

**Mrs Jones**

a la carte menu **gluten free**

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**entrees**

**oysters - east coast pacific rock**

**natural - over ice** with lemon

6pc @ 25

**natural - lime, coriander dressing**

6pc @ 25

**warm - prosciutto Kilpatrick**

6pc @ 25

**beef carpaccio**, garlic aioli, rocket, parmesan

22

**tempura tofu rice paper rolls** pink ginger, avocado,  
orange/lemongrass dipping sauce

20

**tempura prawn rice paper rolls**

pink ginger, avocado, caramel orange/lemongrass dipping sauce

22

**tempura quail "kiev"** garlic yohgurt, pomegranate glaze,  
sumac

22

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**mains**

<b>slow cooked pan-fried pork belly</b> braised in cassia bark and star anise, cauliflower puree, candied fuji apples, shaved red radish and sticky white balsamic	22/38
<b>beef tenderloin with</b> buttered potato puree, sautéed spinach, beef jus	44
<b>"beef &amp; reef"</b> eye fillet, buttered potato puree, beans, garlic prawns, shellfish bisque sauce	49.5
<b>coconut marinated chicken breast,</b> jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
<b>pan fried atlantic salmon fillet,</b> harissa potatoes, seasonal vegetables, chorizo, lemon beurre blanc	36
<b>wallaby porterhouse (m/r)</b> carrot puree, beetroot, sauerkraut, mountain pepper berry and sherry jus	38
<b>slow braised lamb shoulder in cinnamon and all spice</b> broccolini, pumpkin, poppadum, served with marsala sauce	38
<b>aromatic coconut red duck curry,</b> roast pumpkin, beans, lychees, coconut rice	38

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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 11

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**desserts**

**kaffir lime & coconut pannacotta**, spiced strawberries,  
strawberry ripple ice cream, crisp white chocolate 17

**apple granola trifle** mango sorbet, blueberries, almond cake,  
coconut cream 17

**spiced chocolate hazelnut torte**, black cherries,  
chocolate shards, vanilla bean ice cream 17

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**ice-cream**

vanilla

chocolate

raw salted caramel

raw coconut

**sorbet**

raspberry

mango

**any 3 scoops**

15

**cheeses**

**ashgrove wasabi cheddar**

12

**coal river camembert**

12

**king island blue vein**

12

**heidi farm gruyere**

12

**king island smoked cheddar**

12

**3 cheese plate**

30

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

**all served with** - rice crackers