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DINNER MENU

JUNO & MAY

ENTREE

4.5	Crusty house bread w. butter (v)
8.0	Garlic bread (v)
14.0	Our Bruschetta - roast beetroot, tomato, capsicum and marinated goat's cheese (v)
10.0	House made chicken dumplings - shiitake mushroom, ginger, garlic, kaffir lime, chilli & crushed peanuts (4)
10.0	House made vegetarian dumplings - eggplant, shiitake mushroom, spring onion (4) (v)
7.0 ea	Crispy chicken bao bun, house pickles, sriracha mayo
12.0	Buttermilk fried chicken w. chipotle mayo
16.9	Seared king scallops w. cauliflower puree & green apple nam jim (gf)
14.0	Grilled merguez sausages (lamb/beef), North African slow cooked beans

SALAD and SIDES

26.5	Yoghurt marinated chicken w. Moroccan vegetable cous
22.0	Grilled calamari, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf) (add prawn, scallop and crispy tapioca fish fillet + 12)
12.0	Quinoa, grilled corn, savoy cabbage, red onion, black beans, coriander, pumpkin and sunflower seeds (v) (gf)
8.5	Fries w. aioli
9.0	Steamed green vegetables

MAIN

26.0	Sautéed gnocchi, winter vegetables, carrot puree, sage butter, green olives (v)
28.0	Slow braised rabbit pappardelle, mushrooms, roast shallot, bacon lardons and tarragon
24/32	Spaghettoni of blue swimmer crab, lemon, chilli, garlic and parsley (entrée or main size)
28.0	Slow cooked beef cheeks, house mashed potato, snow peas, pangrattato
28.0	Thai red curry of duck, crispy egg, seasonal vegetables and jasmine rice
36.0	Char-grilled Great Southern Pinnacle Scotch Fillet (300g), hand cut chips, snow pea shoot and shallot salad
34.0	Market fish of the day

PIZZA

18.0	Margherita - San Marzano tomato, basil and fior di latte (v)
18.0	The Greens - San Marzano tomato, zucchini, roast capsicum, eggplant, peas (v)
22.0	American - San Marzano tomato, salami, ham
22.0	Moroccan - yoghurt marinated chicken, roast capsicum, red onion, bar berries, harissa dressing (med)
22.0	Ananas - old school ham and pineapple

KIDS (12 and under)

12.0	Spaghetti Bolognese
12.0	Battered Flat head and fries
12.0	Kids cheese burger w. fries
12.0	Ham and pineapple or margherita pizza
All kids meals come w. a scoop of ice cream & sprinkles (if they eat all their dinner)	

SWEETS

14.0	Daily crumble - ask and you shall receive (w. ice cream)
13.0	Mango panna cotta, sago, seasonal fruit, coconut (gf)
14.0	Henry's favourite chocolate soft-centred pudding, English toffee, vanilla bean ice-cream
12.0	Ice-cream / sorbet. Three scoops. Ask your waiter for flavours (gf)

Ask About Our Five Course Menu for \$52

Five of our best dishes, including dessert

All diners on the table must have the Tasting Menu

Please inform your waiter if you have any dietary requirements. Some items may be able to be adjusted to suit

(v) - vegetarian (gf) - gluten free

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JUNO & MAY



FUNCTIONS @junoandmay

Book your next event in The Stalls private function room upstairs @junoandmay
Cocktail functions @ \$35 pp
Two/Three course dinner functions @ \$47/\$60 pp

Pop upstairs to have a look at our designer function space!

HAPPY HOUR

Friday 4pm to 6pm

\$9 Cocktails
\$6 Wine
\$6 Beer

Street Food Menu available

BREAKFAST & LUNCH

Open @ 9am for all-day-breakfast & lunch 7 days