



**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)** **\$25**  
Toasted house-made ciabatta, baby capers, parsley and rocket salad, pickled shallots, garlic herb oil, lime dressing, finished with aged EVO.

**WILD MUSHROOM ARANCINI** **\$18**  
Wild mushroom, arborio rice, white wine, parmesan.

**BEEF TATAKI (GF, DF)** **\$22**  
Beef tataki, ponzu sauce, wasabi avocado mousse, microgreens.

**SCALLOPS IN A SHELL (GF options available)** **\$25**  
Scallops, chili lime butter, herbed crumb, pickled shallots, microgreens.

**CHICKEN DUMPLINGS (DF)** **\$16**  
Hand chopped chicken mince, garlic, coriander, spring onion, Himalayan spices, house made dough, tomato chutney.

**SMOKED BARRA** **\$20**  
House smoked Humpty Doo barra, crispy brioche bun, cream cheese, capers, gherkin, dill, parsley, chives, lime juice and lime pearl.

**STEAK TARTARE** **\$25**  
Hand cut Pinnacle grass-fed beef tenderloin, shallots, gherkin, caper, chives, parsley, dijon mustard, tabasco, salt cured egg yolk, parmesan crisps.

## 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.

**GREEN 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.



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## MAINS

### **BEEF TENDERLOIN (MB+2, GF) \$56**

200 gm Pinnacle grass-fed beef tenderloin, potato terrine, parsnip cream, sautéed baby heritage carrot, asparagus, potato dauphinoise, red wine jus.

### **DUCK BREAST (GF) \$42**

Pan-seared duck breast, confit duck leg with sautéed shiitake mushroom, confit potato, braised baby radish in beef stock, asparagus, red wine jus.

### **ROASTED PORK BELLY (GF, DF) \$40**

Confit pork belly in duck fat, caramelized green apple puree, baby rainbow heritage carrot, pork scratching, pork jus.

### **WILD MUSHROOM AND POTATO GNOCCHI \$36**

Sautéed wild mushroom, russet potato, parmesan, parsley, and butter sauce, microgreens.

### **FISH OF THE DAY (MP)**

Please see daily special sheet.

### **CHICKEN BREAST (GF) \$38**

Chicken breast stuffed with chicken farce and wild mushroom, stuffed chicken wings with chicken farce, potato fondant, peach coulis, served with chicken jus.

### **LAMB LOIN (GF) \$53**

SA Lamb loin, parsnip puree, potato fondant, sautéed baby carrot and asparagus, served with red wine jus.

### **PUMPKIN RISOTTO WITH OSSO BUCCO (GF) \$45**

Red wine Braised osso Bucco, Arborio rice, parmesan cheese, orange and ginger infused pumpkin cream.

## KIDS MENU

### **CHICKEN NUGGETS AND CHIPS with tomato sauce \$10**

### **WEDGES \$8**

### **BATTERED FISH AND CHIPS \$12**

## DESSERT

### **CARAMEL MACADAMIA TART \$20**

Condensed milk, macadamia, sweet pastry, golden syrup, caramel ice cream.

### **LEMON CHEESECAKE \$20**

Seasonal citrus fruit, Mascarpone cheese house-made sweet pastry, citrus curd, citrus sorbet.

### **TIRAMISU \$22**

SMascarpone 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)*

