THE GRILL

**PORTERHOUSE (300g) 36**      **EYE FILLET (200g) 38**

**BLACK ONYX RUMP (350g) 38**      **RIBEYE (450g) 48**

please select a sauce or butter and your choice of side

### 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, onion, garlic crostini

**TEMPURA CAULIFLOWER  
FLORETS 18**  
poppy seed tempura, le crotin goats  
cheese, manuka honey, fresh thyme

**SAUTÉED CALAMARI 20**  
chilli, garlic, fresh herbs, olive oil

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

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

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

## Bigger PLATES

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

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

**SEAFOOD LINGUINE 34**  
prawns, clams, calamari, onion,  
garlic & fresh chilli

**CRISPY SKINNED SALMON 36**  
sake reduction, miso, spinach,  
nori pilaf

**BLACKENED ORGANIC  
CHICKEN 34**  
sweet corn & celeriac remoulade

**CIDER BRAISED CRISPY  
PORK KNUCKLE 42**  
apple salsa verde, parsnip purée

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

## ON THE SIDE

honey & cumin roasted dutch carrots **10**

jones & co. garden salad **10**

paris mash **10**

buttered green beans with eschalots **10**

steamed broccolini, pangrattato **10**

chips with jones & co. seasoning **8**

## Desserts

**PEAR CRUMBLE 18**  
poached pear, chai creme patissiere, granola crunch,  
honeycomb, lavender gelati

**WHITE CHOCOLATE & CHESTNUT PANNA COTTA 18**  
sour cherry & sherry jelly, macerated figs, gingersnap crumble

**CHOCOLATE FONDANT 18**  
hazelnut anglaise, chocolate pretzel crunch, vanilla gelati, wafer cone

**DECONSTRUCTED KEY LIME PIE 18**  
lime curd, biscuit base, lime sorbet, mint marshmallow & mascarpone

## 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

### CHIA PUDDING 16

coconut chia pudding, puffed grains,  
strawberries, poached pear, almonds, dried  
blueberries

### RICOTTA HOTCAKES 17

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

### BRIOCHE FRENCH TOAST 17

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

### TORTILLA 18

crisp tortilla, scrambled eggs, roasted corn  
and black bean salad, Jones & Co. hot sauce &  
avocado

### SMASHED AVOCADO\* 19

two poached eggs, red quinoa salad, whipped  
goats cheese, paprika relish & fresh lemon

### EGGS BENEDICT\* 19

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

### PROSCIUTTO & EGGS\* 18

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

\*SERVED WITH SOURDOUGH TOAST

### A.M. BURGER 18

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

### 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**