

Breakfast

(all day long)

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)

Black rice porridge, granola & seasonal fruit (vegan) **14.5**

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

Pain Perdu- Brioche French toast with caramelised apple and rhubarb crumble, vanilla bean ice cream **18.0**

Rumble Tumble – chilli scrambled eggs, chorizo, pesto, spring onion and grated parmesan on toasted multi-grain toast **17.0**

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

Sweet Potato Hash, pulled lamb shoulder, beetroot hummus, dukkah, halloumi, salsa verde and a poached egg **21.0**

Pea and Ham Hock fritters, ratatouille sambal, pickled zucchini, two poached eggs, salsa verde **21.5**

Eggs on sourdough toast – scrambled, poached or fried **10.5**

Extras

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

Bacon/ Roast Mushroom/Avocado **5.0**

Smoked Salmon **5.5**

Goat's cheese/Spinach/Roast Tomato/sweet potato hash **3.5**

Lunch

11:30 – 3pm

French Fries w. aioli **8.5**

Bun Bo Hue – Vietnamese noodle soup from Hue City – lemongrass, beef broth, roast pork, beef, fresh herbs Asian vegetables, bean sprouts, lime **14.5**

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**

Vietnamese rice noodle salad, grilled marinated chicken, duck spring roll, noc nam dressing **19.5**

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

Ca Ri Ga – The famous Vietnamese chicken curry with a strong French influence. Coconut, lemongrass, slow cooked root vegetables and jasmine rice **22.0**

Lunch (cont.)

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

Deli Sandwiches

Bread choices for all sandwiches have been deliberately selected to complement their fillings. We do not recommend variations however will happily substitute if required.

Banh mi – grilled Vietnamese chicken, pickled carrot, cucumber and fresh herbs w. chilli mayo on a fresh baguette **16.0**

Smoked salmon on wholegrain, dill and caper mayo, egg, spinach **14**

Ham and cheese croissant **9.8**

Fried Chicken sandwich on fresh baguette, house chilli sauce, Vietnamese slaw **14.0**

Bacon Lettuce Avocado and Tomato on sourdough **12.0**

The Muffaletta – New Orleans' famous sandwich –fresh baguette, salami, pastrami, olive salad, swiss cheese **16.0**

Crispy soft shell crab burger on squid ink bun, pickles, sriracha mayo **18.0**

Kids Menu

Fried chicken and chips **12**

Battered Flat Head fillets with French fries and tomato 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

Mineral water -750ml **6.0.**

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**
- 6.0 Mineral water 750ml**
- 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 Milk shakes (made w. ice cream)** – chocolate, vanilla, strawberry, caramel
- 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