

ENTRÉE

Barra Ceviche (A, GF, DF)	\$26
Humpty Doo Farm barramundi, green apple, fennel, chilli, lime, pink grapefruit, lime pearls, passionfruit dressing, microgreens.	
Tomato Tartare (GF, DF, vegan option available)	\$25
Roasted heirloom tomato, sun-dried tomato, chives, parsley, gherkins, baby capers, shallots, buffalo mozzarella, basil.	
Bone Marrow on Toast (DF)	\$28
Toasted house-made ciabatta, baby capers, parsley and rocket salad, pickled shallots, garlic herb oil, lime dressing, finished with aged EVOO.	
Wild Mushroom Arancini	\$18
Wild mushrooms, Arborio rice, white wine, parmesan.	
Beef Tataki (GF, DF)	\$23
Seared beef tataki, ponzu sauce, wasabi avocado mousse, microgreens.	
Scallops in a Shell (A, GF option available)	\$26
Scallops, chilli lime butter, herbed crumb, pickled shallots, microgreens.	
Chicken Dumplings (DF)	\$18
Hand-chopped chicken mince, garlic, coriander, spring onion, Himalayan spices, house-made dough, tomato chutney.	
King Prawns (A, GF)	\$25
King prawns, chilli lime butter, tomato chutney, microgreens.	
Steak Tartare (GF, DF option available)	\$25
Hand-cut Pinnacle grass-fed beef tenderloin, shallots, gherkin, capers, chives, parsley, Dijon mustard, Tabasco, salt-cured egg yolk, parmesan crisps.	
Slow-Braised Lamb Ribs (GF, DF option available)	\$25
Slow-braised lamb ribs marinated in house spices, parsnip cream, chimichurri sauce.	
SIDES	
Roasted Mushrooms (GF)	\$11
Garlic butter, flat mushrooms, parsley and thyme.	
Paris Mash (GF)	\$10
Russet potato, unsalted butter, salt and pepper.	
Green Beans (GF)	\$11
Baby green beans, chilli garlic butter, parsley, microgreens.	
Chips (GF, DF)	\$8
House-made aioli, tomato sauce.	
Citrus Salad (GF, DF)	\$12
Rocket and microgreens, green apple, fennel, pink grapefruit, baby radish.	



JUNOON
RESTAURANT & BAR

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MAINS

- Beef Tenderloin (MB+2, GF)** \$60
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)** \$47
Pan-seared duck breast, pommes paillasson, confit duck leg and shiitake mushroom duxelles, baby corn, baby heritage carrots, sautéed spring vegetables, 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 (A, MP)**
Please see the daily specials sheet.
- Lamb Backstrap (GF)** \$58
SA lamb backstrap, potato fondant, sautéed spring vegetables, labneh, served with red wine jus.
- Pumpkin Risotto with Red Wine-Braised Beef Cheek (GF)** \$46
Red wine-braised beef cheek, Arborio rice, parmesan, orange and ginger-infused pumpkin cream.
- Beef Cheek (GF)** \$46
Red wine-braised beef cheek, silky mashed potato, roasted seasonal vegetables, red wine jus, microgreens.
- Chicken Breast (GF)** \$43
Chicken breast stuffed with chicken farce and wild mushrooms, stuffed chicken wings, potato fondant, salt-baked baby beetroot, baby raddish, asparagus, snow peas, sautéed baby corn and baby carrot, served with chicken jus.

KIDS MENU

- Chicken nuggets and chips** with tomato sauce \$12
- Wedges** \$10
- Battered fish and chips** \$14

DESSERT

- Lemon Cheesecake (V, GF DF)** \$22
Seasonal citrus fruits, mascarpone, house-made sweet pastry, citrus sorbet.
- Pistachio Crème Brûlée** \$23
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



JUNOON
RESTAURANT & BAR

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)

