

151

DINNER MENU

JUNO & MAY

OUR MENU IS MADE TO SHARE

SMALL & MEDIUM PLATES

4.0	Grilled roti bread - add curry sauce + 1.5
4.5	Grilled roti bread - garlic
9.0	House made dumplings - chicken & shiitake mushroom, ginger, garlic, kaffir lime, chilli & crushed peanuts (4)
9.0	House made vegetarian dumplings - eggplant, shiitake mushroom, spring onion (4)
4.5 ea	Scallops on the half shell w. cauliflower puree & green apple nam jim (gf)
7.0 ea	Crispy chicken bao bun, house pickles, sriracha mayo
12.0	Buttermilk fried chicken w. chipotle mayo (gf)
16.5	Market fish ceviche, citrus, avocado, tomato, coriander, chilli & shallot (gf)
18.5	Local mussels (half kilo) in coconut, ginger lemongrass broth (gf)
19.0	Tapioca dusted calamari, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf)
16.0	Sweet potato fritters, warm vegetable salad, romesco sauce, toasted almonds (v)
22 / 31	Spaghettoni of blue swimmer crab, lemon, chilli, garlic and parsley

LARGE PLATES

26.0	Sauteed gnocchi, spring vegetables, carrot puree, sage butter & olive crumbs (v)
26.0	Beef rendang curry, toasted coconut, lemongrass & kaffir lime w. steamed rice (gf)
25.5	Yoghurt marinated half chicken w. Moroccan cous cous
28.5	Roast duck Thai red curry w. snow peas, sweet potato & jasmine rice (gf)
28.5	Crispy pork belly w. chilli jam & green apple slaw
31.0	Slow roasted lamb shoulder, fregola, roasted eggplant, kale, cherry tomato
34.0	Market fish of the day

SIDES

8.5	Fries w. aioli (gf)
3.0	Steamed Jasmine rice (gf)
9.0	Steamed seasonal vegetables (gf)
12.0	Quinoa, grilled corn, savoy cabbage, red onion, coriander and pumpkin seed salad (v) (gf)
14.0	Roasted cauliflower & green wheat salad w. almonds, barberries, fresh mint, yoghurt (v)

SWEETS

14.0	Double-shot waffle ice-cream sandwich w. prune & armagnac ice-cream, peanut brittle, caramelised banana & whisky-butterscotch sauce
13.0	Vanilla bean and citrus panna cotta, dropped cake, jelly, toasted almonds (gf)
14.0	Henry's favourite chocolate soft-centred pudding, English toffee, vanilla bean ice-cream
10.0	Ice-cream / sorbet. Three scoops. Ask your waiter for flavours (gf)

CHEF'S TASTING MENU

Five Courses for \$52

Five of our best dishes, including dessert

The Chef's selection of the best dishes from the kitchen

All diners on the table must have the Tasting Menu

Please inform your waiter if you have any dietary requirements

The Chef's menu will change regularly to reflect the seasons and the availability of the freshest ingredients

Little people - Please ask your waiter about our kids menu

(v) - vegetarian (gf) - gluten free

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