

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 **58**

Eggs Benedict poached eggs with beef bacon on a baked muffin, asparagus, alfalfa sprouts and hollandaise **54**

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 **65**
Add egg **+ 15**

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

Bacon and egg bap with pork bacon and a fried egg served inside a multiseed, bap **59**

vegetarian goodness

★ **Home-made coconut flour pancakes** with blueberry compote, pecan crumble and whipped Greek yoghurt **52**

Grilled sweet potato with smashed avocado poached eggs topped with Greek feta, chilli flakes and fresh lime **51**

Truffled Portobello and oyster mushrooms multigrain toast with basil pesto dressing **48**

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 48  

★ **Banana, peanut butter and pure organic açai bowl** strawberries, blueberries, chopped raw almonds, chia seeds and date syrup 48    

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 pork sausage 21 

Jones sausages wrapped in beef bacon 29 

Avocado 23    

Slow-roast plum tomatoes 15    

Home-made baked beans 18  | hash browns 18 


Eggs: Poached | Scrambled | Fried 15  

Toast with butter 5

Sourdough | Multigrain | White 5 

Brioche toast with almond cashew nut butter and Jones triple berry jam 28   

fresh from the oven

Chocolate croissant 13  



Almond croissant 13  

Plain croissant 9 

With Jones triple berry jam 16  


Brie 14  | Smoked salmon

Croissant with Cheddar or Cream cheese 14 

Beef pastrami + 5  | Tomato and basil + 7 

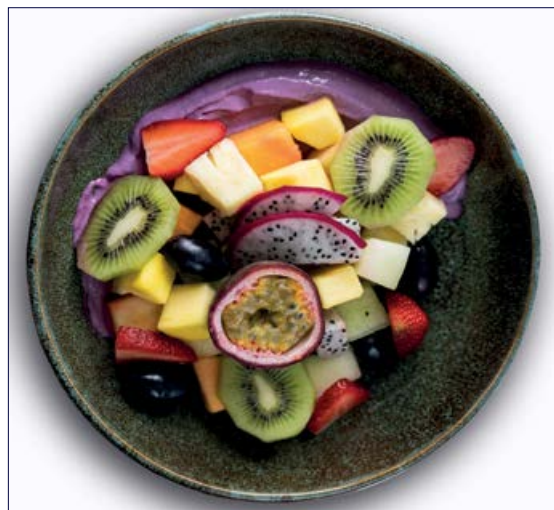
Beef pastrami + 5  | Tomato and basil + 7 

Add Cheddar or Cream cheese + 7 

Brie + 7  | Smoked salmon



Porridge with blueberry poached pear



Fruit salad



Brioche French toast

soups & salads

- Sweet potato soup** harissa roasted chickpeas and toasted coconut 🌱🌿🌱 42
- Spicy lentil soup** parsley and lemon 🌱🌿🌱 42
- ★ **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 🌱🌿🌱🌱🌱 63
- ★ **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 🌱 63
- Yuzu-marinated roasted pumpkin salad** sun-dried tomatoes and rocket 🌱🌱 63
- 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** + 16

★ 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 53
- Grilled chicken ciabatta** Asian chilli jam, sesame lime mayo, coriander and slaw 🌱🌱 48
- 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 53
- Turkey, Brie and cranberry baguette** rocket and Spanish red onion 🏠 53
- Beetroot salmon gravlax multigrain bagel** cream cheese, rocket, caperberries and cornichon dressing 🏠 48
- Grilled courgette and red pepper pumpkin seed ciabatta** pimientos, olive tapenade and basil pesto dressing 🌱🌿🌱🌱 42
- ★ **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

Roasted caramelised spicy nuts with a selection of olives 🌿🥛🌾🌿🌿🌿🌿🌿	35
Wagyu sliders crispy coated Brie, beef bacon, Cheddar and caramelised onions in a brioche bun 🇦🇺🥛	78
Crispy chicken sliders Cheddar, smoky mayo and onion rings in a brioche bun	65
Peanut and citrus-glazed spicy prawns sesame lime mayo 🌿🌿🌿	68
Wagyu croquettes Sriracha aioli 🇦🇺🥛	50
Provolone and courgette pizzetta Persian feta, chilli, zaatar and semi-dried tomatoes 🌿🌿🥛	55
Burrata with balsamic glaze , cherry tomatoes, candied nuts with chargrilled sourdough 🌿🌿🥛	58
Smoky aubergine dip cherry tomatoes, almond dukka on chargrilled sourdough 🌿🌿🌿	45



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

Artisan cheese platter	85
Select any three cut cheeses from our cheese room. Served with olive oil lavash, balsamic jelly, quince paste and white grapes 🥛	
*Supplement applies on select cheeses	+ 5
Cured & curd platter	149
A sumptuous platter for two	
Veal chorizo Truffled salami Smoked duck Shropshire Blue Truffled Brie Comté	
Served with caperberries, olives, olive oil lavash and quince paste 🇦🇺🥛	
Artisan charcuterie platter	85
Select any three cuts from our charcuterie. Served with fresh baked sourdough, Bella de Cerignola olives, caperberries and balsamic jelly 🌿🇦🇺🥛	
* Supplement applies on Wagyu cuts	+ 5
Jones luxury sharing platter	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 🌿🇦🇺🥛	
Artisan pork platter	89
A selection of cured hams, salami and meats	

🌿 vegan 🌿 vegetarian 🥛 contains nuts 🥛 dairy-free 🌾 wheat-free 🌿 contains chilli 🥛 available on our shelves 🇦🇺 Australian

🐷 pork available on request

all our prices are in AED, inclusive of 5% VAT, 10% service charge and 7% municipality fee

EGC 09/2018



Jones signature Wagyu burger
with crispy coated brie

a bit on the side

Truffle Parmesan fries truffle mayo	30
Skin-on or thick cut fries, Jones bois boudran sauce	30
Sweet potato fries, Sriracha mayo	30
Mac and four cheese	28
Potato mash	30
Mixed leaf salad balsamic dressing	30
Avocado and tomato salad	30
Truffle or harissa mayo, cornichon, caramelised onion	8

the main event

Sticky pulled beef bao roasted spicy cashew nuts, coriander and chilli	65
Braised hot salt beef sandwich gherkins, sauerkraut, honey mustard mayo on caraway seed brioche	69
Truffle and mushroom risotto drizzled with white truffle oil	63
Add chargrilled chicken	+ 21
★ Australian striploin steak* (200g) thick cut chips, grilled Portobello, roasted plum tomato and green peppercorn jus	112
*Select your rub	
Fiery outback dry rub with chilli finish	
Melbourne café dry rub with Jones signature coffee	
Grilled Atlantic salmon home-made baba ganoush, shaved fennel, radishes, crushed tomato, olives, and salad leaves	78
★ Garlic and chilli linguine tomato reduction, basil and shaved Parmesan	52
Add prawns	+ 28
Battered Atlantic cod thick cut chips, minted pea purée and home-made tartar sauce	76
Chargrilled harissa chicken North African couscous salad and red pepper emulsion	69
★ Pan fried sea bass on soba noodles bok choy, pickled red radish, chilli, nori and cashews in yuzu ponzu dressing	75
★ Jones signature Wagyu burger smoked beef bacon, mixed leaves and Cheddar in a brioche bun, skin-on fries and bois boudran sauce	84
Add crispy coated Brie	+ 18
Add melted truffle Brie	+ 27
Add foie gras	+ 37
Spiced chargrilled chicken breast burger brioche bun with lime aioli, crispy onion rings and chimichurri dressed slaw	62
Substitute your fries	
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 gourmet food with an artisan focus.

We have a simple, down-to-earth approach - we bring you the best; It's as simple as that.



vegan



vegetarian



contains nuts



dairy-free



wheat-free



contains chilli



available on our shelves



Australian

hey, sweet thing

Rich Valrhona chocolate cake with chocolate pearls ♡	37
Valrhona Jivara chocolate éclair ♡	37
Duo chocolate cheesecake ♡ ☹	28
Almond, pistachio and honey cake, whipped Greek yoghurt, pistachios and rose petals ♡ ☹	21
Lemon meringue tart ♡ ☹	37
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 ♡	37
Orange and cardamom crème brûlée ♡ ☹ ✂	27
Valrhona chocolate caramel slice ♡	28
Valrhona chocolate, pecan and caramel bar ♡ ☹ ✂	37

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 or get in touch with us at info@jonesthegrocer.com

Warm apple and cinnamon crumble with vanilla ice-cream ♡ ☹	27
Home-made chocolate brownie with vanilla and chocolate ice-cream, toasted almonds, honeycomb and chocolate sauce ♡ ☹	32
Carrot cake ♡ ☹	37
Lamington ♡ ☹ 🇦🇺	27
Macarons ♡ ☹ ✂	each 6 3 for 16
Valrhona Earl Grey chocolate truffle ♡ ☹ ✂	each 7 3 for 16
Mini Indulgence - assortment of six Jones tarts and pastries ♡ ☹	58
Jones ice-cream	scoop 18
Vanilla bean ♡ ☹ Coconut cherry ♡ ☹ Funky monkey ♡ ☹	
Artisan cheese plate Manchego Curado Brie Maubert Shropshire blue Served with olive oil lavash and quince paste 🇦🇺	48



cold drinks

mineral water 🏪	reg	lrg
Voss - Still Sparkling	20	28
Local - Still Sparkling	14	19

jones natural cordials 🇦🇺 🏪	26
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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

fresh juice	27	32
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Orange | Carrot | Grapefruit | Apple | Pineapple
Watermelon

Beet It - Beetroot, grapefruit, ginger and apple 32

Clean Green - Spinach, cucumber, green apple, celery and lime 32

Ginger Junkie - Carrot, orange, celery and ginger 32

organic cold pressed juice 🏪	30
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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

milkshakes

Strawberry | Chocolate | Vanilla 28



smoothies	33
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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

jones sparkling organic sodas 🇦🇺 🏪	29
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Apple & lime | Blood orange

Ginger beer | Guava & cranberry

Lime, lemon & bitters | Cola

Mango & orange | Pink lemonade

Passionfruit & orange

fever-free 🏪	29
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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	18	
Double espresso	21	
Americano	18	24
Flat white	21	27
Café latte	21	27
Cappuccino	21	27
Macchiato	21	
Affogato	28	

leaf teas and infusions

Egyptian chamomile English breakfast	18
Earl Grey Peppermint Japanese Sencha Jasmine blossom Ceylon chai	
Moroccan mint Tukdah Darjeeling	
Ginger, honey & lemon	
Chai Latte	23
Café Valrhona mocha	reg 24
	lrg 27
Valrhona hot chocolate	27
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 27

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

