

## ENTRÉE

<b>Barra Ceviche (GF, DF)</b>	<b>\$25</b>
Humpty Doo farm barramundi, green apple, fennel, chilli, lime, pink grapefruit, lime pearls, passionfruit dressing, microgreens.	
<b>Tomato Tartare (GF, DF, vegan option available)</b>	<b>\$25</b>
Roasted heirloom tomato, sun-dried tomato, chives, parsley, gherkins, baby capers, shallots, buffalo mozzarella, basil.	
<b>Bone Marrow on Toast (DF)</b>	<b>\$27</b>
Toasted house-made ciabatta, baby capers, parsley and rocket salad, pickled shallots, garlic herb oil, lime dressing, finished with aged EVOO.	
<b>Wild Mushroom Arancini</b>	<b>\$18</b>
Wild mushrooms, Arborio rice, white wine, parmesan.	
<b>Beef Tataki (GF, DF)</b>	<b>\$23</b>
Seared beef tataki, ponzu sauce, wasabi avocado mousse, microgreens.	
<b>Scallops in a Shell (GF option available)</b>	<b>\$26</b>
Scallops, chilli lime butter, herbed crumb, pickled shallots, microgreens.	
<b>Chicken Dumplings (DF)</b>	<b>\$17</b>
Hand-chopped chicken mince, garlic, coriander, spring onion, Himalayan spices, house-made dough, tomato chutney.	
<b>King Prawns (GF)</b>	<b>\$25</b>
King prawns, chilli lime butter, tomato chutney, microgreens.	
<b>Steak Tartare (GF, DF option available)</b>	<b>\$25</b>
Hand-cut Pinnacle grass-fed beef tenderloin, shallots, gherkin, capers, chives, parsley, Dijon mustard, Tabasco, salt-cured egg yolk, parmesan crisps.	
<b>Slow-Braised Lamb Ribs (GF, DF option available)</b>	<b>\$25</b>
Slow-braised lamb ribs marinated in house spices, parsnip cream, chimichurri sauce.	
<b>SIDES</b>	
<b>Roasted Mushrooms (GF)</b>	<b>\$10</b>
Garlic butter, flat mushrooms, parsley and thyme.	
<b>Paris Mash (GF)</b>	<b>\$10</b>
Russet potato, unsalted butter, salt and pepper.	
<b>Green Beans (GF)</b>	<b>\$10</b>
Baby green beans, chilli garlic butter, parsley, microgreens.	
<b>Chips (GF, DF)</b>	<b>\$8</b>
House-made aioli, tomato sauce.	
<b>Citrus Salad (GF, DF)</b>	<b>\$10</b>
Rocket and microgreens, green apple, fennel, pink grapefruit, baby radish.	



**JUNOON**  
RESTAURANT & BAR

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## MAINS

- Beef Tenderloin (MB+2, GF)** **\$58**  
200g Pinnacle grass-fed beef tenderloin, potato terrine, parsnip cream, king oyster mushroom, sautéed baby heritage carrots and asparagus, red wine jus.
- Duck Breast (GF)** **\$45**  
Pan-seared duck breast, confit duck leg, sautéed shiitake mushrooms, pommes paillason, baby corn, heritage carrots, peach coulis, red wine jus.
- Pork Chops (GF)** **\$45**  
Pan-seared pork chops, Paris mash, chorizo and butter bean stew, served with pork jus.
- Wild Mushroom & Potato Gnocchi** **\$36**  
Sautéed wild mushrooms, russet potato gnocchi, parmesan, parsley, butter sauce, microgreens.
- Fish of the Day (MP)**  
Please see the daily specials sheet.
- Lamb Backstrap (GF)** **\$56**  
SA lamb backstrap, parsnip cream, potato terrine, labneh, sautéed baby carrots and broccolini, served with red wine jus.
- Pumpkin Risotto with Red Wine-Braised Beef Cheek (GF)** **\$45**  
Red wine-braised beef cheek, Arborio rice, parmesan, orange and ginger-infused pumpkin cream.
- Beef Cheek (GF)** **\$45**  
Red wine-braised beef cheek, silky mashed potato, roasted seasonal vegetables, red wine jus, microgreens.
- Chicken Breast (GF)** **\$40**  
Chicken breast stuffed with chicken farce and wild mushrooms, stuffed chicken wings, potato fondant, peach coulis, served with chicken jus.

## KIDS MENU

- Chicken nuggets and chips** with tomato sauce **\$10**
- Wedges** **\$10**
- Battered fish and chips** **\$14**

## DESSERT

- Lemon Cheesecake (V, GF DF)** **\$20**  
Seasonal citrus fruits, mascarpone, house-made sweet pastry, citrus sorbet.
- Pistachio Crème Brûlée** **\$22**  
Pistachio, cream, milk, egg yolk, golden syrup.

# 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)*

