


<b>BREAKFAST ALL DAY</b>	
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
14.0	FARMYARD GRANOLA w. mango panna cotta & seasonal fruit
17.0	DOUBLE STACK PANCAKES w. orange curd, berries, crushed meringue
19.0	GRILLED MERGUEZ sausages, slow baked North African beans, two poached eggs, flatbread (GF - flatbread)
17.0	RUMBLE TUMBLE - Sister-in-law's recipe. Scrambled eggs w chilli, spring onion, bacon & coriander. Served with whole grain toast
20.0	SMOKIN' HASH - Potato hash, two poached eggs, beetroot labne, smoked bacon, Hollandaise sauce & 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
<b>EXTRAS</b>	
2.0	Egg or Toast
5.0	Bacon or roast mushrooms or avocado
5.5	smoked salmon
3.5	Goat's cheese or spinach or roast tomato
1.0	Gluten free bread

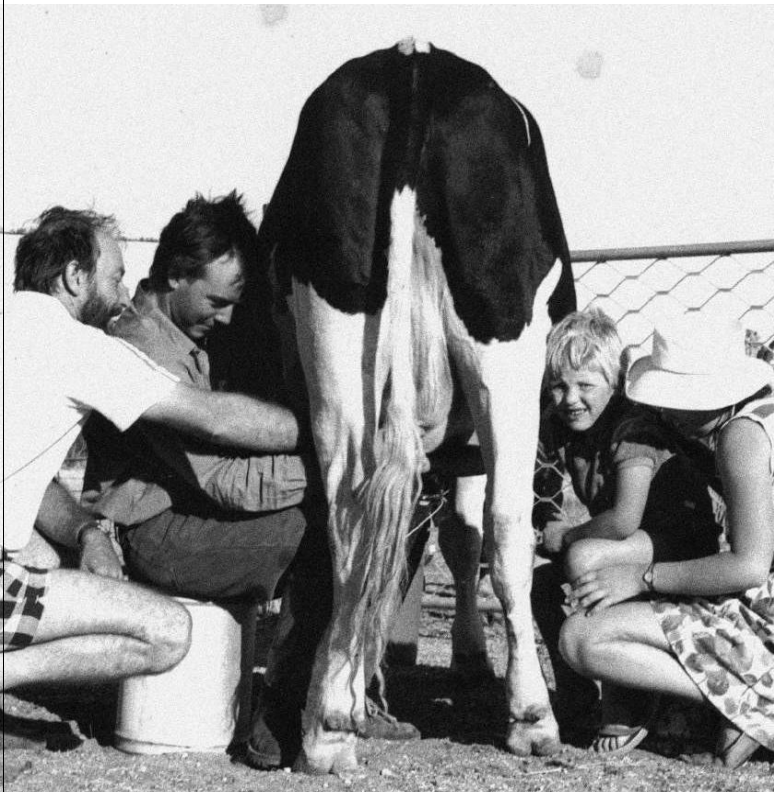
<b>LUNCH - FROM 11.30</b>	
8.5	Fries w. aioli
21.0	THE COLONEL - Southern fried chicken burger, bacon, chipotle mayo & house slaw on a brioche bun - French fries
21.0	JUNO BURGER - Wagyu beef, bacon, cheese, mayo, tomato & lettuce on a brioche bun - French fries
19.0	Char-grilled calamari, pickled green papaya salad, peanuts, crispy shallots & noc nam dressing (gf)
18.5	Yoghurt marinated Moroccan chicken salad, roast vegetable cous cous, barberries, mint
15.5	Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, black beans, sunflower and pumpkin seeds - add chicken + 4.0 (gf)
24.9	Spaghettoni of blue swimmer crab, lemon, chilli, garlic and parsley
24.9	SAUTEED GNOCCHI, spring vegetables, carrot puree, sage butter & olive crumbs (v)
26.9	Pappardelle of slow cooked rabbit, braised shallots, bacon lardons, field mushroom, tarragon and truffle oil
26.9	ROAST DUCK THAI RED CURRY w. snow peas, crispy egg, sweet potato & jasmine rice (gf - egg)
<b>Upstairs - "The Stalls" function room is available for private dining and events</b>	
<b>Juno &amp; May is open for DINNER Tuesday to Saturday</b>	
<b>KIDS MENU</b>	
12.0	Spaghetti bolognese
12.0	Battered flat head fillets with fries and tomato sauce
12.0	Kids burger with fries and tomato sauce
All kids meals come with a scoop of ice cream and sprinkles if they have been good	
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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
4.5	Softies - Coke, Coke Zero, Lemonade, Lift
7.0	San Pellegrino Mineral Water
0.5	Soy, decaf, almond milk, extra shot



WINES BY THE GLASS / BEER	
16.0	Bloody Mary
	<u>BEER</u>
9.0	White Rabbit Dark Ale
9.0	4 Pines Pale Ale
9.0	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
11.0	Tar & Roses Pinot Grigio - Strathbogie Ranges VIC
11.0	Tar & Roses Riesling - Strathbogie Ranges VIC
10.0	Fat Bastard - California USA
11.0	Foster e Rocco Rose - Heathcote VIC
10.5	Totara Pinot Noir - Marlborough NZ
10.0	Mojo Shiraz - Barossa Valley SA
12.0	Brothers in Arms Cabernet Sauvignon - SA



BREAKFAST  
—  
LUNCH



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