



Entrée

TORTELLINI IN BRODO chicken parcels in clear broth and diced seasonal vegetables	\$ 70
AUGUSTO SALAD frisee, bacon, croutons, black pudding, poached egg and aioli	\$ 80
GRILLED GOATS CHEESE marinated bell peppers, capers and fresh oregano	\$ 85
CALAMARI pan fried flour dusted calamari with rocket reduced balsamic	\$ 90
BEEF CARPACCIO thinly sliced beef, rocket, pecorino and aioli	\$ 95
COZZE COZZE Australian steamed mussels, wine, tomato, chive and cream	\$115
CURED MEATS prosciutto, bresaola, salami and marinated olives	\$125
BUFFALO MOZZARELLA with slow roasted vine tomatoes and pesto sauce	\$135

Mains

TROFIE olives, asparagus, roasted tomatoes, goats cheese and chive	\$140
SPAGHETTI sardines, fennel seeds, golden raisins, olives and breadcrumbs	\$145
GNOCCHI FORMAGGI parmigiano, gruyere, gorgonzola, spinach and walnuts	\$150
PAPPADELLE smoked salmon, asparagus, dill and cream reduction	\$150
GNOCCHI RAGU Tasmania beef cheek ragu and grilled fontina cheese	\$155
LINGUINI NERI prawns, peas, garlic, olive oil and chilli-	\$160
RISOTTO grilled French quail, sautéed mushrooms and truffle oil	\$165
RAVIOLI New Zealand lamb filled parcels, porcini and Chianti jus	\$170
PARMIGIANA free range chicken, mozzarella, prosciutto, and garlic potato puree	\$185
MACKEREL marinated in aged balsamic on braised leek risotto	\$195
PORK BELLY cauliflower puree, watercress and spiced apple sauce	\$210
250g RIB EYE Mrs Jones chips, grilled vegetables and truffle butter	\$275

Mrs Jones
RESTAURANT & BAR

More Please Mrs Jones

GRILLED GARLIC BREAD roasted garlic and maldon sea salt	\$ 30
ROCKET SALAD with parmesan cheese and aged balsamic	\$ 40
MASH POTATO with extra virgin olive oil and lemon zest	\$ 40
SAUTEED MUSHROOMS with roasted garlic	\$ 40
MRS JONES CHIPS with mixed herbs and maldon sea salt	\$ 40

Desserts

TORTA DI LIMONE baked lemon tart and Chantilly cream	\$ 65
TIRA MI SU coffee, kahlua liqueur, ladyfingers and mascarpone	\$ 65
CHOCOLATE MOUSSE amaretto and popping chocolate	\$ 65
VANILLA CHEESECAKE mixed berries compote	\$ 65
AFFOGATO vanilla ice cream, coffee and liqueur	\$ 85

Champagne And Sparkling

NV BOLLINGER LA GRANDE ANNEE, Champagne, France	\$125/888
NV BOITER Prosecco Di Valdobbiadene Veneto, Italy	\$65/\$400
MRS JONES CLASSIC Sparkling Wine, Campari And Orange Puree	\$ 85
BELLINI Sparkling Wine and Peach Puree	\$ 75
ROSSINI Sparkling Wine and Strawberry Puree	\$ 75

White Wine

08 ALICE WHITE, Chardonnay, South Eastern Australia	\$55/\$275
08 MANNENBERG, Chenin Blanc, W.O. Coastal, South Australia	\$55/\$275
08 QUAILS RUN, Sauvignon Blanc, Marlborough, New Zealand	\$60/\$300
07 DANZANTE, Pinot Grigio, Veneto, Italy	\$65/\$325
08 WAIPARA HILLS, Pinot Gris, Waipara, New Zealand	\$375
07 FRESCOBALDI, Pomino Bianco, Tuscany, Italy	\$450
07 PIO CESARE, Gavi DOCG, Peidmont, Italy	\$495
06 ATTEMS, Ribolla Gialla, IGT, Colli, Italy	\$550
06 CRAIGLEE, Chardonnay, Sunbury, Australia	\$690
07 PASCAL JOLIVET, Sancerre Blanc, Loire Valley, France	\$720
06 SIMI, Chardonnay, Russian River Valley, America	\$750

Miss Jones
RESTAURANT & BAR

Red Wine

08 ALICE WHITE Cabernet Sauvignon, South Eastern Australia	\$65/\$325
08 MANNENBERG, Shiraz, Western Cape, South Africa	\$60/\$300
06 DANZANTE, Sangiovese, Marche, Italy	\$65/\$325
08 WAIPARA HILLS, Pinot Noir, Marlborough, New Zealand	\$70/\$350
07 DOMAINE DE SERVANS, Grenache and Syrah, Cote Du Rhone, France	\$375
05 COITIBUONO, Cetamura Chianti Docg, Tuscany, Italy	\$450
07 PIO CESARE, Barbera D'alba Doc, Piedmonte, Italy	\$550
06 MARCHESI DE FRESCOBALDI, Tenuta Di Castiglioni, Toscana IGT, Italy	\$625
03 PARKER ESTATE, Cabernet Sauvignon, Coonawarra, Australia	\$750
07 SERESIN "LEAH" Pinot Noir, Marlborough, New Zealand	\$850
05 CRAIGLEE, Shiraz, Sunbury, Australia	\$888

