

Juno & May

Function Menu - Two or Three Courses

Option 1 \$47 per person: TWO COURSES. Guest chooses two courses, one of either the entree or sweets and a main dish.

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

Drinks, coffee/tea paid on consumption.

Entree

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

House made vegetarian dumplings - shiitake mushroom, eggplant, ginger, garlic, spring onion (v)

Main

Thai red curry of duck, crispy egg, seasonal vegetables, jasmine rice (GF - egg)

Market fish fillet, grilled prawns, artisan pasta, cherry tomato, broccolini, pesto

Crispy pork belly, Ben's fried rice, sautéed Asian greens and chilli caramel (gf available)

Linguine Scoglio - fresh mussels, prawns, scallops and calamari with chilli, garlic and snapper stock

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

Sweets

Peanut butter parfait, chocolate mousse, salted caramel, chocolate soil and crushed peanuts (gf)

Mango panna cotta, sago, coconut, seasonal fruit (gf)

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

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

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