



JUNOON
RESTAURANT & BAR

**ME
for
NU**

ENTRÉE

- BARRA CEVICHE** (GF DF) **\$25**
Humpty Doo farm barra, green apple, fennel, chili, lime, pink grapefruit, lime pearl, passion fruit dressing, microgreens.
- EDIBLE GARDEN SALAD** (GF options available) **\$18**
Burrata cheese, white wine and orange glazed carrot puree, baby carrots cooked in orange juice and ginger, lime pearl, rye bread soil, parmesan crisps, microgreens.
- BONE MARROW ON TOAST** (DF options available) **\$25**
Toasted house-made ciabatta, baby capers, parsley and rocket salad, pickled shallots, herb crumb, lime dressing, finished with aged EVO.
- WILD MUSHROOM ARANCINI** **\$16**
Wild mushroom, arborio rice, white wine, parmesan.
- BEEF TATAKI** (GF, DF options available) **\$22**
Beef tataki, ponzu sauce, wasabi avocado mousse, ginger foam, microgreens.
- SCALLOPS IN A SHELL** (GF options available) **\$25**
Scallops, chili lime butter, herbed crumb, pickled shallots, microgreens.

MAINS

- BEEF TENDERLOIN (MB+2, GF)** **\$53**
200 gm Pinnacle grass-fed beef tenderloin, potato terrine, parsnip cream, sautéed baby heritage carrot, asparagus, red wine jus.
- DUCK BREAST (GF)** **\$38**
Pan-seared duck breast, confit duck leg sautéed in wild mushroom, ginger, and orange-infused pumpkin cream, pumpkin pearl, red wine jus.
- ROASTED PORK BELLY** (GF DF) **\$38**
Confit pork belly in duck fat, caramelized green apple puree, baby rainbow heritage carrot, pork scratching, pork jus.
- WILD MUSHROOM AND POTATO GNOCCHI** **\$35**
Sautéed wild mushroom, russet potato, parmesan, parsley, and butter sauce, microgreens.
- FISH OF THE DAY (MP)**
Please see daily special sheet
- CHICKEN BREAST** **\$38**
Chicken breast stuffed with chicken farce and wild mushroom, stuffed chicken wings with chicken farce, potato fondant, peach coulis, served with chicken jus.
- RACK OF LAMB (GF)** **\$42**
French-trimmed rack of lamb, beet puree, labneh, beetroot fondant, served with red wine jus.



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SIDES

- ROASTED FLATHEAD MUSHROOM (GF)** **\$10**
Garlic butter, flathead mushroom, parsley, and thyme mix.
- PARRIS MASH (GF)** **\$8**
Russet potato, unsalted butter, salt, and pepper.
- GREENS BEANS (GF)** **\$8**
Baby green beans, chili garlic butter, parsley mix, microgreens.
- CHIPS (GF DF)** **\$8**
House-made aioli, tomato sauce.
- CITRUS SALAD (GF DF)** **\$10**
Rocket and microgreen mix, green apple, fennel, pink grapefruit, baby radish.

KIDS MENU

- CHICKEN NUGGETS AND CHIPS** with tomato sauce **\$10**
- WEDGES** **\$8**
- BATTERED FISH AND CHIPS** **\$12**

DESERT

- CARAMEL MACADAMIA TART** **\$20**
Condensed milk, macadamia, sweet pastry, golden syrup, caramel ice cream.
- SEASONAL TART** **\$20**
Seasonal citrus fruit, house-made sweet pastry, citrus curd, citrus sorbet.
- TIRAMISU** **\$22**
Mascarpone cheese, coffee, sponge cake, chocolate flakes, Disaronno, coffee ice cream.



DRINK MENU

ON TAP

(Local Craft Beer)

- Territory Mid (Schöner) \$10 Pint, \$12
- Consultant Pale Ale (Schöner) \$10 Pint, \$12
- Boofhead Lager (Schöner) \$10 Pint, \$12
- Dougy Brown Ale (Schöner) \$10 Pint, \$12

IN THE BOTTLE:

- Asahi Dry \$10
- Great Northern Super Crisp \$10
- Peroni \$10
- Corona \$10
- Somersby Apple Cider \$10
- Ginger Beer \$13

Peroni (0%) Non Alcoholic

SOFT DRINKS

- Coke \$5
- Coke Zero \$5
- Red Bull \$5
- Sprite \$5
- Pineapple Juice \$5
- Orange Juice \$5
- Cranberry Juice \$5
- Saxby Ginger Beer \$5

VODKA:

- Vodka O \$10
- Grey Goose \$12
- Belvedere \$12

GIN:

- Gordon's Dry Gin \$10
- Roku Gin \$12
- Hendrick's \$12
- Prohibition Gin \$12
- Four Pillars \$12
- Darwin Craft Gin \$12
- Komasa Japanese Craft Gin \$12
- Ginato – Orange and Nebbiolo Grape Pink Gin \$12

TEQUILA:

- Sierra Blanco \$10
- Patron \$14
- 1800 \$14
- Don Julio \$14

RUM:

- Bacardi White \$10
- Malibu \$11
- Captain Morgan Spiced Rum \$11
- Kraken \$12
- Sailor Jerry \$11
- Plantation \$14



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DRINK

JUNOON SIGNATURES \$22

- **Pinkster**
Pink Gin, Elderflower Liqueur, Sparkling Wine, Raspberry Coulis, Mint, Tonic Water
- **Lychee Boom**
Vodka, Lychee Liqueur, Elderflower Liqueur, Lemon Juice
- **Yamazakura Old Fashion**
Yamazakura Whiskey, Ginger Syrup, Orange Bitters
- **Agave dill delight**
Tequila, Cointreau, Fresh Dill, Lime Juice, Agave syrup
- **Tropical temptation**
Chilli-Infused Rum, Spiced Rum, Pineapple Syrup, Pineapple Juice, Lime Juice
- **Orange Drop**
Vodka, Cointreau, Fresh Orange, Thyme Syrup, Lemon Juice

CLASSICAL COCKTAIL \$20

(Ask the table attendant for the options)

WHISKEY:

Bourbon:

- Wild Turkey \$10
- Woodford Reserve \$14
- Jack Daniel's – Tennessee \$10

Scotch:

- Chivas Regal 13 Year \$12
- Monkey Shoulder \$12
- Blue Label \$25
- Glenfiddich 12 Year \$14
- Bowmore 12 Year \$14
- Ballantine's \$11

Other Whiskey:

- Yamazakura \$15
Blended Japanese Whiskey
- Canadian Club \$11
- Jameson \$11

Liquors:

- Midori \$10
- Cointreau \$10
- Chambord \$10
- Disaronno \$10
- Pimm's \$10
- Mr. Black – Coffee Liquor \$10
- Elderflower \$10
- Galliano White Sambuca \$11

Aperitif:

- Aperol \$10
- Campari \$10
- Ouzo \$10



WINE

JUNOON WINE

HOUSE WINE

Cloud Street Sauvignon Blanc

Regional, Vic Bottle **\$40** Glass **\$10**
(Tropical fruit, with a touch of citrus and a long dry finish)

Wee Angus Merlot

Central, Vic Bottle **\$45** Glass **\$10**
(Plummy fruit Flavours with hint of cedary oak)

SPARKLING AND MOSCATO

Yarraburn NV Brut 200 ml

Yarra Valley, Vic Bottle **\$12**
(Elegant flavours of lemon meringue and hazelnut)

Villa Fresco prosecco

King Valley, Vic Bottle **\$50**
(A bright, Fruity and Creamy Sparkling)

WHITE WINES

Shaw and Smith Sauvignon Blanc

Adelaide Hills, SA Bottle **\$65**
(A complex flavour of citrus, Floral and nettle)

Dead Man Walking Riesling

Clare Valley, SA Bottle **\$50**
(Rich Flavours of peach, tangerine and passion fruit)

First Drop Pinot Grigio

Adelaide Hills, SA Bottle **\$55** Glass **\$12**
(Delicious pear, lime and citrus zest, crisp and dry)

Xanadu Crica 77 Chardonnay

Margaret River, WA Bottle **\$48** Glass **\$11**
(Elegant and complex with flavours of nectarine, citrus and nashi pear)



WINE

RED WINES

Days of Rose

Barossa Valley, SA Bottle **\$45** Glass **\$10**
(Dry and savoury, bright red fruit and peppery spice and refreshing acid)

Riposte The Dagger Pinot Noir

Adelaide Hills, SA Bottle **\$55** Glass **\$12**
(Fresh red berries and black cherries that linger on the palate)

Kalleske Clarry's GSM

Barossa Valley, SA Bottle **\$60** Glass **\$14**
(Spicy and flavoursome, with delicious juicy red fruit, earth and spice)

First Drop Mother Milk Shiraz

Barossa Valley, SA Bottle **\$65** Glass **\$15**
(soft and slurpy with dark cherry and blackberry, soft textured tannins)

Mr. Riggs Outpost Cabernet Sauvignon

Coonawarra, SA Bottle **\$58**
(Flavour some Cabernet with classic mint and chocolate flavours)

PREMIUM REDS

Pierro LtCF Cabernet Merlot

Marget River, WA Bottle **\$100**
(Full bodied, Complex Flavours of blackberry, Cassis and plum)

Howard Park Abercombie Cabernet Sauvignon

Marget River, WA Bottle **\$200**
(Smooth and Opulent red fruits, spice, well balanced layers of flavours)

St. Hallet Blackwell Shiraz

Barossa Valley, SA Bottle **\$120**
(complex flavours of blackberry and black forest fruits, brilliantly structured)

d' Arenberg Dead Arm Shiraz

Mclaren Valley, SA Bottle **\$150**
(Concentrated flavours of blackberry, black cherry, olive and spice)

Kalleske Eduard Old Vine Shiraz

Barossa Valley, SA Bottle **\$150**
(Full bodied with inky dark fruits and mocha, soft grippy finish)

