

Oysters [GF]

\$4.5 each (min 3)

Natural

Freshly Shucked, lime wedges

Mignonette

Raspberry Vinegar

Ceviche

Lemon, lime, shallots

Granita

Orange, Dessert lime, lemon

Tapas

Nigella Seed Bread [V] 8

Freshly house baked and served with house churned butter

Olives [VG, GF] 9

Served with house pickles

Crispy Potatoes [VG, GF] 11

Fried potatoes with rosemary salt and served with chipotle mayo

Corn on the Cob [V, GF] 12

Char-grilled local sweet corn, garlic herb butter

Mushroom and Cheese Doughnuts [V] 16

Savoury doughnuts made of shitake mushrooms and gruyere cheese, served with sour cream and salmon roe

Junipers Fried Chicken [GF] 17

Served with fermented chilli aioli and pickles

Salt & Pepper Squid [GF] 18

S&P calamari, fermented chilli aioli

Chicken Liver Pate [can be GF] 18

Cherry glaze and nigella seed bread

Sticky BBQ Pork Ribs [GF] 19

House made BBQ sauce, apple and radish salad



Spinach and Ricotta Ravioli [VG] 22

House made ravioli filled with ricotta and spinach and served with truffle pecorino

Burrata Cheese [Can be GF] 24

Harissa Chilli, BBQ grapes, Lavosh

Chargrilled King Prawns [GF] 28

Served with preserved orange hot sauce and fennel salad

BBQ Octopus [GF] 28

Fermented spicy tomato, pickled daikon, BBQ grapes

Charcuterie Platter For Two

[GF] 55

Wagyu Bresaola, Nduja, Soppressa, Pyengana Cheddar, olives, apple and pear chutney, house pickles and served with quinoa crackers.

Large Meals

Roasted Half Chicken [GF] 34

Sauce Mole, Iceberg & Pickle Salad

Fish of the Day 36

Served with Chefs daily accompaniment

Mayura Station Wagyu [GF] 300g/600g 48/90

Iceberg and pickled salad

Junipers Platter for Two

[GF] 85

House made Merguez Sausage, Pork ribs, Salt & Pepper squid, Junipers Fried Chicken, Crispy potatoes & side salad

Sides

Iceberg Salad with Radish, Shallots and Raspberry Vinaigrette [GF, VG] 12

Sauteed Greens with Chilli and Almond [GF, VG] 12

Desserts

All Things Tropical [GF] 14

Coconut Sorbet, Coconut Shortbread, Toasted Coconut and Passionfruit

Chocolate & Caramel [GF, VG] 14

70% Valrhona dark chocolate Jaffa Brownie, smoked caramel ice-cream, raspberry

Junipers Cheese Board [GF, V]

1 Cheese 14

2 Cheese 22

3 Cheese 35

Chef's selection of local cheeses, apple and pear chutney, fruits, nuts, quinoa crackers

Kids Special 15

Includes a soft beverage

Fried Chicken [GF]

With Fried potatoes

Linguini Napolitano [VG]

Linguini, nap sauce, cheese

*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free