



JUNOON

RESTAURANT & BAR

ENTREE

BARA CEVICHE

Humpty doo Farm bara, green apple, Fennel, Chili, Lime, blood orange, lime pearl and passion fruit Dressing. **\$20**

EDIBLE GARDEN SALAD

Burrata Cheese Mouse, White wine glazed carrot puree, baby carrot cooked in orange juice, lime pearl, rye bread soil, Parmesan crisps, micro greens. **\$15**

BONE MARROW ON TOAST

Toasted house made ciabatta, baby capers, parsley, pickled shallots, lime dressing, finished with aged evo. **\$18**

GREEN PEA AND BURRATA SALAD

Savory tart, pea cream, fennel, green apple mint lime juice, burrata cheese. **\$15**

ARANCINI

Wild mushrooms, Arborio rice, white wine, parmesan. **\$15**



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MAINS

BEEF TENDERLOIN

200 gm. 365 days grain fed King Island tenderloin, potato terrine, parsnip puree, red wine braised pearl onion, served with red wine jus. **\$45**

DUCK BREAST

Honey glazed duck breast, confit duck leg croquette, orange and ginger infused pumpkin puree, pumpkin fondant, served with duck jus. **\$35**

ROASTED PORK BELLY

Slow roasted pork belly, caramelized green apple puree, baby rainbow heritage carrot, crispy pork scratching, served with pork jus. **\$34**

PUMKIN AND BURRATA RISOTTO

Pumpkin Risotto, Parmesan, burrata, micro greens. **\$30**

HUMPTY DOO BARRAMUNDI

Crispy skin Humpty Doo farm barramundi, lemon and bell pepper sauce, wild mushroom polenta disc, citrus salad. **\$36**

CHICKEN BREAST

Chicken Breast stuffed with chicken and wild mushroom farce, red and yellow bell pepper collie, potato terrine, served with chicken jus. **\$34**

RACK OF LAMB

French trim Rack of lamb, cauliflower puree, red wine braised beef cheek croquette, balsamic glazed baby beet served with red wine jus. **\$38**

DESSERT

CHOCOLATE AND HAZELNUT CHEESE CAKE

Chocolate and hazelnut cheese cake Honey gram crackers, cashew nut ground, mascarpone cheese, hazelnut **\$20**

SEASONAL CITRUS TART

Seasonal citrus fruit, house made sweet pastry, citrus curd, served with house made citrus sorbet **\$18**

KIDS MENU

Chicken nuggets and chips with tomato sauce **\$10**

Battered fish and chips **\$12**

Wedges **\$8**



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WINE

HOUSE WINE

TIDE CHASER SAUVIGNON BLANC

The palate is crisp, vivacious & persistent with fresh passionfruit, citrus, guava & lychee flavours. **(GLASS \$9.50, BOTTLE \$39)**

TIDE CHASER CABERNET SAUVIGNON

This wine has a compelling structure & balance with flavours of plum, blackcurrant & mulberry. **(GLASS \$9.50, BOTTLE \$39)**

SPARKLING WINE

1337 BLANC DE BLANC

The sophisticated palate shows a beautifully defined sparkling wine with intense, lingering flavours of lemon and lime. The finish is rich and complex with a bright, clean natural acidity. **(GLASS \$12, BOTTLE \$55)**

IL FIORE PROSECCO

Aromas of mountain flowers, hints of ripe, golden apple. Dry, soft and flavoursome, fruity, harmonious finish. **(GLASS \$12, BOTTLE \$55)**

NV PIPER HEIDSIECK BRUT (ONE HUNDRED CRUS)

A structured full-bodied & franc wine, Juicy, fleshy pear & golden grape texture. The finish narrows to citrus & grapefruit flavours. **(BOTTLE \$145)**

WHITE WINES

2023 – SHOTTESBROOKE ESTATE SAUVIGNON BLANC

Lifted citrus blossom, meadow flowers and fresh grass merge with gooseberry and tropical fruits to create a complex and intriguing bouquet. A fresh and juicily sweet citrus palate with lime and tropical undertones leads you to the lingering minerality of the finish. With an elegant, stylish and undulating palate, juicy acid carries the fresh red berry fruit flavours through to a red berry fruit flavours through to a firm, structural finish **(GLASS \$11, BOTTLE \$49)**

2022 - ROBERT OATLEY SIGNATURE CHARDONNAY

A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's oaked wine grown on selected sites across Australia's highest performing chardonnay region. **(GLASS \$15, BOTTLE \$65)**

FIORE PINK MOSCATO 200ML

Aromas of rose water, spicy poached pears and jasmine. Fresh pomegranate sweetness & a fine spritz **(BOTTLE \$15)**

RED WINES

2022 - ORGANIC HILL ROSE

Opening with a fresh sweetness, the wine displays a complex flavour profile featuring nuanced hints of earthy beetroot, fresh guava and confectionery watermelon. With a lovely dry finish. **(GLASS \$15, BOTTLE \$60)**

2023 - SHOTTESBROOKE ESTATE PINOT NOIR

Enticing aromas of strawberry and satsuma plum intermingle with subtle spice on the bouquet. With an elegant, stylish and undulating palate, juicy acid carries the fresh red berry fruit flavours through to a red berry fruit flavours through to a firm, structural finish **(GLASS \$15, BOTTLE \$60)**

2021 - ORGANIC HILL CABERNET SAUVIGNON

Ruby red in colour with lifted aromas of eucalypt and blackberries. The medium to full-bodied palate exudes a lovely early note of caramel balanced with delicious blackberry undertones bound together by fine, velvety tannins. **(GLASS \$15, BOTTLE \$60)**

2018 - SHOTTESBROOKE RESERVE 'ELIZA' SHIRAZ

This vibrant, powerful yet elegant shiraz is characterised by rich, dark forest fruit flavours supported by layers of delightfully creamy oak. The soft yet sturdy tannins provide a textural edge, before finishing with a pleasant length. **(GLASS \$20, BOTTLE \$80)**

2012 - BELLA RIDGE MUSEUM SHIRAZ

Loaded with chocolate & berry flavours and a hint of toasty oak. A small addition of Viognier accentuates a rich & intense nose. **(SELL PER BOTTLE ONLY \$120)**

JUNOON COCKTAIL \$20

THE GORKHE MAGARITA

(Tequilla, Cointreau, Lime juice)

HIGH TIDE MAI TAI

(Dark spiced rum, White rum, Cointreau ,lime juice)

TIPSY KIRAN SOUR

(Whisky/Amaretto, egg white, lime juice, bitters)

LAURE NEGRONI

(Campari, gin, red vermouth, orange bitters)

THE SUNDOWN MOJITO

(Bacardi Blanca, mint, strawberry syrup, soda, lime and crushed ice)

FRENCH SOLTI MARTINI

(vodka, Chambord, pineapple juice and raspberries)

BHASME PINA COLADA

(Malibu, white rum, Pineapple juice and coconut cream)

BEER AND CIDER

ON TAP (LOCAL CRAFT BEER)

DOUGY BROWN ALE (SCHONER \$10 , PINT \$12)

CONSULTANT PALE ALE (SCHONER \$10 , PINT \$12)

TERRITORY MID (SCHONER \$9 , PINT \$11)

BOOFHREAD LAGER (SCHONER \$10 , PINT \$12)

ALI MAY GINGER BEER (SCHONER \$10 , PINT \$12)

LULU HARD LEMONADE (SCHONER \$10 , PINT \$12)

IN THE BOTTLE

ASAHI DRY \$10

GREAT NORTHERN SUPER CRISP \$9

PERONI \$10

CORONA \$10

JAMES SQUARE APPLE CIDER \$10

