

ENTRÉE

8.0	Garlic and cheese bread from our pizza oven (v)
14.9	Juno bar plate - Dips, olives, broad bean falafels, flatbread (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)
14.0	Porcini mushroom arancini w. truffle aioli (3pcs)
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)
16.9	Tapioca dusted calamari, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing. {add prawn and scallop + 5}

People often ask what cuisine is Juno and May. We like to think that we are bound by the age old tradition on innovation. Without chefs adapting the food of other cultures we wouldn't have traditional Italian pasta or Napoli sauce (which are from China and Bolivia), English chocolate pudding, (which is from Mexico) India's staple Vindaloo (from England) or Japanese Tempura (Thankyou Portugal!) Authentically unauthentic. Juno and May.

MAINS

26.0	Sautéed gnocchi, spring vegetables, carrot puree, sage butter, olives (v)
23.0	Orecchitte pasta with broccolini, pesto, and cherry tomatoes
26.9	Slow braised rabbit tagliatelle, mushrooms, roast shallot, bacon lardons and tarragon
31	Linguine Scoglio - mussels, prawns, calamari and scallops with chilli, garlic and parsley.
26	Yoghurt marinated Moroccan chicken with roast vegetable cous cous
28.0	Crispy pork belly, sautéed morning glory with chilli and garlic, Ben's fried rice, chilli caramel
28.0	Thai red curry of duck, crispy egg, seasonal vegetables and jasmine rice
27.9	Osso Bucco Nihari, Pakistani curry of beef shank, ginger, coriander, lime served with rice
36.0	Char-grilled Great Southern Pinnacle Scotch Fillet (300g), fat 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, olives (v)
22.0	American - San Marzano tomato, salami, ham
22.0	Moroccan - yoghurt marinated chicken, roast capsicum, red onion, bar berries, harissa dressing (med)
20.0	Ananas - old school ham and pineapple
24.0	Benito's - prawns, grilled zucchini, mascarpone, garlic
22.0	Funghi - market fresh mushrooms, truffle paste, spinach (v)

SIDES

8.5	Fries w. aioli
9.5	Steamed Asian vegetables with chilli and garlic (v)
12.0	Quinoa, grilled corn, savoy cabbage, red onion, black beans, coriander, cauliflower, pumpkin and sunflower seeds (v) (gf)
10.0	House green salad

KIDS (12 and under)

12.0	Spaghetti Bolognese
12.0	Battered Flat head and fries
12.0	Calamari 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)

Ask About Our Six Course Tasting Menu for \$42

Six of our best dishes shared between two or more

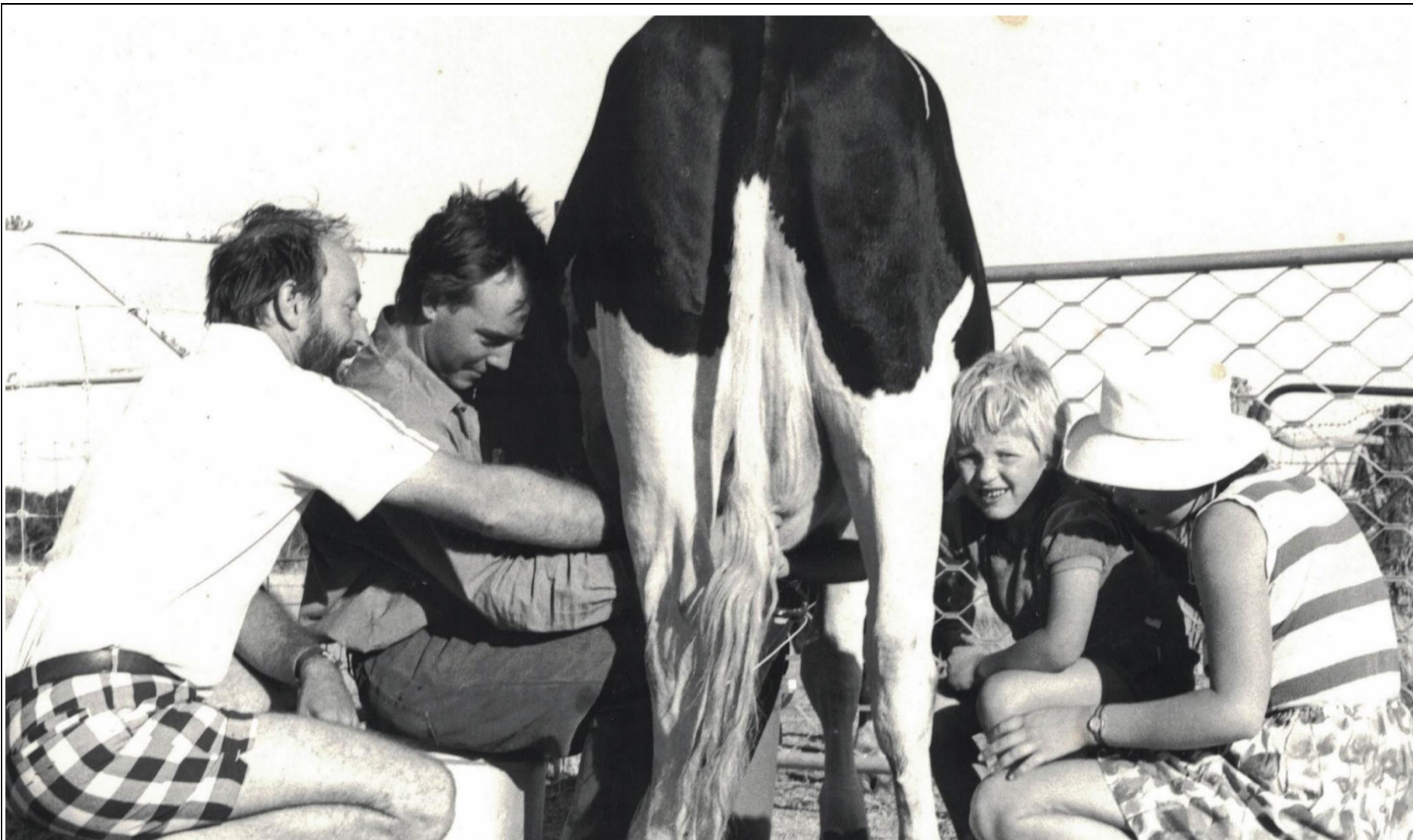
All diners on the table must have the Tasting Menu

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

(v) - vegetarian (gf) - gluten free

| 2 | DINNER MENU

JUNO & MAY



FUNCTIONS

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 from 9am for all-day-breakfast & lunch 7 days