

jones SOCIAL

SHARING GOOD FOOD

Sharing good food in faraway places is what makes a memorable journey.

aed

BREAKFAST

bondi start - açai, coconut, chia, kiwi, strawberry, banana, mango, homemade granola and honey $\vee \otimes \text{GF}$	49
pears oats - caramelised pears, homemade granola, coconut milk and coconut yoghurt $\vee \otimes \text{GF}$	50
french toast - crème anglaise brûlée brioche with maple, vanilla mascarpone, hazelnut crumble and fresh berries $\vee \otimes$	45
the big ben - fava beans, eggs, spinach, portobello mushroom, beef bacon and chicken sausage	65
aussie hash - fried egg, roasted pumpkin, carrots, onion, hash potato, garlic, thyme, garden peas and toasted pine nuts $\vee \otimes \text{GF}$	39
maple bacon on toast - thick cut beef bacon, burnt butter maple glaze, house-baked focaccia, white bean hummus and roasted vine cherry tomatoes	65
coddled eggs and soldiers - eggs, cream cheese, butter, wagyu coppa and house-baked focaccia	44
cheesy baked beans - baked fava beans, sugo al pomodoro, basil, persian feta, parmesan and olive oil	45
bbq bangers - chorizo, chicken and beef sausages with homemade bbq sauce and caramelised onions GF	49
fun guy mornings - xo button and portobello mushrooms, crispy onions, house-baked focaccia, scrambled eggs, sugar snaps, leeks and chives	47
el maiz - charred sweetcorn fritter, guacamole, tomato, chili, persian feta \vee	49
cured norwegian - cured salmon, dill, star anise, orange, spinach, red radish, celery salad, fried capers with house-baked focaccia GF	49

OVEN BAKED

french croissant \vee	16
za'atar croissant \vee	18
twisted chocolate \vee	20
amande croissant $\vee \otimes$	20

COFFEES & MORE

short black / macchiato	14	LEAF TEAS	t2 melbourne breakfast	19
double espresso	19		t2 lemongrass and ginger	19
americano	22		t2 earl grey	19
flat white	25		t2 gorgeous geisha	19
caffè latte	22		t2 fruitalicious	19
cappuccino	25	BEAT THE HEAT	voss still	17/25
iced latte	25		voss sparkling	17/25
iced americano	25		juices - orange	29
spanish latte hot / iced	26		carrot / apple	
chai latte	23		pineapple	
caffè valrhona mocha	25	FLAVOUR IT	add - vanilla / caramel	6
valrhona hot chocolate	25		cinnamon / hazelnut \otimes	
ethiopia french press	25		dairy free - coconut GF	6
mexico french press	25		almond $\otimes \text{GF}$ / macadamia $\otimes \text{GF}$	

\vee vegetarian GF dairy-free V vegan \otimes nuts GF wheat-free

All prices are in AED, inclusive of 5% VAT, 7% municipality fees and 10% service charge.

Please alert your server in case of any food allergies.

life begins after a
good sunny side up

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Our soul love is our love for food, sharing it with friends and enjoying the mysteries of the places we've been.

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BAO BUNS

- togarashi bao** - panko chicken, toasted nori, kewpie chilli dressing, chilli and celery slaw 49
- peking bao** - glazed smoked duck, toasted cashews, hoisin, pickled cucumber, plum chutney, chilli and celery slaw ☉ 55
- mindanao bao** - spanner crab, lime, mango papaya pickle, tamarind chilli dressing, fried garlic, nori dust and pickled ginger 65
- boston bao** - wagyu patty, dijon ketchup mayo, cornichons, caramelised onions and cheddar 55
- bao morning** - quinoa, tofu, satay, celery and carrot slaw, korean bbq sauce ☉☉ 49

SMALL PLATES

- spicy kettle cooked chips** - with garlic mayo √☿ 26
- zucchini fries** - togarashi, lemon and green harissa yoghurt √ 30
- tofu skewers** - peanut satay sauce, frisée and ginger sesame dressing √☉☿☉ 45
- cordoba croquetas** - veal chorizo, manchego, macadamia romesco and lemon ☉ 39
- smack that squid** - sumac crusted squid, caper and anchovy tapenade ☿ 62
- baba-gine** - aubergine, zaatar labneh, pomegranate, kumquat, goat's cheese √☿☉ 49
- kalamata fritte** - lemon chicken olives, red radish, sumac, parmesan, fennel seeds and lime aioli 42
- alberobello** - burrata, heirloom tomato, basil, vierge dressing, black ash soil and candied orange √☿ 58

BOWLS

- hey poke** - tofu, quinoa, avocado, edamame, cherry tomato, sesame dressing, preserved lemon and toasted nori √☿☉☉ 57
- molokini poke** - marinated fresh tuna, mango, wakame, edamame, pickled ginger, kewpie japanese rice and soya sesame dressing ☿ 69
- nanna's meatballs** - wagyu meatballs, pomodoro al sugo, parmesan, basil and chives 59
- soy good beef** - bulgogi beef, ramen egg, japanese rice and green peas, kimchi, gochujang mushrooms, charred sugar snaps and sesame seeds ☿ 76

√ vegetarian ☿ dairy-free ☉ vegan ☉ nuts ☿ wheat-free

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have some of theirs
#orderenvy

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FROM THE COALS

	aed
tiger tiger - fire roasted peri-peri prawns, grilled pineapple salsa, leeks, lemon, dill and micro greens #DØ	99
coal roasted barramundi - sumac, fennel, grilled pearl onion, baby zucchini, vine cherry tomatoes with lemon butter sauce	95
pollo caliente - fire roasted spatchcock chicken, harissa butter, chimichurri and lime #	89
the fitzroy - twice cooked jack's creek beef short rib, balsamic roasted baby vegetables and mash potatoes with beef jus	109
the colorado - char-grilled chilli rubbed striploin, turmeric coleslaw, charred corn, coriander and lime #	99
the charred cauli - charred cauliflower, hummus, paprika butter, kalamata olives, feta, popped quinoa V#Ø	69
hawke's bay - spiced lamb chops, smoked olive oil greek yoghurt, grilled pearl onion, slow roasted cherry tomatoes and black ash soil #	125

CURED & MATURED

artisanal cheese board	69
artisanal charcuterie board	99
the st tropez board	269

SIDES

skin-on fries with bbq sauce VØ	18
sweet potato fries with garlic mayo VØ	26
skin-on fries with truffle, crispy wagyu coppa, parmesan and truffle mayo	28
leafy green salad with hazelnut dressing VØ#ØØØ	18

DESSERTS

madagascar tart - dark chocolate whipped ganache, salted caramel and nuts VØ	39
smoky apple crumble - mini apple, caramel sauce and vanilla ice cream VØ	42
golden sunsets - saffron pear tarte tatin, vanilla chantilly cream and golden hazelnut crumbs (25 mins) VØ	48
lime in the coconut tart - kaffir lime curd, orange blossom mascarpone, pistachio pralines and torched meringue VØ	38

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travelling is
food for the soul