

breakfast with intent, brunch like you mean it

Served until 12pm weekdays and 4pm weekends & public holidays

some like it hot

Croissant Benedict poached eggs with beef bacon, baby spinach, vine tomatoes and hollandaise **62**

Eggs Benedict poached eggs with beef bacon on a baked muffin, asparagus, alfalfa sprouts and hollandaise **58**

Smoked salmon Florentine poached eggs on a baked muffin with baby spinach, asparagus and hollandaise **62**

★ **Jones traditional English breakfast** eggs on sourdough, beef sausages, beef bacon, sautéed mushrooms, baby spinach, vine tomatoes and home-made hash browns **68**

Smoked salmon and panko-crumbed poached egg with lemon and dill cream cheese, wholegrain mustard cream on chargrilled multigrain **62**

Chickpea Shakshuka and grilled halloumi beef chorizo sausage, labneh, chilli, crushed pistachio on multigrain toast 🌱 🌱 **65**
Add egg **+ 15**

Persian feta omelette with smoked chicken* tomato chutney, baby spinach, sun-dried tomatoes and shallots 🌱 **54**

* Tell us if you'd like it made with whipped egg whites

vegetarian goodness

★ **Home-made coconut flour pancakes** with blueberry compote, pecan crumble and whipped Greek yoghurt 🌱 🌱 **54**

Grilled sweet potato with smashed avocado poached eggs topped with Greek feta, chilli flakes and fresh lime 🌱 🌱 🌱 **52**

Truffled Portobello and oyster mushrooms multigrain toast with basil pesto dressing 🌱 🌱 🌱 🌱 **52**

Grilled green chilli toast with two fried eggs and tomato coriander salsa on multigrain toast 🌱 🌱 **45**

Brioche French toast salted caramel sauce, berry compote, fresh berries, Mascarpone and toasted macadamia nuts 🌱 🌱 **54**

Poached eggs with basil pesto avocado and herb salad on multigrain toast 🌱 🌱 **52**



Jones traditional English breakfast



Smoked salmon and crumbed poached egg

★ Must try signature dishes

f jonesthegrocer 📷 jonesuae

we take breakfast very seriously

Our avocados are smashing, our muffins are studs, our cereal is killer and our coffee is epic
Born in Australia, our story began in Woollahra, Sydney in 1996, over two decades ago.
We've come a long way on our gastronomic journey, but our focus has always remained the same...
to share our passion for food with you.

breakfast with intent, brunch like you mean it

bowls of glory

Vanilla, nutmeg and almond milk porridge with blueberry poached pear, berry compote, fresh blueberries and crushed pistachio 🌱🌱🌱🌱🌱

52

★ **Banana, peanut butter and pure organic açai bowl** strawberries, blueberries, chopped raw almonds, chia seeds and date syrup 🌱🌱🌱🌱🌱

52

Mango coconut chia bowl seasonal fresh fruits, toasted coconut and crushed pistachio 🌱🌱🌱🌱🌱

49

Fruit salad blueberry Greek yoghurt with an assortment of seasonal tropical fruits 🌱🌱

45

a bit on the side

Oak smoked salmon 🌱🌱

29

Smoked beef bacon 🌱🌱

29

Sautéed baby spinach 🌱🌱🌱

23

Sautéed mixed mushrooms 🌱

23

Jones sausages wrapped in beef bacon 🌱

29

Avocado 🌱🌱🌱🌱

23

Slow-roast plum tomatoes 🌱🌱🌱🌱

15

Home-made baked beans 🌱 | hash browns 🌱

18

Eggs: Poached | Scrambled | Fried 🌱🌱

15

Toast with butter

5

Sourdough | Multigrain | White 🌱

Brioche toast with almond cashew nut butter and Jones triple berry jam 🌱🌱🌱🌱

28

fresh from the oven

Chocolate croissant 🌱🌱

14

Almond croissant 🌱🌱

14

Plain croissant 🌱🌱

10

With Jones triple berry jam 🌱🌱

16

Brie 🌱🌱 | Smoked salmon

Croissant with Cheddar or Cream cheese 🌱

14

Beef pastrami 🌱🌱 | Tomato and basil 🌱

Add Cheddar or Cream cheese 🌱

+ 5

Beef pastrami 🌱🌱 | Tomato and basil 🌱

Brie 🌱🌱 | Smoked salmon

+ 7



Porridge with blueberry poached pear



Fruit salad



Brioche French toast



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

All prices inclusive of 5% VAT

JTG LLC 11/2018

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

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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.



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

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 pizzetta 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 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 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 di 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

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JTG LLC 11/2018



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.



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

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](https://www.jonesthegrocer.com) or get in touch with us at info@jonesthegrocer.com



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contains chilli



available on our shelves



Australian

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JTG LLC 11/2018

cold drinks

mineral water

	reg	lrg
Voss - Still Sparkling	17	25
Local - Still Sparkling	14	19

jones natural cordials

Blood orange & cardamom | Pear & blueberry
Mango | Granny Smith & fresh ginger
Passionfruit & lemongrass | Pink Lady & raspberry

Served iced with Voss still or sparkling water

fresh juice

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

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

milkshakes

Strawberry | Chocolate | Vanilla



smoothies

Sunrise Paradise - Mango, banana, pineapple, passionfruit, orange, and strawberry  33

Get up and ManGo - Mango, spinach, banana and honey

Berry Blast - Strawberry, raspberry, blackberry, cranberry, banana and yoghurt

iced drinks

Iced Americano 26

Latte 26

Mocha 26

Green tea 26

Iced tea 26

Lemonade with mint 26

Strawberry lemonade 28

Raspberry lemonade 28

Passion fruit, mint and ginger infusion 28

jones sparkling organic sodas 29

Apple & lime | Blood orange
Ginger beer | Guava & cranberry
Lime, lemon & bitters | Cola
Mango & orange | Pink lemonade
Passionfruit & orange

fever-tree

Ask your server for flavours available



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	7	
Short black	14	
Double espresso	19	
Americano	17	23
Flat white	19	25
Café latte	19	25
Cappuccino	19	25
Macchiato	14	
Affogato	28	

leaf teas and infusions

Egyptian chamomile | English breakfast 17
 Earl Grey | Peppermint | Japanese
 Sencha | Jasmine blossom | Ceylon chai
 Moroccan mint | Tukdah Darjeeling
 Ginger, honey & lemon

Chai Latte 23

Café Valrhona mocha reg 22

lrg 25

Valrhona hot chocolate 25

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 25

Burundi

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

Ethiopia

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

Colombia

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

Mexico

Medium body, sugar cane sweetness, citrus and starfruit taste

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



Siphon

Clean crisp and aromatic



Aeropress

Low acidity and rich flavour



V60

Clean filtered with limited bitterness



Chemex

Clear cup, pure and flavoursome



French Press

Aromatic with depth and strength



Cold drip

Mellow and naturally sweeter



grape, hops and house beverages

white wines

Dusky Sounds
Sauvignon Blanc
New Zealand

glass 41
bottle 180

Nottage Hill, Hardys
Riesling
Australia

41 180

Alamos, Catena
Chardonnay
Argentina

39 170

Bolla Retro
Soave Classico
Italy

170

Private Bin, Villa Maria
Sauvignon Blanc
New Zealand

270

red wines

The Original Malbec, Rigal
VDP Lot
France

41 180

Banrock Station
Cabernet Sauvignon
Australia

41 180

Montes
Merlot
Chile

41 180

Alamos Selección, Catena
Pinot Noir
Argentina

220

Navajas
Rioja Crianza
Spain

260

rosé

Chemin des Sables, Sauvion et Fils
Rosé d'Anjou
France

39 170

sparkling wine

DOC Extra Dry Bottega NV
Prosecco
Italy

255

Santa Carolina
Brut Rosé NV
Chile

170

beer & cider

Peroni 39
Italy - 330ml

Grolsch lager 39
Netherlands - 330ml

Somersby cider 39
Denmark - 330ml

Hoegaarden 39
Belgium - 330ml

Kirin Ichiban lager 41
Japan - 330ml

Brooklyn IPA 41
USA - 355ml

Mountain Goat PA 41
Australia - 330ml

Leffe Brune 41
Belgium - 330ml

cocktails

Cucumber Collins - Tanqueray gin, 42
cucumber, lime and mint

Whisky Sour - Johnny Walker, home-made 42
sour, bitters and lemon

Cuba Libre - Rum, cola and lime 42

Bloody Mary - Vodka, tomato juice, chilli, 44
celery and lemon

Aperol Spritzer - Aperol, white wine, soda 48
schweppes, ice and fresh orange

Espresso Martini - Vodka, Kahlua coffee 52
liquour and a single shot of Jones signature
espresso blend

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

By UAE law, alcoholic beverages may not be served to patrons in national dress or to those under 21 years of age.

Per company policy alcoholic beverages will be sold only if consumed with a meal.

Jones management may choose to deny service at its sole discretion.



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

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

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

89

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

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 🍷 🍷 🍷

395

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

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	17	25
Local Still Sparkling	14	19
fresh juice	26	31
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	24	
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		
milkshakes	28	
Strawberry Chocolate Vanilla		
jones natural cordials	29	
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	33	
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	26	
Iced Americano Latte Mocha Green tea		
Iced tea Lemonade with mint		
Strawberry lemonade Raspberry lemonade	28	
Passion fruit, mint and ginger infusion		
jones sparkling organic sodas	29	
Apple & lime Blood orange Ginger beer		
Guava & cranberry Lime, lemon & bitters		
Cola Mango & orange Pink lemonade		
Passionfruit & orange		
fever-free	29	
Ask your server for flavours available		

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	7	
Short black	14	
Double espresso		19
Americano	17	23
Flat white	19	25
Café latte	19	25
Cappuccino	19	25
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	23
Café Valrhona mocha	reg 22 lrg 25
Valrhona hot chocolate	25
extras	
Artisan syrups: Caramel Vanilla	
Cinnamon Hazelnut	6
Almond milk	8
Coconut milk	8

single origin brews

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

25

Burundi

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

Ethiopia

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

Colombia

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

Mexico

Medium body, sugar cane sweetness, citrus and starfruit taste

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



Syphon
Clean crisp and aromatic



Aeropress
Low acidity and rich flavour



V60
Clean filtered with limited bitterness



Chemex
Clear cup, pure and flavoursome



Cold drip
Mellow and naturally sweeter

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.