

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.

ENTRÉE

BBQ LAMB RIBS, slow grilled w. Korean BBQ sauce, house slaw & fried chat potatoes w. chilli aioli

PRINCE GEORGE DUMPLINGS - Spencer Gulf prawn & King George Whiting dumplings, seaweed & miso butter

TAPIOCA DUSTED CALAMARI, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf)

VEGETARIAN TASTING PLATE - Egyptian falafels, porcini mushroom arancini, house made dips w. flat bread (v)

MAIN

12 HOUR LAMB SHOULDER w. broccolini, kale, gnocchi

MOROCCAN CHICKEN - Yoghurt marinated half chicken, seven vegetable cous cous, smoked yoghurt

SALMON IN BANANA LEAF - Fresh fillet of kaffir lime and lemongrass marinated Tasmanian salmon, jasmine rice, warm vegetable salad w. chilli and coconut dressing (GF)

PUMPKIN RAVIOLI - Pumpkin puree, asparagus, sage butter, goats cheese (v)

DESSERT

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

Mango panna cotta, sago, coconut, crushed meringue & 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 February/March 2018, although is subject to change without notice.

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