

# JUNCTION

MOAMA

## BAR MENU

### SMALL PLATES

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Tempura zucchini flower, Persian fetta, romesco sauce (v)\* EA | 7.5

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Sweet and sour tofu steamed bun, bean shoots, pickled cabbage (v)\* EA | 8

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Spicy pork steamed buns, cucumber, sriracha mayo\* EA | 8.5

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Soft blue corn taco, tempura hapuka, avocado puree, papaya, green mango\* EA | 9

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Burrata, smoked capsicum relish, basil oil & charred ciabatta (v) | 14

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House made tzatziki with pita bread (v) | 14

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Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF)(v) | 15

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Kingfish ceviche, chilli jam, prawn oil, garlic jelly (GF) | 18

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Cured meat share plate | 25

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Thrice cooked chips | 8

\*Denotes menu items containing nuts

### SOMETHING SWEET

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Junction lemon tart, lemon curd, toasted meringue, sesame sable | 15

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Pliable chocolate, salted caramel gel, dehydrated chocolate mousse\* | 15

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Coconut lime semifreddo, pineapple gel, brulee banana | 15

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Rhubarb ricotta doughnuts, chocolate orange sauce | 15

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Smashed chocolate pav, passionfruit pulp, lychees, coconut cream (GF)(DF)\* | 14

### CHEESE SELECTION

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CALENDAR marinated feta | 10  
Marinated in Spanish olive oil, garlic and herbs

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YARRA VALLEY DAIRY Black Savourine | 9  
Matured goats cheese dusted in ash with a nutty flavour

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L'ARTISAN Extravagant | 11.5  
Triple cream with a fluffy white mould and creamy paste

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PERENZIN Formajo Cioc Al Vinco Rosso | 11.5  
Mild semi hard cheese with a wine like flavour from grape skins

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BERRY'S CREEK Mossvale Blue | 11.5  
Mild and creamy salty blue

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Three cheese selection, with CAMILLO GROVE olive relish & lavosh | 27

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Five cheese board, lavosh, fresh bread, roulade, nuts and fruit | 37



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