

WELCOME

Please take a seat and order at the counter.

Our menu is focused on offering nourishing, whole foods in an approachable way. Our kitchen supports the use of local, seasonal produce and the creations of local purveyors. Seasonal changes provide the opportunity for you to enjoy fresh garden produce at its best. We hope you enjoy!



COFFEE

by dukes coffee roasters

100% organic sustainable beans, ethically sourced

WHITE \$5.5 / \$6.5 BLACK \$5 | EXTRA SHOT \$5.5

DECAF \$5.5 | ALT MILK \$5.9 | ICED ON REQUEST

COLD BREW \$5 | COCONUT COLD BREW \$7

TEA

ORGANIC TEAS AND TISSANES \$5.5

evermore breakfast | leafy green | grass roots
peppermint | lady melba

HOT DRINKS (ICED ON REQUEST)

CHAI LATTE

sticky honey or vegan spiced \$6.8

ORGANIC HOT CHOCOLATE \$5 / \$6

GOLDEN LATTE \$6 | \$7

fresh pressed turmeric, ginger, milk of choice

HEALTH TONIC \$7

cold pressed ginger, lemon, yuzu syrup

CEREMONIAL MATCHA

MATCHA LATTE ceremonial matcha, milk of choice,
hot or iced (honey on request) \$6 | \$7

ICED STRAWBERRY MATCHA LATTE \$9

COLD PRESSED JUICE

apple \$8 | orange \$8 | watermelon & pear \$8.5

pineapple & lemon \$8.5

green (kale, spinach, celery, lemon, cucumber,
ginger, pear, spirulina) \$10

COLD DRINKS

SOFT DRINKS \$5.5

pre-biotic, low sugar by bobby (see cabinet)
bottle of sprite, coke or coke zero

MINERAL WATER STILL OR SPARKLING \$6

ICED COFFEE OR CHOCOLATE \$9 VGO + \$1.5

SMOOTHIES

BANANA OAT \$13

banana, date, oats, almond butter, cinnamon,
honey, oat milk GFRO | VGO

YUZU MANGO \$13

yuzu, mango, banana, passionfruit, mint,
coconut yogurt, cold pressed orange juice GFR | VG

GREEN CLEANSE \$13

spinach, kale, mango, cold pressed pineapple juice,
lemon, mint, ginger GFR | VG

ACAI CRUSH \$13

acai, strawberry, blueberry, raspberry, blackberry
cold pressed apple juice, maple GFR | VG

ALLERGY WARNING: Due to our open kitchen environment we are unable to guarantee an absence of allergens

GFR = gluten friendly | VG = vegan | O = on request

10% surcharge on weekends | 15% on public holidays | jonescorner.com.au | [@jones.corner](https://www.instagram.com/jones.corner)

SEASONAL OFFERINGS



kitchen closes at 2.30pm

SCRAMBLED EGGS \$17

free range scrambled eggs, fresh chive,
tuerong farm sourdough, salted butter
+ free range streaky bacon \$7
+ crispy chilli oil, sliced gruyere \$7

GFRO

MORNING PLATE \$25

vegetarian plate for one
selection of roasted & pickled vegetables,
ferments, cheese, soft boiled egg, sourdough
+ prosciutto \$7

GFRO | VGO

AVOCADO TARTINE \$24

avocado, dressed herbs, sesame vinaigrette, feta,
crispy chilli oil on toasted tuerong farm sourdough
+ soft boiled egg \$4
+ smoked salmon \$8

GFRO | VG

PROSCIUTTO TARTINE \$26

stracciatella, pepperonata, prosciutto, parmigiano,
basil on toasted tuerong farm sourdough
+ soft boiled egg \$4

GFRO

TOAST

tuerong farm sourdough toast, butter \$9
sourdough fruit loaf, butter \$11
+ red hill kitchen raspberry jam \$3
+ mascarpone and honey \$5
+ mascarpone, fresh berries, maple \$8

GFRO | VGO

KIDS (under 12's)

almond mylk porridge, banana, maple \$12
smashed avo, sourdough, lemon \$12
organic probiotic yogurt, seasonal fruit \$12

STEEL CUT OATS \$21

cooked in house made almond mylk,
chai spiced poached pear, nut crumble, maple
VG | NUTS

GRANOLA BOWL \$21

jones corner nutty granola, organic probiotic yogurt,
seasonal fruit, lemon balm
GFR | VGO | NUTS

SMOKED KING SALMON \$28

cold smoked NZ ora king salmon, creme fraiche,
buttermilk dressed dill cucumbers, mini capers,
soft boiled egg, tuerong farm sourdough
GFRO

GOATS CHEESE QUICHE \$24

butter pastry goats cheese and caramelised
onion quiche, beetroot balsamic relish,
fresh garden salad

AUTUMN BOWL \$25

warming broth of braised silverbeet and
butterbeans, soft boiled egg, tuerong farm sourdough
GFRO | VGO

SIDES

soft boiled egg \$4 | avocado \$5
free range streaky bacon \$7 | prosciutto \$7
smoked salmon \$8 | pepperonata \$5
pickles \$4 | kimchi \$5 | sauerkraut \$5

COUNTER & CABINET

a selection of fresh artisan pastries,
house made sweets and wholesome snacks
available until sold out

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