

**ENTRÉE**

8.0	Garlic and cheese bread from our pizza oven (v)
15.5	BBQ marinated lamb ribs, fried potatoes with chilli aioli, slaw (gf)
12.5	KFC - Korean style fried boneless chicken
7 ea	Crispy chicken bao bun, house pickles, sriracha mayo
11.5	House made vegetarian dumplings - eggplant, shiitake mushroom, spring onion (4) (v)
17.9	Vegetarian tasting plate - Egyptian Falafels, porcini mushroom arancini with truffle aioli, house made dips, olives, flatbread(for 2 to share) (v)
12.5	H.S.P. Slow cooked lamb, potato string, smoked yoghurt, chilli sauce (140,000 facebook followers can't be wrong)
17.9	Prince George Dumplings - King George Whiting, Spencer Gulf prawns, seaweed and miso butter (our speciality)
16.9	Seared 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.

**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

**MAINS**

26.0	Pumpkin ravioli, Jerusalem artichoke puree, asparagus, sage butter, Goat's cheese (v)
26.0	12 hour lamb shoulder, broccolini and Kale, gnocchi
26.9	Slow braised rabbit tagliatelle, mushrooms, roast shallot, bacon lardons and tarragon
31.0	Linguine Scoglio - mussels, prawns, calamari and scallops with chilli, garlic and parsley.
26.0	Yoghurt marinated Moroccan chicken with roast vegetable cous cous
28.0	Crispy pork belly, sautéed Asian vegetables with chilli and garlic, Ben's fried rice, chilli caramel (gf available)
24.0	Cauliflower, sweet potato and green pea curry, coconut milk, jasmine rice and crispy egg (gf-egg)
36.0	Char-grilled Great Southern Pinnacle Scotch Fillet (300g), fat chips, snow pea shoot and shallot salad (gf available)
32.0	Lemongrass and Kafir lime spiced salmon in banana leaf, jasmine rice, warm vegetable salad with chilli and coconut dressing (gf)

**PIZZA**

18.5	Margherita - San Marzano tomato, basil and fior di latte (v)
20.0	The Greens - San Marzano tomato, zucchini, roast capsicum, eggplant, olives (v)
23.0	American - San Marzano tomato, salami, ham
23.0	Moroccan - yoghurt marinated chicken, roast capsicum, red onion, bar berries, harissa dressing (med)
21.0	Ananas - old school ham and pineapple
26.0	Benito's - prawns, grilled zucchini, mascarpone, garlic
23.0	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)
12.0	Classic Greek 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

**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.**

**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 [however please mention if you are coeliac]

**Please turn over for the DESSERT**

## DESSERT

- 13.0 Mango panna cotta, sago, coconut, pineapple, crushed meringue and seasonal fruit (gf)
- 14.0 Henry's favourite chocolate soft centred pudding, English toffee, vanilla-bean ice cream
- 14.0 Peanut butter parfait, chocolate mousse, salted caramel, chocolate soil and crushed peanuts (gf)
- 12.0 Affogato - (Italian for "drowned") - Vanilla ice cream, shot of espresso and a shot of Frangelico

### Dessert Wine and Digestifs

- 11.0 Campbells Topaque
- 13.0 Galway Pipe 12 year old Grand Tawny port
- 42.0 Mitchell Noble Semillon 375ml (half bottle)

## 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!

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# DINNER MENU

