

soups & 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 and 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 with 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 and 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

☆ Must try signature dishes

f jonesthegrocer 📷 jonesuae



Grilled Steak Salad



Beetroot salmon gravlax

sandwiches, wraps & bagels

- ☆ **Moroccan spiced lamb shoulder on rosemary flatbread** roasted red pepper, hummus, Greek yoghurt, mint mayo and coriander salad 52
- Grilled chicken ciabatta** Asian chilli jam, sesame lime mayo, coriander and slaw 🌱🌱 42
- Tuna and spinach wrap** smoky paprika aioli, coriander, carrot and red cabbage slaw 42
- ☆ **Roast chicken and avocado multigrain sandwich** beef bacon and confit garlic aioli 52
- Turkey, Brie and cranberry baguette** rocket and Spanish red onion 🏠 47
- Beetroot salmon gravlax multigrain bagel** cream cheese, rocket, caperberries and cornichon dressing 🏠 45
- Grilled courgette and red pepper pumpkin seed ciabatta** pimientos, olive tapenade and basil pesto dressing 🌱🌿🌱🌱 47
- ☆ **Grilled halloumi ciabatta** with zaatar-rubbed roast butternut, basil pesto, olive tapenade, pomegranate and rocket 🌱🌱 45

take me home with you

Great food is about using the best quality ingredients. From epic olive oils to tremendous truffled treats our shelves are laden with din-spiration.

sharing is caring - bites & 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, smoky 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 pizetta 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



Burrata with balsamic glaze

cheesed to meat you

We eat, live and breath (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 import directly from source.

cured and matured - sharing boards

Artisan cheese platter	89
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	+ 5
Cured & curd platter	149
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	🇺🇸🍴
Artisan charcuterie platter	89
Select any three cuts from our charcuterie. Served with fresh baked sourdough, Bella de Cerignola olives, caperberries and balsamic jelly	🌱🇺🇸🍴
* Supplement applies on Wagyu cuts	+ 5
Jones luxury sharing platter	395
Our decadent platter for four to six	
Mother-in-law's tongue crisps 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 balsamic dressing	🌿🇺🇸🍴



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

All prices inclusive of 5% VAT

JTG LLC 09/2018



Jones signature Wagyu burger
with crispy coated brie

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

the main event

Sticky pulled beef bao roasted spicy cashew nuts, coriander and chilli	65
Braised hot salt beef sandwich gherkins, sauerkraut, honey mustard mayo on caraway seed brioche	69
Truffle and mushroom risotto drizzled with white truffle oil	65
Add chargrilled chicken	+ 17
☆ 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	
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
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
Substitute your fries	
Sweet potato fries	+ 4
Truffle and Parmesan fries with truffle mayo	+ 6

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.

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 and 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

Check out all our desserts in the display counter



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
Macarons ♡ ☹ ☹	each 6 3 for 14
Valrhona Earl Grey chocolate truffle ♡ ☹ ☹	each 7 3 for 18
Mini Indulgence - assortment of six Jones tarts and pastries ♡ ☹	52
Jones ice-cream	scoop 8
Vanilla bean ♡ ☹ Coconut cherry ♡ ☹ Funky monkey ♡ ☹	
Artisan cheese plate Manchego Curado Brie Maubert Shropshire blue Served with olive oil lavosh and quince paste 🇦🇺	48

kids birthday parties or corporate functions

We offer delicious gourmet catering, customised kid's birthday parties and bespoke cooking classes for both corporate teambuilding and personal celebrations. We'll be glad to put together something really cool for you.

Discover more on jonesthegrocer.com or get in touch with us at info@jonesthegrocer.com

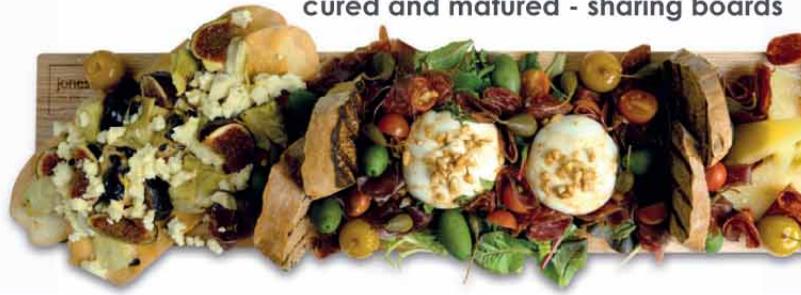


All prices inclusive of 5% VAT

JTG LLC 09/2018

Dinner at Jones

jones
the grocer



cured and matured - sharing boards

cheesed to meat you

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Artisan cheese platter

Select any three cut cheeses from our cheese room. Served with olive oil lavash, 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 de Cerignola olives, caperberries and balsamic jelly 🍷

*Supplement applies on Wagyu cuts +5

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 lavash 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 pizetta 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