

**Mrs Jones**

a la carte menu **gluten free**

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**entrees**

**oysters - east coast pacific rock**

**natural - over ice** with lemon

6pc @ 24

**natural - lime, coriander dressing**

6pc @ 24.5

**warm - smoked pancetta Kilpatrick**

6pc @ 25

**tempura soft shell crab rice paper rolls**

pink ginger, avocado, caramel orange/lemongrass dipping sauce

22

**salt and pepper squid**

sweet chilli sauce, Japanese mayo and kaffir lime

21

**harissa barbequed quail, crushed potatoes, rustic tomato passata,  
parmigiana reggiano**

22

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**mains**

**beef tenderloin with** buttered potato puree, sautéed spinach

**with your choice of**  
mushroom red wine sauce

**or**

beef jus

42

**"beef & reef"** eye fillet, buttered potato puree, snow peas,  
garlic prawn & scallops, shellfish bisque sauce

48

**pan fried market fish** with a warm salad of pink eye potatoes,  
peas, harissa, chorizo, 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 (m/r)** baby beets, baby carrots,  
mountain pepperberry mustard and sherry jus

38

**slow braised lamb shoulder in cinnamon and all spice**

broccolini, pumpkin, pappadom, served with marsala sauce

38

**aromatic coconut red duck curry,** chard, roast pumpkin,  
lychees, vietnamese mint, coconut rice

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**sides**

**garden of greens** avocado, house dried tomatoes  
dressed with miso, lemon and olive oil vinaigrette 10

**steamed vegetables** with butter 10

**duck fat roasted new potatoes** with smashed garlic,  
thyme & parsley 10

**cauliflower pine nuts**, parsley, mint, dill, za'atar,  
pumpkin seeds, sunflower seeds and cranberries 10

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**desserts**

**vanilla panna cotta** with pineapple marmalade, black pepper,  
aerated chocolate, pistachio praline 16.5

**apple granola trifle** mango puree, blueberries and coconut cream 16.5

**pavlova**, strawberries, blueberry compote, crème fraiche,  
pistachio praline, raspberry sorbet 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