


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, chilli mayo. Add cheese + 2.0
14.0	FARMYARD GRANOLA w. mango panna cotta & seasonal fruit
18.0	APPLE CRUMBLE PANCAKES - double stack pancakes, granny smith oat crumble, blueberries, maple and vanilla bean ice cream
19.0	MEDITERRANEAN BREAKFAST BOARD house-made dips, broad bean falafels, haloumi cheese, two poached eggs, Dukkah, flatbread - add chorizo + 5
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
16.9	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
18.5	IRISH BREAKFAST - smashed pea, spring onion, and pearl barley 'colcannon', thick cut bacon, tater tots and a poached egg on wholegrain toast. - add black pudding + 3.5 - add a 440ml Guinness Irish Draught + 10 (after 11)
9.5	Eggs on sourdough toast - scrambled, poached or fried
EXTRAS	
2.0	Egg/ Toast/ Gluten Free Toast
5.0	Bacon / roast mushrooms / avocado
5.5	smoked salmon
3.5	Goat's cheese / spinach / roast tomato / Hollandaise

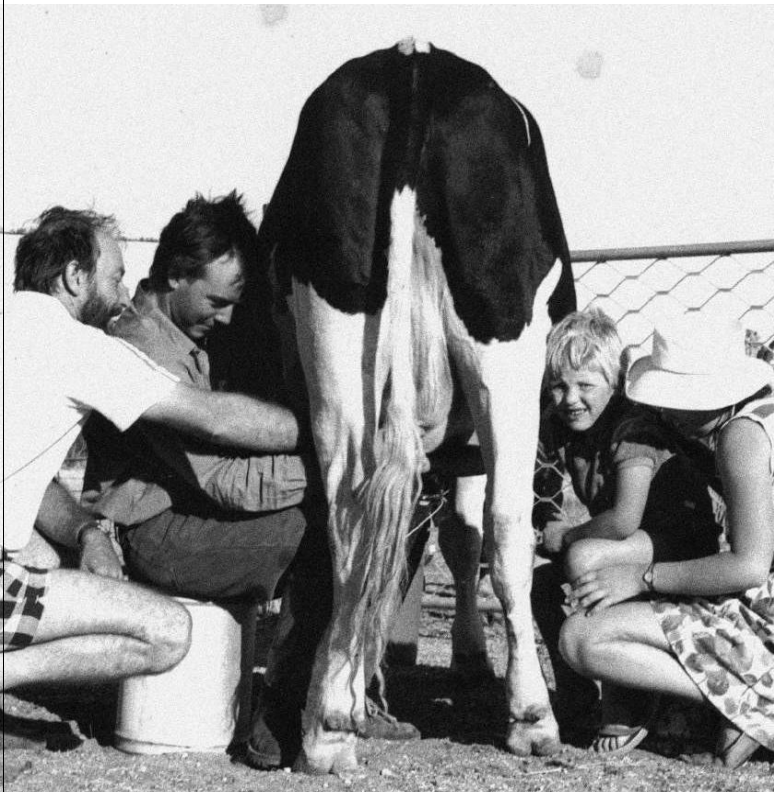
LUNCH - FROM 11.30	
8.5	Fries w. aioli
21.0	JUNO BURGER - Wagyu beef, bacon, cheese, mayo, pickles, tomato & lettuce on a brioche bun - French fries and onion rings
16.9	SUPERFOOD SALAD - Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, broccolini, Kale, black beans, sunflower and pumpkin seeds - add chicken + 4.0 (gf)
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
23.9	Slow cooked lamb shoulder, broccolini, Kale and house-made gnocchi
27.9	LINGUINE SCOGLIO - mussels, pawns, calamari and scallops w. chilli, garlic and parsley
23.9	PUMPKIN RAVIOLI - Jerusalem artichoke puree, broccolini, sage butter, goat's cheese (v)
24.9	Tagliatelle of slow cooked rabbit, braised shallots, bacon lardons, field mushroom, tarragon and truffle oil
21.0	Cauliflower, sweet potato and green pea curry, coconut milk, jasmine rice
19.0	SPICY SALMON SUSHI BOWL, spiced salmon w. coconut and chilli dressing, sushi rice, warm vegetable salad, seaweed. (it's good) 'medium spiced- not too hot'
Juno & May is open for DINNER Tuesday to Saturday Upstairs Function Room 'The Stalls' available for private dining and events	
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
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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 500ml
1.0	Almond milk
0.5	Soy, decaf, extra shot



WINES BY THE GLASS / BEER	
16.0	Bloody Mary
	<u>BEER</u>
7.5	Cascade light
9.0	4 Pines Pale Ale
9.0	Peroni Nastro Azzurro
10.0	White Rabbit Dark Ale
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
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LUNCH



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