


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
12.9	Bacon and egg breakfast roll - bacon, scrambled eggs, rocket, relish, chipotle mayo. <i>Add cheese + 2.0</i>
14.0	FARMYARD GRANOLA w. mango panna cotta & seasonal fruit
17.0	DOUBLE STACK PANCAKES w. orange curd, berries, crushed meringue
19.0	MEDITERRANEAN BREAKFAST BOARD house-made dips, broad bean falafels, haloumi cheese, olive tapenade, two poached eggs, Dukkah, flatbread - <i>add chorizo + 5</i>
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 - <i>add poached egg + 2.0</i>
19.0	SWEET POTATO, CHORIZO & GOUDA FRITTERS w. avocado, two poached eggs, romesco sauce - <i>add bacon + 5.0</i>
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 or Toast
5.0	Bacon / roast mushrooms / avocado
5.5	smoked salmon
3.5	Goat's cheese / spinach / roast tomato / Hollandaise
1.0	Gluten free bread

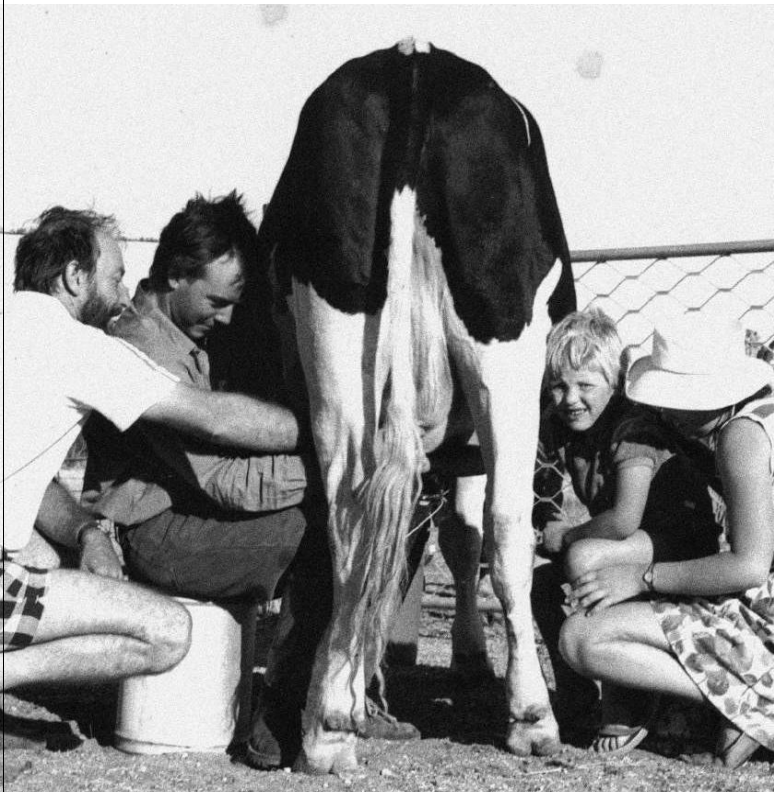
LUNCH - FROM 11.30	
8.5	Fries w. aioli
21.0	CHIPOTLE CHICKEN BURGER- chicken, bacon, house slaw, chipotle mayo on a brioche bun - French fries
21.0	JUNO BURGER - Wagyu beef, bacon, cheese, mayo, tomato & lettuce on a brioche bun - French fries
17.5	Tapioca dusted calamari w. pickled green papaya salad, peanuts, crispy shallots & noc nam dressing (gf available)
18.5	Yoghurt marinated Moroccan chicken salad, roast vegetable cous cous, barberries, mint
15.5	SUPERFOOD SALAD - Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, black beans, sunflower and pumpkin seeds - <i>add chicken + 4.0 (gf)</i>
27.9	LINGUINE SCOGLIO - mussels, pawns, calamari and scallops w. chilli, garlic and parsley
23.9	SAUTEED GNOCCHI, spring vegetables, carrot puree, sage butter & olive crumbs (v)
24.9	TAGLIATELLE 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)
Upstairs - "The Stalls" function room is available for private dining and events	
Juno & May is open for DINNER Tuesday to Saturday	
KIDS MENU	
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	Higher Plains Cabernet Sauvignon Merlot - WA



BREAKFAST
—
LUNCH



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