

## 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 eggs** 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 🌱 🌿 + 15 65

**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 eggs

### ★ Must try signature dishes



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## 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



## 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.



## sharing is caring - bites & sliders

<b>Roasted caramelised spicy nuts</b> with a selection of olives	🌱🥜🌿🌶️🌿🌿🍴	35
<b>Wagyu sliders</b> crispy coated Brie, beef bacon, Cheddar and caramelised onions in a brioche bun	🇺🇸🍴	62
<b>Crispy chicken sliders</b> Cheddar, smoky mayo and onion rings in a brioche bun		52
<b>Peanut and citrus-glazed spicy prawns</b> sesame lime mayo	🌱🌶️🌿	52
<b>Wagyu croquettes</b> Sriracha aioli	🇺🇸🍴	52
<b>Provolone and courgette pizzetta</b> Persian feta, chilli, zaatar and semi-dried tomatoes	🌿🌶️🍴	52
<b>Burrata with balsamic glaze</b> , cherry tomatoes, candied nuts with chargrilled sourdough	🌿🌶️🍴	58
<b>Smoky aubergine dip</b> 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

<b>Artisan cheese platter</b>	89
Select any three cut cheeses from our cheese room. Served with olive oil lavosh, balsamic jelly, quince paste and white grapes	🍴
<b>*Supplement applies on select cheeses</b>	+ 5
<b>Cured &amp; curd platter</b>	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	🇺🇸🍴
<b>Artisan charcuterie platter</b>	89
Select any three cuts from our charcuterie. Served with fresh baked sourdough, Bella de Cerignola olives, caperberries and balsamic jelly	🌿🇺🇸🍴
<b>* Supplement applies on Wagyu cuts</b>	+ 5
<b>Jones luxury sharing platter</b>	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	🌿🇺🇸🍴





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

<b>Sticky pulled beef bao</b> roasted spicy cashew nuts, coriander and chilli	65
<b>Braised hot salt beef sandwich</b> gherkins, sauerkraut, honey mustard mayo on caraway seed brioche	69
<b>Truffle and mushroom risotto</b> drizzled with white truffle oil	65
<b>Add chargrilled chicken</b>	+ 17
☆ <b>Australian striploin steak* (200g)</b> thick cut chips, grilled Portobello, roasted plum tomato and green peppercorn jus	112
*Select your rub	
<b>Fiery outback dry rub with chilli finish</b>	
<b>Melbourne café dry rub with Jones signature coffee</b>	
<b>Grilled Atlantic salmon</b> home-made baba ganoush, shaved fennel, radishes, crushed tomato, olives, and salad leaves	81
☆ <b>Garlic and chilli linguine</b> tomato reduction, basil and shaved Parmesan	52
<b>Add prawns</b>	+ 17
<b>Battered Atlantic cod</b> thick cut chips, minted pea purée and home-made tartar sauce	71
<b>Chargrilled harissa chicken</b> North African couscous salad and red pepper emulsion	66
☆ <b>Pan fried sea bass on soba noodles</b> bok choy, pickled red radish, chilli, nori and cashews in yuzu ponzu dressing	72
☆ <b>Jones signature Wagyu burger</b> smoked beef bacon, mixed leaves and Cheddar in a brioche bun, skin-on fries and bois boudran sauce	85
<b>Add crispy coated Brie</b>	+ 18
<b>Add melted truffle Brie</b>	+ 20
<b>Add foie gras</b>	+ 35
<b>Spiced chargrilled chicken breast burger</b> brioche bun with lime aioli, crispy onion rings and chimichurri dressed slaw	62
<b>Substitute your fries</b>	
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



### 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](http://jonesthegrocer.com) or get in touch with us at [info@jonesthegrocer.com](mailto:info@jonesthegrocer.com)

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



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



## cold drinks

<b>mineral water</b> 	<b>reg</b>	<b>lrg</b>
Voss - Still   Sparkling	17	25
Local - Still   Sparkling	14	19

<b>jones natural cordials</b>  	<b>29</b>
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Blood orange & cardamom | Pear & blueberry  
Mango | Granny Smith & fresh ginger  
Passionfruit & lemongrass | Pink Lady & raspberry

Served iced with Voss still or sparkling water

<b>fresh juice</b>	<b>26</b>	<b>31</b>
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Orange | Carrot | Grapefruit | Apple | Pineapple  
Watermelon

<b>Beet It</b> - Beetroot, grapefruit, ginger and apple	<b>33</b>
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<b>Clean Green</b> - Spinach, cucumber, green apple, celery and lime	<b>33</b>
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<b>Ginger Junkie</b> - Carrot, orange, celery and ginger	<b>33</b>
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<b>organic cold pressed juice</b> 	<b>24</b>
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**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

<b>milkshakes</b>	<b>28</b>
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Strawberry | Chocolate | Vanilla



<b>smoothies</b>	<b>33</b>
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**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	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

<b>jones sparkling organic sodas</b>  	<b>29</b>
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Apple & lime | Blood orange  
Ginger beer | Guava & cranberry  
Lime, lemon & bitters | Cola  
Mango & orange | Pink lemonade  
Passionfruit & orange

<b>fever-free</b> 	<b>29</b>
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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



### Syphon

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

