

Mrs Jones

a la carte menu **gluten free**

entrees

oysters - east coast pacific rock

natural - over ice with lemon 6pc @ 25

natural - lime, coriander dressing 6pc @ 25

warm - prosciutto Kilpatrick 6pc @ 25

hiramasa king fish sashimi, apple, black vinegar dressing,
furiyaki, spring onion oil 24

beef carpaccio, garlic aioli, rocket, parmesan 22

pan seared Tasmanian scallops, celeriac remoulade, apple salad 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

Mrs Jones

a la carte menu **gluten free**

mains

slow cooked pan-fried pork belly

braised in cassia bark and star anise, cauliflower puree,
candied fuji apples, shaved red radish and sticky white balsamic 38

beef tenderloin with buttered potato puree, sautéed spinach,
beef jus 45

"beef & reef" eye fillet, buttered potato puree, beans,
garlic prawns, shellfish bisque sauce 49.5

coconut marinated chicken breast, jasmine rice cake, beans,
baby carrots, fragrant pumpkin sauce 36

pan fried atlantic salmon fillet, harissa potatoes,
seasonal vegetables, chorizo, lemon beurre blanc 36

market fish, seasonal greens, crushed potatoes,
vermouth beurre blanc 45

wallaby porterhouse(m/r) carrot puree, beetroot, sauerkraut,
mountain pepper berry and sherry jus 38

slow braised lamb shoulder in cinnamon and all spice
broccolini, pumpkin, poppadum, served with marsala sauce 38

aromatic coconut red duck curry, roast pumpkin, beans,

Mrs Jones

a la carte menu **gluten free**

lychees, coconut rice

Mrs Jones

a la carte menu **gluten free**

sides

garden of greens avocado, house dried tomatoes
dressed with miso, lemon and olive oil vinaigrette 11

steamed vegetables with butter 11

duck fat roasted new potatoes with smashed garlic,
thyme & parsley 12

Mrs Jones

a la carte menu **gluten free**

desserts

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

warm chocolate torte with ganache, cacao crumbs,
vanilla ice-cream & cream 17

love crunch berry bowl, mango sorbet, mixed berries, apple, kaffir lime
coconut cream, pumpkin seed granola 17

peanut & butterscotch semi freddo, peanut brittle biscuit,
caramel, raw salted caramel ice cream 17

ice-cream

sorbet

vanilla
chocolate
raw salted caramel
raw coconut

raspberry
mango

any three scoops 15

cheeses

ashgrove wasabi cheddar 12

coal river camembert 12

king island blue vein 12

heidi farm gruyere 12

king island cheddar 12

3 cheese plate 30

Choice of -truffled honey/ quince jam/ or figs & dates

All served with - rice crackers

Mrs Jones

a la carte menu **gluten free**