


BREAKFAST ALL DAY	
7.0	Noisette apricot & fig fruit loaf toast (2 slices)
7.0	Sourdough, wholegrain or gluten-free toast w butter, jam, peanut butter or vegemite
9.5	Bacon & egg roll - add relish & cheese + 2.0
12.5	Farmyard granola w. vanilla panna cotta & seasonal fruit
17.0	DOUBLE STACK PANCAKES w. berries, maple mascarpone & baby meringues
18.5	DOUBLE SHOT WAFFLES w. prune & armagnac ice-cream, peanut brittle, caramalised banana & whisky-butterscotch sauce
17.0	RUMBLE TUMBLE - Sister-in-law's recipe. Scrambled eggs w chilli, spring onion, bacon & coriander. Served with sourdough toast
20.0	SMOKIN' HASH - Potato hash, cauliflower cheese croquette, two poached eggs, smoked salmon or bacon & broccolini
15.5	AVOCADO SMASH - fresh mint, fetta on sourdough toast - add poached egg + 2.0
19.0	SWEET POTATO, CHORIZO & GOUDA FRITTERS w. avocado, two poached eggs, romesco sauce - add bacon + 5.0
9.5	Eggs on sourdough toast - scrambled, poached or fried
19.5	THE SIDE SHOW - Two eggs how you like 'em, toast, plus any three extras of your choice
EXTRAS	
2.0	Egg/Toast
5.0	Bacon/roast mushrooms/avocado
5.5	House cured smoked salmon
3.5	Goat's cheese/spinach/roast tomato
1.0	Gluten free bread

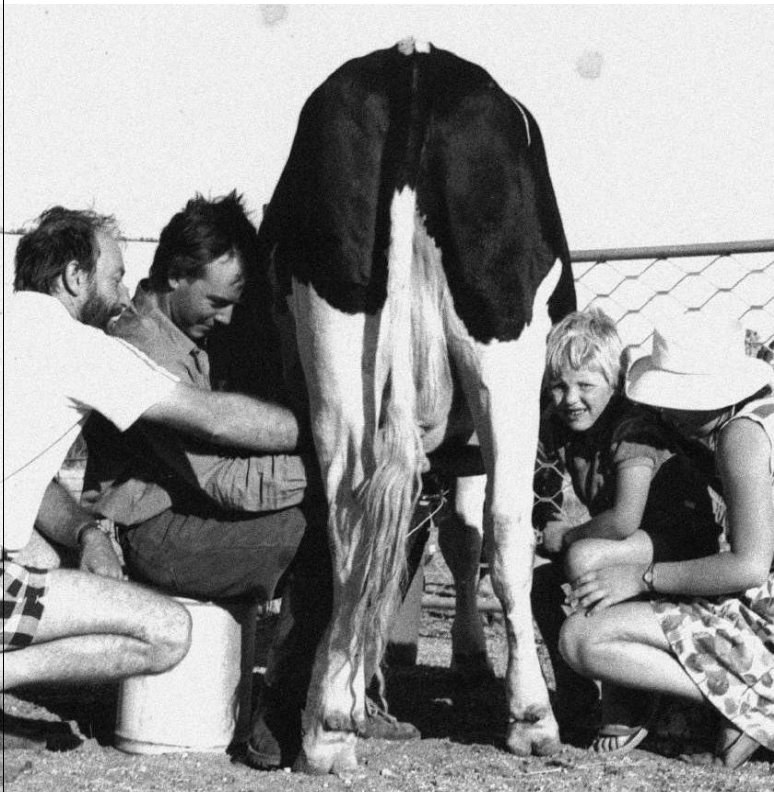
LUNCH - FROM 11.30	
8.5	Fries w. aioli
21.0	JUNO BURGER - Wagyu beef, bacon, cheese, mayo, tomato & lettuce on a brioche bun - French fries
21.0	COLONEL SANDO - Southern fried chicken burger, chipotle mayo & house slaw on a brioche bun - French fries
24.9	Spaghettoni of blue swimmer crab, lemon, chilli, garlic and parsley
19.0	Tapioca chilli-salt calamari, pickled green papaya salad, peanuts, crispy shallots & noc nam dressing (gf)
15.5	Green wheat, cauliflower, almonds, barberries & yoghurt w fresh mint - add chicken + 4.0
15.5	Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, pumpkin seeds - add chicken + 4.0 (gf)
24.9	SAUTEED GNOCCHI, spring vegetables, carrot puree, sage butter & olive crumbs (v)
24.0	BEEF RENDANG CURRY, toasted coconut, lemongrass & kafir lime w. steamed rice (gf)
26.9	ROAST DUCK THAI RED CURRY w. snow peas, sweet potato & jasmine rice (gf)
Upstairs - "The Stalls" function room is available for private dining and events	
Juno & May is open for DINNER Tuesday to Saturday	
SWEETS	
13.0	Flourless orange & almond cake, citrus panna cotta, orange & mint salad (gf)
14.0	Henry's favourite chocolate soft centred pudding, English toffee, vanilla-bean ice cream
4.5	Baked daily muffins - see display for today's flavours
See our display for cakes lovingly home-baked by @proofisinthe_pudding	
Turn over for Drinks >>>>>>>>	

DRINKS	
4.0/3.8	Coffee / Espresso
4.5	Chai
4.5	Hot chocolate
4.5	Tea - Black, Earl Grey, Peppermint, Green, Chamomile, Lemon & ginger
7.0	Iced Chocolate / Coffee
7.0	Milkshake - Chocolate, strawberry, vanilla, caramel
8.0	Smoothies - Banana, mixed berry, green
4.5	Juice - Orange, apple, pineapple
4.0	Softies - Coke, Coke Zero, Lemonade, Lift
5.5	San Pellegrino Mineral Water
0.5	Soy, decaf, almond milk, extra shot



WINES BY THE GLASS / BEER	
16.0	Bloody Mary
	<u>BEER</u>
8.5	White Rabbit Dark Ale
8.5	4 Pines Pale Ale
8.5	Peroni Nastro Azzurro
8.0	Apple Cider
	<u>GLASS</u>
	<u>WINE</u>
10.0	Canaletto Proseco - Veneto Italy
10.0	Tai Nui Sav Blanc - Marlborough NZ
10.5	Tar & Roses Pinot Grigio - Strathbogie Ranges VIC
10.0	Tar & Roses Riesling - Strathbogie Ranges VIC
10.0	Hand Picked Chardonnay - WA
11.0	Foster e Rocco Rose - Heathcote VIC
10.5	Totara Pinot Noir - Marlborough NZ
10.0	Mojo Shiraz - Barossa Valley SA
11.0	Brothers in Arms Cabernet Sauvignon - WA
12.5	Terrazas Malbec - Argentina



BREAKFAST
—
LUNCH



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