

## Cocktails

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

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

Lychee Mojito – White rum, lime juice, lychee, lemongrass infused syrup, mint, soda. **17.0**

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

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

The Buzzard – Vanilla Vodka, Cointreau, flaming passionfruit **18.0**

## Non Alcoholic

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

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

**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**

Crispy chicken bao bun, house pickles, sriracha mayo **7.5 ea.**

BBQ pork bao bun, Asian herbs, pickled cucumber **7.5ea**

Crispy soft shell crab Banh mi, sriracha mayo **8.0ea**

Edamame beans with chilli salt **7.0**

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

Haloumi cheese spring rolls, ratatouille sambal, rocket (v) **14.0**

Betel leaf with smoked trout, salmon roe, shallot, lemongrass, ginger lime and dill (2pcs) **15.0**

BBQ lamb ribs with Vietnamese slaw and chilli glaze (gf) **15.5**

HSP - slow cooked lamb shoulder, potato puree, potato string, smoked yoghurt and chilli sauce (140,000 face book followers can't be wrong!) (gf) **14.9**

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**

Prince George Dumplings –steamed King George Whiting and Spencer Gulf Prawn dumplings, rock lobster bisque, lemongrass, seaweed and cucumber salad. (our speciality) **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**

Slow cooked beef Bourguignon, potato puree, bacon lardons, mushroom, Kampot pepper (gf) **32.0**

Ca Ri Ga – The famous Vietnamese chicken curry with a strong French influence. Coconut, lemongrass, slow cooked root vegetables and jasmine rice **27.0** (add traditional baguette **3.0**)

Crispy pork belly, sautéed Asian vegetables with chilli and garlic, Ben's fried rice, chilli caramel (gf available) **33.0**

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

Crispy skinned duck with house mash, duck spring roll, cauliflower puree, char grilled spring onion, prune and red wine jus **29.0**

Char-grilled Great Southern Pinnacle eye fillet, Paris mash, steamed spinach, Café de Paris butter **38.0**

### Add a sauce

Kampot pepper sauce (World's best) **4.0**

Red wine jus **4.0**

## 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 Soft-centred Chocolate fondant, chocolate soil, English toffee, vanilla-bean ice cream **14.0**

Peanut butter and jelly Alaska. Peanut butter parfait, banana jam, toasted meringue **14.0**

Pain Perdu - Brioche bread and butter pudding, caramelised apple crumble, rhubarb, French Vanilla ice cream **14.0**

Coconut back rice pudding, mango sorbet, fresh fruit (gf)(vegan)(dairy free) **14.00**

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

# **JUNO AND MAY**

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

**Bistro open for dinner Tue – Sat from 530 p.m.**

**Functions from 10 to 120 people**