

Cocktails

Mekong Sunrise – White rum, tequila, Mango sorbet, lime, Vietnamese mint, coconut **18.0**

Vietnamese Espresso Martini – Robusta coffee, Kahluah, vanilla vodka and condensed milk sabayon poured over ice **17.0**

French 75 – Shot of Tanquarey Gin, champagne, fresh lemon juice, lemongrass infused palm syrup **16.0**

Aperol Spritz – Aperol, prosecco, soda **16.0**

Amaretto Sour – Amaretto, lemon juice, eggwhite, sugar syrup **17.0**

Sun Temple – Vanilla Vodka, Gin, orange juice, soda, mint, pomegranate **17.0**

Non Alcoholic

Virgin Mojito Lime juice, mint, Kaffir lime and Lemongrass infused syrup, soda **7.0**

Shirley Temple – orange juice, soda, pomegranate **7.0**

Ananas - Pineapple Juice, lemon juice, fresh herbs, coconut water, soda **8.0**

Host your next function or event at Juno and May. 3 designer spaces for private dining, cocktail parties or business meetings

To Start

Garlic bread on French baguette **8.0**

Fresh baguette w. butter **6.0**

Buns and Rolls

Marinated chicken rice paper rolls, cucumber lettuce, herbs and peanut chilli dipping sauce 2 pcs (gf) **8**

Prince George Imperial Rolls – King George Whiting and Spencer Gulf Prawn Vietnamese style crispy fried rice paper rolls (gf)(our speciality) **15.0**

Crispy chicken bao bun, house pickles, sriracha mayo **7.0ea.**

BBQ pork bao bun, Asian herbs, pickled cucumber **7.0ea**

Entrees

Fried boneless chicken w. Vietnamese chilli sauce **14.0**

BBQ lamb ribs with Vietnamese slaw and chilli glaze (gf) **15.0**

A plate of Provençal vegetables, rouille crouton (v)(gf available) **16.0**

HSP - slow cooked lamb shoulder, potato puree, potato string, smoked yoghurt and chilli sauce (140,000 face book followers can't be wrong!) (gf) **14.5**

Seared scallops w. cauliflower puree, green apple nam jim- 3pcs (gf) **16.9**

Tapioca dusted calamari, pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf) **16.9**

Ask about our six course tasting menu for \$45

Six of our best dishes shared between 2 or more.
All diners at the table must have the Tasting Menu

Mains

Sauteed gnocchi, Jerusalem artichoke puree, seasonal vegetables, toasted bread crumbs, goat's cheese(v) **26.9**

12 hour lamb shoulder Navarin, Provençal vegetables, potato puree (gf) **29.0**

Yoghurt Marinated Moroccan Chicken, 7 vegetable cous cous, bar berries, smoked yoghurt (gf available) **27.9**

Linguine Scoglio – fresh mussels, prawns, scallops, calamari, chilli, garlic and fish stock **31.9**

Crispy pork belly, sautéed Asian vegetables with chilli and garlic, Ben's fried rice, chilli caramel (gf available) **29.9**

Cauliflower, sweet potato and green pea curry, coconut milk, Kampot pepper, jasmine rice (v) (gf) **24.0**

Char-grilled Great Southern Pinnacle Scotch Fillet in classic French Bistro style - French fries, petit salad and café de Paris butter (with a twist!) **38.0**

Lemongrass and Kaffir lime spiced salmon in banana leaf, Asian vegetable salad steamed rice, coconut and chilli dressing (gf) **32.0**

Kids (12 and under)

All 12.0

Battered flat head and fries

Calamari and fries

Fried chicken and fries

Salads and Sides

Pickled green papaya salad, crispy shallots, peanuts, noc nam dressing (gf) **10.0**

Fries with aioli **8.5**

Steamed Asian greens with chilli and garlic (gf) **9.5**

Garden salad **11.0**

Dessert

Henry's favourite Chocolate fondant pudding, chocolate soil, English toffee, vanilla-bean ice cream **14.0**

Peanut butter parfait, salted caramel, soft chocolate and crushed peanuts **14.0**

Tiger Trifle, vanilla custard, black sponge, yuzu and Champagne jelly, pineapple and mint salad, crushed meringue **14.0**

Affogato – espresso coffee, Frangelico, vanilla ice cream **12.0**

JUNO AND MAY

Café open for Breakfast and Lunch 7 Days

Bistro open for dinner Tues – Sat from 5:30 p.m.

Functions from 10 to 120 people