

a bit on the side

Norwegian smoked salmon  	7
Smoked bacon  	5
Sautéed baby spinach  	5
Sautéed mixed mushrooms  	5
English pork sausage 	5
Smoked ham 	5
Avocado  	5
Slow-roasted tomatoes  	4
baked beans   	4
hash browns 	5

from the bakery

Croissant  	5
(plain, almond, chocolate)	
Breakfast bread basket	13
Scone 	5
Gluten Free bread x 2 slices	4

At Jones, we take breakfast - and brunch for that matter - very seriously. Our avocados are smashing, our muffins are studs, our cereal is a killer. We've been wooing breakfast crowds since 1996. it's how we roll...

breakfast with intent, brunch like you mean it

Served until 12.00pm weekdays and 3.00pm weekends & public holidays

Jones traditional English breakfast with eggs on sourdough toast, English pork sausages, bacon, sautéed mixed mushrooms, slow-roasted tomato, sautéed baby spinach, baked beans and hash brown	28
Grilled sweet potato and smashed avocado with kumara gold, feta, chili, lime and two poached eggs  	21
Organic Granola with organic oat flakes, cashew nuts sunflower seeds, cacao nibs, chia seeds, raisins, virgin coconut oil, coconut sugar and Himalayan rock salt with fresh fruit and yogurt  	14
Bacon & Eggs with chargrilled bacon, eggs, slow roasted tomato on homemade sourdough toast 	19
Avocado & Pesto Scrambled Eggs with scrambled eggs, avocado, homemade pesto, roasted tomato, grana padano cheese on homemade brioche 	21
Huevos Rancheros with baked eggs, cheddar, jalapeno, chilli pepper, tomato relish, spanish onions served with tortilla	23
Eggs benedict on a freshly baked English muffin with smoked ham, spinach & hollandaise sauce	22
Smoked Salmon egg Florentine poached eggs on a freshly baked English muffin with Norwegian smoked salmon, sautéed baby spinach and hollandaise sauce	23
Green chilli cheese toast fresh green chilli paste with grilled cheese on toasted multigrain served with two fried eggs and tomato coriander salsa 	21
Bacon & Egg Wrap with crispy bacon, scrambled eggs, caramelised onions, grana padano cheese wrapped in tortilla bread and a side of hashbrown	19
Brioche French toast , slow-roast peach and pistachios with crème anglaise and Maple syrup 	19
Mushroom omelette with field mushrooms, eggs, sheep's feta, spinach, black truffle oil & grana padano 	19
Smoked Ham omellete with smoked black forest ham, eggs, roasted tomatoes and grana padano 	19
Make it an Egg white omelette extra 4	
Home-made coconut flour pancakes blueberry compote, fresh berries, pecan crumble and whipped Greek yoghurt  	19
Vanilla and nutmeg porridge oats almond milk, honey, poached pear, fresh berries and toasted almonds 	14

boards to share - from our walk-in cheese room & deli

Dips & Bread assorted breads, balsamic & EVO, hummus, red pepper dip, tzatziki , dukkah & mixed olives	14
Mediterranean board with manouri, marinated goat feta, tzatziki, spicy red pepper & basil dip, mixed olives olives with chilli, jalapeno, mixed grilled vegetables and warm pita	28
Ploughman's Board with Barbers cheddar, smoked leg ham, pork patè, apple/tomato chutney, balsamic onions and cornichons with mixed bread	35
French Platter with brie de meaux, comte arnaud, tomme de savoie, duck rilette, rosette, green olives, homemade crispbread, apple chutney, mixed bread with extra virgin olive oil & balsamic vinegar	38
Spanish Platter with manchego, queso ideazabal, chorizo iberico, jamon serrano, salchichon iberico, quince paste, mixed olives, homemade crispbread, mixed bread with extra virgin olive oil & balsamic vinegar and apple chutney	38

Build your own board with items of your choice, from the list below or let our cheese monger select a board

3 items \$ 35 5 items \$45 7 items \$55 Additional items \$8

CHARCUTERIE

Prosciutto di Parma
Rosette salami
Smoked leg ham
Chorizo Iberico
Salchichon Iberico
Italian sweet soppressata
Italian hot soppressata

ANTIPASTI

Mixed olives
Semi dried tomatoes
Cornichons
Balsamic Onions
Pepperdews
Sicilian olives
Marinated feta

SEAFOOD

Smoked salmon
Anchovies

OTHERS

Truffle honey
Quince paste
Duck rilette

CHEESE

SOFT

Brie de Meaux (France) a full and fruity raw milk cheese that is soft and creamy with a complex and nutty flavour

King Island Triple Cream (Australia) very rich and full flavoured with a butter like texture. Made with full cream milk and the enriched with pure cream to get a richer & more decadent brie.

Taleggio (Italy) a fine Italian wash rind cheese. Soft, supple and buttery with an unusual fruity tang.

SEMI-HARD /HARD

Manchego (Spain) a firm, slightly open textured cheese with a nutty flavour that is matured for a minimum of six months and hand made from pure ewes milk.

Keens Cheddar (England) The cheddar uses a traditional recipe passed down by preceding generations. This is creamy, smooth and firm textured with long, earthy, rich, nutty flavours and a sharp sting at the end.

Tomme De Savoie (France) The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of a cave.

BLUE

Stilton Blue (British) is a quintessential English cheese. The texture is creamy, crumbly and smooth with a spicy and strong flavour.

Fourme d'Ambert (France) considered one of France's oldest cheese. This farmhouse blue cheese is slightly tangy, savory flavour infused by the bacteria, with the distinct notes of butter and cream.

Gorgonzola Dolce (Italy) a soft, blue, buttery cheese made with raw uncooked cow's milk. Creamy and almost spreadable in texture with a light piquancy.

lettuce be friends - soups and salads

Noon to closing

Soup of the day served with toasted french bread	14
Mediterranean Mezze with roast pumpkin & dukkah, feta salad, falafel, bulgur tabbouleh, olives, hummus, red pepper dip, tzatziki and Greek pita	24
Grilled Albacore tuna , spinach and cherry tomato orzo pasta salad with grated Parmesan, capers, red chili and preserved lemon dressing	23
Roasted Cauliflower and Kale Salad with chickpeas, feta, butternut squash and tahini dressing	21
Jones Cobb Salad with grilled chicken breast, bacon, soft boiled egg, cherry tomatoes, romaine lettuce, endive, crisp bread and a lime & chili mayo dressing	23
Organic Quinoa & Avocado Salad with green lentils, snow peas, goat's feta, garbanzo, red beans, pomegranate, mint, Italian parsley, rocket and a citrus honey dressing	19
Jones Buddha bowl with roasted butter nut, bulgur tabbouleh, avocado, cucumber, cherry tomatoes, garbanzo, red kidney bean, rocket with a tahini buttermilk dressing	21
Extras	
Add chicken	5
Add prawns / smoked salmon	7

another one bites the crust – sandwiches

served with jones skin-on fries and slaw

Jones club sandwich with smoked paprika pulled chicken, egg, bacon, avocado, tomato, aioli, gruyere, garden leaves in a housemade brioche	24
Chivito with grain fed Angus striploin steak, pancetta, smoked ham, tomatoes, grilled peppers, eggs, Monterrey jack and Aioli in toasted sourdough	25
Smashed avocado on toast with sundried tomato, crumbled feta and chili flakes	19
Add a poached egg	extra 2
Falafel & Tabbouleh Wrap with bulgur, feta, jalapeno, tahini in a Greek pita	19

Gourmet Flatbreads

served with a house salad

Grilled Aubergine & Pesto with fresh mozzarella and piquillo peppers	23
El pan del Diablo with spicy sausage, bacon, rancheros sauce, jalapenos, fresh mozzarella and fresh basil	24
Spiced lamb flatbread , pulled lamb shoulder roast red peppers, hummus, balsamic onions, coriander salad and Greek yogurt	25
Smoked salmon & avocado with Norwegian smoked salmon, avocado, caper infused creme fraiche, mesclun salad	26

hey, sweet thing

Death by chocolate with a layer of brownie, chocolate mousse, meringue, & Ganache	12
Chocolate Indulgence	10
warm sticky date pudding with salted caramel sauce & vanilla bean ice cream	15
Creme Brulee with fresh berry compote and biscotti	14
Warm brownie with vanilla bean ice cream	10
Apple crumble with Vanilla bean ice cream	10
Coconut panna cotta with mango coulis	14
Ice cream sandwich Toasted marshmallow Chocolate hazelnut Strawberries & cream English earl grey After eight Milk & cookies	12
Jones artisanal gelato Pecan Praline Crunch Vanilla bean Chocolate Ecstasy Strawberry Surprise	6 / 10 / 14
Orange, pistachio and honey polenta cake	5.5
Baked cheese cake	9
Rainbow cake	9
Lemon meringue tart	6.9
Red Velvet cake	9
Chocolate cake	9
Lamington	7
Salted Caramel tart	6.9

the main event

Truffle Mushroom risotto with sauteed mixed mushrooms, grana padano and black truffle oil	25
Add grilled chicken	5
Mac and (four) cheese with cave-aged cheddar, Shropshire blue, mimolette and parmesan cheese sauce	24
Add chicken	5
Add prawns	7
Seafood risotto with squid, prawns, clams, cherry tomatoes, white wine and parsley	29
Cast iron baked penne with sausage, bacon, chili, fresh mozzarella and tomato & red pepper sauce	26
Spicy seafood agli olio with squid, prawns, clams, chili, olive oil, garlic tossed with spaghetti	29
Atlantic salmon on homemade babaganoush with mixed leaves and crushed tomato, olive and feta salad	29
Beer battered Fish & Chips with barramundi in a Estrella beer batter, Asian tartar sauce, served with skin on fries and lemon	28
Chicken schnitzel with Parmesan & panko crumbed chicken thigh garlic mash, zucchini and a mustard & dill sauce	27
Australian grain fed Black Angus strip loin steak (200g) Jones dry rub of your choice* served with skin on fries, grilled mixed mushroom, roasted plum tomato and a veal jus	35
*Fiery outback dry rub with chili finish	
*Melbourne café dry rub with Jones signature coffee	
BBQ pork ribs 4 hour slow cooked ribs marinated with hoisin sauce, mash and grilled corn on the cob	29

Burgers served with slaw and skin-on fries	29
Jones wagyu burger with bacon, cheddar, truffle mayo, bois bourdon sauce, pickles, yellow mustard, caramalised onions, mesclun in a housemade brioche bun	27
Buttermilk chicken burger , crispy chicken thigh, Sriracha mayo, carrot mango and sesame slaw	27
Mediterranean Falafal burger with feta, jalapeno, tzatziki, red onion, red pepper sauce, tomato, green coral in a brioche bun	24

a bit on the side

Potato mash	9
Skin-on fries with bois boudran sauce	8
Sweet potato fries with Sriracha mayo	9
Truffle and Parmesan fries with truffle mayo	17
Mixed leaf salad with balsamic dressing	14

cold drinks

award winning low nitrate spring water

VEEN - Still | Sparkling small 4.5 lrg 8

jones natural cordials 8

Blood orange & cardamom | Pear & blueberry
Just Mango | Granny Smith & ginger
Passionfruit & lemongrass | Pineapple & star anise
Lime & Kaffir lime | Dark plum & raspberry

Served iced with still or sparkling water

fresh juice 9

Orange | Carrot | Green Apple | Celery | Watermelon

jones power juice 10

Lemon Ginger Zinger - fresh ginger, lemon juice, green apple & carrot

ABC - green apple, beetroot & carrot

Sunrise - carrot, orange & beetroot

Green Lemonade - green apple, celery, lemon & cucumber

Un-beet-able - beetroot, carrot, green apple & ginger

Turmeric Tonic - turmeric, carrots, ginger & orange

smoothies 10

Avocado Matcha - avocado, matcha, almond milk & banana

Green Goddess - baby spinach, celery, cucumber, orange & banana

Acai Berry - acai, coconut water, banana & chia seeds

Strawberry & Banana - strawberry puree, banana, yogurt, milk & honey

lassi 9

Classic - honey, yogurt & milk

Turmeric Mango Lassi - turmeric, mango, ginger, lemon, honey, yogurt & black pepper 10

milkshakes 10

Strawberry | Chocolate | Vanilla | Salted Caramel | Oreo

iced drinks 7.5

Black Coffee

Latte | Mocha | Chocolate 9

homemade iced teas 9

forest berry | orange earl grey | lemon & lemon grass

Parkers ice teas 7

White Nectarine | Elderflower & Lemon

Green Tea with Moroccan Mist

hot drinks

Jones coffee

We're passionate about coffee. Our sustainably sourced ESP blend is a medium to full bodied roast with chocolate flavours. Blend of San Francisco (Guatemala), Santo Antonio (Brazil) & Samambaia (Brazil)

ESP blend

Espresso 5

Americano 6

Flat white 6

Café latte 6

Cappuccino 6

Macchiato 5

Cafe Mocha 6

single origin coffee 8

Available as aeropress, cold drip and pour over

Ask our staff for more information on seasonal and single origin coffees.

jones luxury hot chocolate 7

chai latte 7

leaf teas and infusions 7

Custom single origin & blend biodynamic teas from the worlds first tea factory in Dargeeling. Served by the pot for one.

Chamomile | English Breakfast | Masala Chai
Earl Grey | Moroccan Mint | Ginger Peach
Amalfi Lemon

extras

Extra coffee shot | Size up 1
Soy milk | Almond Milk | Oat Milk | Decaf

sparkling organic sodas 7

Australia & New Zealand

Apple & lime | Guava & cranberry
Lemmy lemonade | Karma Cola
Mango & orange | Pink lemonade
Passionfruit & orange

Italy

Mole Cola | Mole Sugar Free Cola
Ginger Lime | Chiroto
Cedrata | Bergamotto

VEEN nordic mixers 4

Ginger Ale with Cloudberry
Tonic with Birch
Bitter Lemon with Lingonberry
Soda Water with Pine

Spirits

30ml/bottle

served neat, on the rocks or with a house mixer.
add an extra 4 for an artisan mixer

Gin

Tanqueray London Dry	13
Hendricks	18 /290

Vodka

42 Below	13
Belvedere	18 / 290

Rum

Barcadi Superior White Rum	13/170
Myers Dark Rum	14

Whisky

Johnnie Walker Black	13
Hibiki Japanese Harmony	17

VEEN nordic mixers

4

Ginger Ale with Cloudberry
Tonic with Birch
Bitter Lemon with Lingonberry
Soda Water with Pine

Premium Craft Ciders

CRAFT CIDERS BY ZEFFER FROM NEW ZEALAND.
MADE WITH FRESHLY CRUSHED WORLD-CLASS APPLES
THAT GROW IN HAWKE'S BAY

Crisp Apple Cider , a classic, straight up, crisp green apple cider. It's dry, tangy, green apple goodness and carefully crafted by the head cidemaker each season. 10

Hopped Infused Cider, freshly crushed apple cider infused with a selection of Nelson hop varieties 10

Apple Crumble Cider, infused with cinnamon, vanilla & blackberry leaves. If you can imagine a freshly baked slice of apple crumble served with vanilla ice cream. 10

The Hills Red Apple Cider, is like biting into a fresh and crunchy red apple - juicy, refreshing and more-ish. 10

Artisinal Beers

MULTI AWARD WINNING CRAFT BEERS BY STOCKADE BREW CO. FROM SOUTH WEST SYDNEY, AUSTRALIA - 330ML

Mr Fruju - NEIPA, With lingering tropical notes and a relatively low bitterness, Mr Fruju is a New England IPA which delivers a hazy, juicy experience that will leave your taste buds in a state of continuous joy 10

Chop Shop -Pale Ale, bright in colour and strong in sweet malt flavour. It has aromas of citrus fruits and caramel. Chop Shop is the perfect balance of bitterness and citrus spice. 10

Sesh - Mild Strength Ale, Upfront citrus-tropical and slight floral characteristics make this a highly approachable beer 10

Rockafella - Bourbon Barrel Aged Dark Ale, Smooth & velvety yet not heavy like a traditional stout. This dark ale was barrel-aged in Kentucky bourbon oak and presents dark chocolate on the palate with a decent dose of sweet raisin notes. 13

Reef Sun - Tan Ale , made specifically so it bursts with coconut aroma combined with a lime character imparted by the Taiheke hops 10

Hop Splicer - XPA , ultra-sessionable pale ale with grapefruit undertones allowing the zesty flavours to slice through every sip 10

8Bit - IPA , big bitterness with a high hop flavour, balanced by a sweet malt character. This brew presents citrus and floral aromas on the nose and is a refresher all year round. 10

WILDE Gluten Free - Pale Ale , Careful selection of hop variety gives the beer a citrus and pine character in the aroma with floral hints which rounds out the beer, with a bitter but clean, flavorsome finish. 10

Bottle beers

Peroni Nastro Azzuro Lager 10
Italy - 330ml

Estrella Galicia Pale Lager 10
Spain 330ml

Royal Jamaican Ginger Beer 10
Jamaica - 355ml

time to wine down

champagne

	glass	bottle
Moët & Chandon, Brut France	20	120
Veuve Clicquot, Brut France		150
"R" De Ruinart France		180
Dom Perignon France		335

sparkling

Zardetto, Prosecco Extra Dry Italy	12	50
Chandon, Brut Australia		75
Mercat Brut Nature Reserva NV, Cava Spain		70
Nyetimber N, Cuvee NV West Sussex, England		150

white

Vivolo, Pinot Grigio Italy	12	55
Arlequin, Sauvignon Blanc, Semillion Australia		55
Terraza Reserva, Chardonnay Argentina	13	60
Louis Guntram, Reisling Germany		60
Pazo de Barrantes, Albarino Spain		67
Vinologist, Chenin Blanc Swatland, South Africa		65
Cloudy Bay, Sauvignon Blanc New Zealand		70
Maison Castel, Viognier France		75

sweet

	glass	bottle
Scanavino, Moscato D'asti Italy		50
Quinta Do Noval Tawny Douro Valley, Portugal		71

rosé

Cape Mentelle Rose, Australia		85
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red

Vivolo, Merlot Italy	12	55
Arlequin, Shiraz Australia		55
Barone Ricasoli, Chianti Toscana, Italy		56
Oddfellow Winner's Tank, Shiraz Langhorne Creek, South Australia		56
Terraza Reserva, Cabernet Sauvignon Argentina	13	60
Woodstock Deep Sands, Shiraz Cabernet Mclaren Vale, South Australia		63
Domanie Cornu-Camus Hautes, Pinot Noir Cotes De Beaune, Burgundy, France		67
Tomero, Malbec Mendoza, Australia		75
Valenciso Reserva, Tempranillo Rioja, Spain		75
Domaine De Chatillon, Gamay Savoie, France		70
Maison Castel Chateauneuf Du Pape, France		120
Renato Ratti Barolo Marcenasco, Italy		155

Our beverages are carefully selected to pair with all of our smashing food options.