

## Breakfast

Noisette apricot and fig fruit loaf toast (2 slices) **7.5**

Sourdough, wholegrain or gluten free toast w butter, jam, peanut butter or vegemite **7.5**

Bacon and egg breakfast roll- bacon, scrambled eggs, rocket, relish, chilli mayo **12.9** (Add Cheese + 2)

Farmyard granola w & seasonal fruit and blueberry yoghurt **13**

Acai wake up bowl – coconut, chia seeds, berries, oat granola, fresh banana and strawberries **16.5**

Les Omelette - Free range eggs w. 3 cheeses (gruyere/parmesan/gouda), fine herbs served on sourdough toast **16.9** (add truffled mushrooms +5)

Double stack apple crumble pancakes w blueberries, poached apple, oat crumble, vanilla-bean ice cream and a dash of maple **18.0**

The Benedict –crispy roast pork and apple salad, grilled roti bread, poached eggs, chilli spiked hollandaise **19.5**

Avocado smash, fetta, cherry tomato and sumac on sourdough toast **16.9** (+ poached egg **2.0**)

French Smash – toasted sourdough, smashed avocado, cherry tomatoes, baby gem lettuce, French dressing, bacon lardons, croutons, and crumbled blue cheese. **18.5** (+ poached egg **2.0**)

Eggs on sourdough toast – scrambled, poached or fried **9.5**

## Extras

Egg/toast/Gluten Free bread **2.0**

Bacon/ Roast Mushroom/Avocado **5.0**

Smoked Salmon **5.5**

Goat's cheese/Spinach/Roast Tomato **3.5**

## Lunch

**11:30 – 3pm**

French Fries w. aioli **8.5**

Juno Burger – Beef, bacon, cheese, mayo, pickles, tomato and lettuce on a brioche bun – French fries and onion rings **21.0**

Tapioca dusted calamari w. pickled green papaya salad, peanuts, crispy shallots and noc nam dressing (gf) **17.5**

Fresh Vietnamese rice paper rolls (3 pcs) marinated and grilled chicken, cucumber, pickled carrot, Viet herbs, peanut and chilli dipping sauce(gf) **12.0**

Yoghurt marinated Moroccan chicken salad- 7 vegetable cous cous, smoked yoghurt, bar berries, mint **20.9**

Slow cooked lamb shoulder Navarin, Provincial vegetables, potato puree (gf) **23.9**

House-made gnocchi, Jerusalem artichoke puree, seasonal vegetables, toasted bread crumbs, goat's cheese (v) **23.9**

Superfood salad – Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, broccolini, kale, black beans, sunflower and pumpkin seeds (gf) **16.9** (add chicken +5)

Cobb salad – Baby gem lettuce, avocado, cherry tomato, French dressing, bacon lardons, croutons, chopped chicken, a poached egg and crumbled blue cheese **23.0**

Linguine Scoglio – fresh mussels, calamari, prawns, scallops, chilli, garlic and fish stock **27.9**

Cauliflower, sweet potato and green pea curry, coconut milk, steamed rice (gf) **21**

Lemongrass and kaffir lime spiced salmon in banana leaf, Asian vegetable salad, steamed rice, chilli and coconut dressing(gf) **26.9**

## Deli Sandwiches

Banh mi – Grilled Vietnamese chicken, pickled carrot, cucumber and fresh herbs w. chilli mayo on a Vietnamese baguette **14.0**

Le Club – grilled chicken, avocado, bacon, lettuce, tomato and mayonnaise on fresh baguette **16.9**

Smoked salmon, lettuce, tomato, mayo, red onion **14**

Ham and cheese croissant **7.9**

Moroccan Chicken Sandwich – yoghurt marinated chicken, red onion, lettuce, tomato, barberries, harissa dressing **14.0**

## Kids Menu

Battered Flat Head fillets with French fries and tartare sauce **12**

Kids burger with French fries **12**

Kids bacon and egg (poached) **10**

**.Don't Forget!** Juno and May is open for dinner Tuesday to Saturday from 530pm. Ask your waiter to see our separate dinner menu or to see our upstairs function room!

## Drinks List

**Unlimited mineral water - just 2.50 p.p.**

Juice Spritzer of the day (ask your friendly waiter) **7.50**

## Smoothies

Green smoothie – spinach, Kale, mango, banana and almond milk (vegan) **8.9**

Mixed berry – blueberries, raspberries, strawberries, yoghurt **8.9**

Banana – banana, honey, cinnamon, yoghurt, vanilla, **8.0**

**Turn over for beer, wine and our full drinks list**

## **DRINKS**

- 4.0/3.8 Coffee/espresso**
- 2.5 p.p. Unlimited mineral water**
- 4.5 Chai latte (brewed using chai leaf)**
- 4.5 Hot Chocolate**
- 4.5 Tea** –earl grey, peppermint, green, chamomile, lemongrass + ginger
- 7.0 Iced chocolate/coffee** – made with ice cream
- 8.5 Smoothies** – banana, mixed berry, green
- 4.5 Juice** – orange, apple, pineapple
- 4.5 Soft drink** – coke, coke zero, lemonade, lift
- 1.0 Almond Milk**
- 0.5 Soy, Decaf, extra shot**

## **Wines by the Glass, Cocktails and bottled Beer/Cider**

Cocktails – ask to see our list

### Beer

- 7.5 Cascade Light**
- 9.0 Fat Yak Pale ale**
- 10.0 White Rabbit Dark Ale**
- 9.0 Kelly Bros Cider**

### Wine by the glass

- 11.0 Canaletto Prosecco** – Veneto Italy
- 10.0 Tai Nui Sav Blanc** – Marlborough NZ
- 11.5 Tar and Roses Pinot Grigio** – Strathbogie Ranges Vic
- 11.5 Crabtree Riesling** – Clare Valley SA
- 10.5 Fat Bastard Chardonnay** – California USA
- 11.0 Foster and Rocco Rose** – Heathcote Vic
- 11.0 Totara Pinot Noir** – Marlborough NZ
- 11.5 Mojo Shiraz** – Barossa valley SA
- 12.5 Higher Plains Cab Sav Merlot** - WA

# **JUNO AND MAY**

**Café open for Breakfast and Lunch 7 Days**

**Bistro open for Dinner Tues – Sat from 5.30 pm**

Ask your friendly waiter to see our separate dinner menu or to take a look at our upstairs function room

**Functions from 10 to 120 people**