

Mrs Jones

a la carte menu **gluten free**

entrees

oysters - east coast pacific rock

natural - over ice with lemon

6pc @ 22

natural - lime, coriander dressing

6pc @ 24

warm - smoked pancetta Kilpatrick

6pc @ 24.5

tempura soft shell crab rice paper rolls pink ginger, avocado
and vietnamese mint, rolled in puffed quinoa, pink salt, chilli flakes
and orange zest, caramel orange and lemongrass dipping sauce 22

salt and pepper squid

sweet chilli sauce, Japanese mayo and kaffir lime

21/34

harissa barbequed quail, fondant potatoes, rustic tomato passata,
parmigiana reggiano

21

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mains

pepper steak 'beef tenderloin' potato gratin and green pepper sauce	42
pan fried market fish with a warm salad of pink eye potatoes, peas, harissa, lemon buerre blanc	42
coconut marinated chicken breast , jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
pan-fried salmon fillet with pesto risotto blistered tomatoes, brocolini & basil veloute'	36
wallaby porterhouse baby beets, baby carrots, mountian pepperberry and sherry jus	38
slow braised lamb shoulder in cinnamon and all spice broccolini, pumpkin and ginger served with marsala sauce	36
aromatic coconut red duck curry , chard, roast pumpkin, lychees, cucumber , vietnamese mint, coconut rice	38

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sides

garden of greens avocado, house dried tomatoes
dressed with miso, lemon and olive oil vinaigrette 8.5

steamed vegetables with butter 8.5

duck fat roasted new potatoes with smashed garlic,
thyme & parsley 9

cauliflower pine nuts, parsley, mint, dill, za'atar,
pumpkin seeds, sunflower seeds and cranberries 9

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vanilla panna cotta with poached blood plums, black pepper, aerated chocolate	16.5
apple granola trifle mango puree, blueberries and coconut cream	16.5
nanna jones , apple & almond crumble cake, rhubarb jelly, anglaise, vanilla ice cream	16.5

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ice-cream

vanilla
chocolate
raw salted caramel
raw coconut

sorbet

raspberry
mango

any 3 scoops

15

cheeses

double brie

12

blue vein

12

aged cheddar

12

3 cheese plate

30

choice of - truffled honey / quince jam / or figs and dates

all served with - rice crackers