


BREAKFAST ALL DAY	
	Pastries, muffins, cakes and sweets on display
7.0	Noisette apricot & fig fruit loaf toast (2 slices)
7.0	Sourdough, wholegrain or gluten-free toast w butter, jam, peanut butter or vegemite
8.5	Bacon & egg roll - add relish & cheese + 2.0
17.0	Double stack pancakes w. berries, maple mascarpone & baby meringues
12.5	Farmyard granola w. coconut panna cotta & seasonal fruit
17.0	RUMBLE TUMBLE - Sister-in-law's recipe. Scrambled eggs w chilli, spring onion, bacon, tomato & coriander. Served with sourdough toast
18.0	THE GAUCHO - Slow-cooked beans, roasted capsicum, tomato, grilled chorizo & two poached eggs served with sourdough toast
15.5	AVOCADO SMASH - fresh mint, fetta on sourdough toast - add poached egg + 2.0
17.0	Truffled scrambled eggs w mushroom duxelle on sourdough toast
18.0	Corn & zucchini fritters w. avocado, two poached eggs, romesco sauce & beetroot cured salmon OR bacon
9.5	Eggs on sourdough toast - scrambled, poached or fried
19.5	THE SIDE SHOW - Two eggs how you like 'em, toast, plus any three extras of your choice
EXTRAS	
2.0	Egg/Toast
5.0	Bacon/roast mushrooms/chorizo
5.5	Beetroot cured salmon
3.5	Avocado /goat's cheese/spinach/roast tomato
1.0	Gluten free bread
Turn over for Drinks >>>>>>>>	

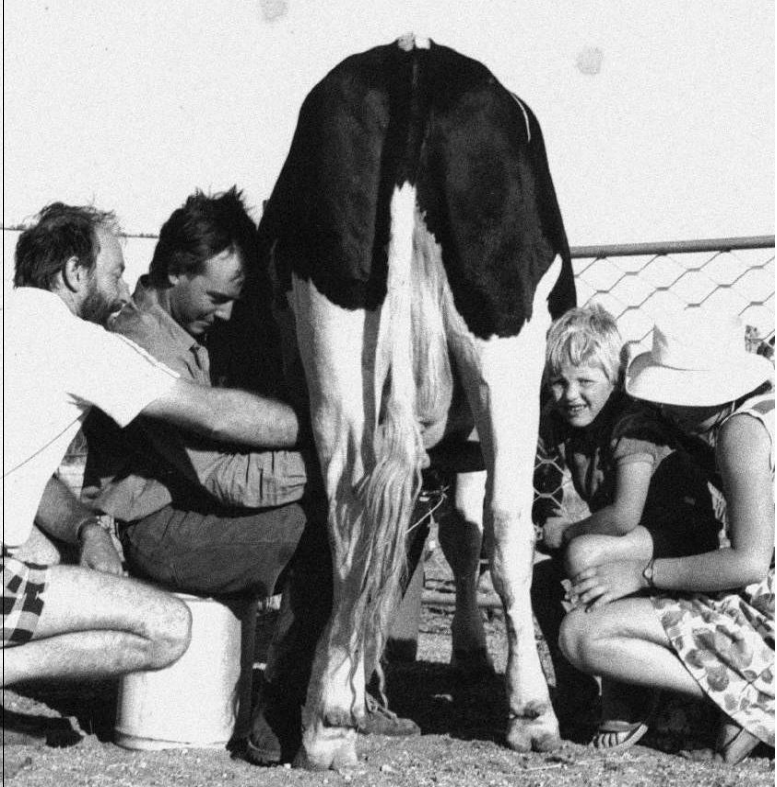
LUNCH - FROM 11.30	
7.5	Fries w. aioli
16.0	BANH MI - Grilled chicken, sriracha chilli mayo, spring onion, cucumber, pickled carrot and fresh herbs on a roll
20.0	JUNO BURGER - Wagyu beef, bacon, cheese, mayo, tomato & lettuce - French fries
18.5	THE BILLY NASH - grilled chicken, bacon, avocado, tomato & lettuce on a brioche bun - French fries
15.0	EGYPTIAN FALAFEL WRAP - hummus, pickled radish, tomato, cucumber & onion salsa, yoghurt
24.0	Spaghettoni of blue swimmer crab, lemon, chilli, garlic and parsley
20.0	House made gnocchi, san marzano tomato, smoked mozzarella, basil
15.5	Green wheat, cauliflower, almonds, barberries & yoghurt w fresh mint - add chicken + 4.0
15.5	Quinoa, savoy cabbage, red onion, grilled sweetcorn, coriander, pumpkin seeds - add chicken + 4.0
21.0	Roast duck salad - South-east Asian style - w. steamed rice
21.0	Buttermilk fried chicken, chipotle mayo w. house slaw
22.0	Grilled beetroot cured salmon, potato hash, roast beetroot & goats cheese salad, poached egg
23.0	Grilled lamb w. smoky yoghurt, five vegetable burghul & rocket
Juno & May is open for DINNER Tuesday to Saturday	
SWEETS	
12.0	Juno Sundae - ask staff for today's awesome flavour
14.0	Henry's favourite chocolate soft centred pudding, English toffee, vanilla-bean ice cream
14.0	Eton Mess, a mess of fresh strawberries, meringue & cream
14.0	Mango curd, coconut panna cotta, pineapple, mint & green tea biscotti

DRINKS	
3.8/3.5	Coffee / Espresso
4.5	Chai
4.0	Hot chocolate
4.5	Tea – Black, Earl Grey, Peppermint, Green, Chamomile, Lemon & ginger
6.5	Iced Chocolate / Coffee
6.5	Milkshake – Chocolate, strawberry, vanilla, caramel
6.5	Spider – Vanilla ice-cream in raspberry or lemonade
8.0	Fresh Fruit Smoothie – Banana, strawberry, mixed berry, green
4.5	Juice – Orange, apple, pineapple, cranberry
4.0	Softies – Coke, Diet Coke, Raspberry, Lemonade, Orange, Lemon, Mineral Water, Chinotto, Limonata, Blood orange



WINES BY THE GLASS / BEER	
15.0	Bloody May (our version of the Bloody Mary)
	<u>BEER</u>
8.5	4 Pines Kolsch
8.5	4 Pines Pale Ale
8.5	Melbourne Bitter
8.5	Peroni Nastro Azzurro
	<u>GLASS</u> <u>WINE</u>
13.5	NV Chandon Brut Sparkling – Yarra Valley
9.0	Tai Nui Sav Blanc – Marlborough NZ
10.0	Tar & Roses Pinot Grigio – Strathbogie Ranges VIC
10.0	Nanny Goat Chardonnay – Central Otago NZ
11.0	Foster e Rocco Rose – Heathcote VIC
10.0	Totara Pinot Noir – Marlborough NZ
9.0	Mojo Shiraz – Barossa Valley SA
13.0	Two Hands “Sexy Beast” Cab Sav – McLaren Vale SA
12.0	Terrazas Malbec – Argentina



BREAKFAST
—
LUNCH



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