

Dinner at Jones

jones
the grocer

cured and matured - sharing boards



cheesed to meat you

We eat, live and breathe (mainly eat) all things cheese. Our cheese rooms bulge with over 40 varieties sourced from artisanal and farmstead cheese-makers across the globe. From buttery pecorinos and spicy blues to supple and creamy triple creams, many of which we exclusively and directly import from source.

Artisan cheese platter

Select any three cut cheeses from our cheese room. Served with olive oil lavosh, balsamic jelly, quince paste and white grapes 🍷 🍷 🍷

*Supplement applies on select cheeses

89 Artisan charcuterie platter 89

Select any three cuts from our charcuterie. Served with fresh baked sourdough, Bella di Cerignola olives, caperberries and balsamic jelly 🍷 🍷 🍷

+5 *Supplement applies on Wagyu cuts

Cured & curd platter

A sumptuous platter for two
Veal chorizo | Truffled salami | Smoked duck
Shropshire Blue | Truffled Brie | Comté
Served with caperberries, olives, olive oil lavosh and quince paste 🍷 🍷

149 Jones luxury sharing platter 395

Our decadent platter for four to six
Mother-in-law's tongue crisp breads | Baby artichokes
Fresh fig | Persian feta | White truffle honey | Burrata
Truffled veal salami | Caperberries | Wagyu pancia
Veal chorizo | Manchego | Bella di Cerignola olives
Served with sourdough, fresh leaves, cherry tomatoes and Jones balsamic dressing 🍷 🍷 🍷

sharing is caring - bites and sliders

Roasted caramelised spicy nuts with a selection of olives 🍷 🍷 🍷 35

Wagyu sliders crispy coated Brie, beef bacon, Cheddar and caramelised onions in a brioche bun 🍷 🍷 62

Crispy chicken sliders Cheddar, smokey mayo and onion rings in a brioche bun 52

Peanut and citrus-glazed spicy prawns sesame lime mayo 🍷 🍷 52

Wagyu croquettes Sriracha aioli 🍷 🍷 52

Provolone and courgette pizzezza Persian feta, chilli, zaatar and semi-dried tomatoes 🍷 🍷 52

Burrata with balsamic glaze, cherry tomatoes, candied nuts with chargrilled sourdough 🍷 🍷 58

Smoky aubergine dip cherry tomatoes, almond dukka on chargrilled sourdough 🍷 🍷 52



soups and salads

Sweet potato soup harissa roasted chickpeas and toasted coconut 🍷 🍷 35

Spicy lentil soup parsley and lemon 🍷 🍷 35

Grilled steak salad with chargrilled artichokes avocado, roasted cashews, salad leaves, shallots, radishes, chilli, cumin and brown sugar rub 🍷 🍷 🍷 72

Black quinoa, kale, roasted sweet potato salad avocado, pomegranate and toasted pine nuts 🍷 🍷 🍷 58

Jones chicken Caesar salad smoked beef bacon, poached egg, Parmesan and garlic croutons 72

Goats' cheese Freekeh salad, roasted vegetables pumpkin, beetroot, red onion and spinach tossed in lemon dressing 🍷 55

Yuzu-marinated roasted pumpkin salad sun-dried tomatoes and rocket 🍷 55

Saffron pearl couscous, chargrilled broccolini salad Greek feta, roasted aubergine, sun-dried tomatoes, mixed leaves, roasted pumpkin seeds tossed in honey balsamic dressing 🍷 62

Add chargrilled chicken | Prawns | Flaked salmon +17

a bit on the side

Truffle Parmesan fries, truffle mayo 🍷 28

Skin-on or thick cut fries, Jones bois boudran sauce 🍷 🍷 18

Sweet potato fries, Sriracha mayo 🍷 🍷 26

Mac and four cheese 28

Potato mash 🍷 15

Mixed leaf salad balsamic dressing 🍷 🍷 🍷 18

Avocado and tomato salad 🍷 🍷 🍷 🍷 19

Truffle or harissa mayo, cornichon, caramelised onion 🍷 6

another one bites the crust

hungry for sandwiches, wraps & bagels?
Please see our counter for selection

the main event



Creamy seafood capellini pasta with prawns, mussels, grilled courgettes and fresh dill 79

Truffle and mushroom risotto drizzled with white truffle oil 🍷 🍷 65

Add chargrilled chicken +17

Corn fed chicken supreme with olive oil mash, chargrilled broccoli, slow cooked puy lentils and veal jus 82

Grilled Atlantic salmon home-made baba ganoush, shaved fennel, radishes, crushed tomato, olives, and salad leaves 🍷 81

Garlic and chilli linguine tomato reduction, basil and shaved Parmesan 🍷 🍷 52

Add prawns +17

Battered Atlantic cod thick cut chips, minted pea purée and home-made tartar sauce 🍷 71

Australian striploin steak* (200g) thick cut chips, grilled Portobello, roasted plum tomato and green peppercorn jus 🍷 112

*Select your rub
Fiery outback dry rub with chilli finish 🍷
Melbourne café dry rub with Jones signature coffee

Chargrilled harissa chicken North African couscous salad and red pepper emulsion 🍷 🍷 66

Pan fried sea bass on soba noodles bok choy, pickled red radish, chilli, nori and cashews in yuzu ponzu dressing 🍷 🍷 72

Jones Signature wagyu burger smoked beef bacon, mixed leaves and Cheddar in a brioche bun, skin-on fries and bois boudran sauce 🍷 85

Add crispy coated brie 🍷 +18

Add melted truffle brie 🍷 +20

Add foie gras +35

Spiced chargrilled chicken breast burger brioche bun with lime aioli, crispy onion rings and chimichurri dressed slaw 62

Swap your fries:
Sweet potato fries 🍷 🍷 +4

Truffle and Parmesan fries with truffle mayo 🍷 +6

Dinner at Jones



hey sweet thing

- Rich Valrhona chocolate cake with chocolate pearls 28
- Valrhona Jivara chocolate éclair 21
- Duo chocolate cheesecake 28
- Almond, pistachio and honey cake, whipped Greek yoghurt, pistachios and rose petals 21
- Lemon meringue tart 21
- Raspberry and white chocolate mousse slice 34
- Mixed berries with meringue tart 28
- Classic New York style baked cheesecake with mixed berries and berry compote 32
- Orange and cardamom crème brûlée 21
- Valrhona chocolate caramel slice 28
- Valrhona chocolate, pecan and caramel bar 28
- Warm apple and cinnamon crumble with vanilla ice-cream 28
- Home-made chocolate brownie with vanilla and chocolate ice-cream, toasted almonds, honeycomb and chocolate sauce 34
- Carrot cake 28
- Lamington 21
- Mini indulgence - assortment of six Jones tarts and pastries 52
- Jones ice-cream **Scoop 8**
- Vanilla bean | Coconut cherry | Funky monkey
- Artisan cheese plate 48
- Manchego Curado | Brie Maubert Shropshire blue
- Served with olive oil lavosh and quince paste

Check out all our desserts in the display counter

beat the heat

- mineral water** **reg** **lrg**
- Voss Still | Sparkling 16 24
- Local Still | Sparkling 10 18
- fresh juice** 28
- Orange | Carrot | Grapefruit
- Apple | Pineapple | Watermelon
- Beet It - Beetroot, grapefruit, ginger and apple 33
- Clean Green - Spinach, cucumber, green apple, celery and lime 33
- Ginger Junkie - Carrot, orange, celery and ginger 33
- organic cold pressed juice** 23
- Cold Crusher - Orange, carrot, lemon, turmeric and limestone
- Toxin Away - Lemon water, agave, activated charcoal and honey
- Beet Blast - Beetroot, carrot, lemon, ginger and apple
- Sweet Kale - Apple, lemon, ginger and kale
- Digestif - Apple, lemon, ginger and purple cabbage
- Bhakti Ayurvedic - Aloe vera, coconut water, apple, cucumber, pineapple, mint, shankpushpi and lemon 25
- milkshakes** 25
- Strawberry | Chocolate | Vanilla
- jones natural cordials** 27
- Blood orange & cardamom | Pear & blueberry
- Mango | Granny Smith & fresh ginger | Passionfruit & lemongrass | Pink Lady & raspberry
- Served iced with Voss still or sparkling water**
- fresh smoothies** 30
- Sunrise Paradise - Mango, banana, pineapple, passionfruit, orange and strawberry
- Get up and ManGo - Mango, spinach, banana and honey
- Berry Blast - Strawberry, raspberry, blackberry, cranberry, banana and yoghurt
- iced drinks**
- Iced Americano | Iced Latte | Iced Mocha
- Iced Green tea | Lemonade with mint 25
- Strawberry lemonade | Raspberry lemonade
- Passion fruit, mint and ginger infusion 27
- jones sparkling organic sodas** 28
- Apple & lime | Blood orange | Ginger beer
- Guava & cranberry | Lime, lemon & bitters
- Cola | Mango & orange | Pink lemonade
- Passionfruit & orange

what's hot? our speciality coffee and hot drinks

jones coffee

We're passionate about coffee. Our exclusive ESP blend is a medium to full bodied roast with a lovely brown sugar sweetness and lingering notes of almond and lemon

ESP Blend	reg	lrg
Babycino	8	
Short black	14	
Double espresso	12	18
Americano	16	22
Flat white	18	24
Café latte	18	24
Cappuccino	18	24
Macchiato	14	
Affogato	28	

leaf teas and infusions

- Egyptian chamomile | English breakfast | Earl Grey 17
- Peppermint | Japanese Sencha | Jasmine blossom
- Ceylon chai | Moroccan mint | Tukdah Darjeeling
- Ginger, honey & lemon
- Chai Latte 21
- Café Valrhona mocha 23
- Valrhona hot chocolate 24
- extras**
- Artisan syrups: Caramel | Vanilla 6
- Cinnamon | Hazelnut
- Almond milk 8
- Coconut milk 8

single origin brews

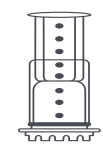
Select your bean and brewing method, served with a Valrhona Earl Grey chocolate truffle 24

Burundi

Full body, citrus notes, molasses sweetness with a pineapple finish



Syphon
Clean crisp and aromatic



Aeropress
Low acidity and rich flavour

Ethiopia

Jasmine flower aroma, chocolate & hazelnut notes. Full body, honeyed sweetness



V60
Clean filtered with limited bitterness

Colombia

Medium body, raisins, brown sugar and Jasmine notes. Sweet yet citric acidity



Chemex
Clear cup, pure and flavoursome



French Press
Aromatic with depth and strength

Mexico

Medium body, sugar cane sweetness, citrus and starfruit taste



Cold drip
Mellow and naturally sweeter

Indonesia

Full body, herbal, hazelnuts and apple with a hint of maple syrup sweetness

Kenya

Full body, sweet lingering notes floral aroma and a herbal aftertaste

All our single origin beans and methods are available on our retail shelves, please ask our team for further information.

come share our passion for food

We live, breathe, love food, but we're not stuck up about it. We're all about fresh and honest, gorgeous and glorious artisan food. We're simple and down-to-earth - we bring you the best; it's as simple as that.