

Juno & May

Function Menu – Two or Three Courses

Option 1 \$47 per person: TWO COURSES. Guest chooses two courses, one of the small plates or sweets and a large plate.

Option 2 \$60 per person: THREE COURSES. Guest chooses, one each of the small plates, large plates and sweets.

Drinks, coffee/tea paid on consumption.

Small plates

Grilled scallops with cauliflower puree and green apple nam jim

Tapioca dusted calamari, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf)

Yoghurt marinated chicken w. Moroccan cous cous

Roasted cauliflower and green wheat salad with almonds, barberries, fresh mint, sunflower seeds, yoghurt (v)

Large plates

Beef Rendang curry, lemongrass, toasted coconut and kaffir lime, steamed rice (gf)

Market fish fillet, grilled prawns, picked crab, young coconut, chilli, lime, pickled cucumber and rice noodle salad

Slow roasted lamb shoulder, fregola, roasted eggplant, kale, cherry tomatoes

House made gnocchi, spring vegetables, sage burnt butter and olive crumbs (v)

Crispy pork belly, taro hash, green apple slaw (gf)

Sweets

Double-shot waffle ice-cream sandwich w. prune and armagnac ice-cream, peanut brittle, caramalised banana and whisky-butterscotch sauce

Vanilla bean and citrus panna cotta, dropped cake, jelly, toasted almonds (gf)

Henry's favourite chocolate soft centred pudding, English toffee, vanilla-bean ice cream

Please note the menu and pricing is current as at March 2017, although is subject to change without notice.

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