

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

Thrice cooked chips (V) (DF)	8
Satay tofu steamed bun, bean shoots, pickled cabbage (V) *	EA 8
Spicy pork steamed buns, cucumber, sriracha mayo *	EA 8.5
Soft blue corn taco, tempura hapuka, avocado puree, papaya, green mango *	EA 9
Burrata, smoked capsicum relish, basil oil & charred ciabatta (V)	14
Lamb kibbeh, roasted cauliflower hummus, flatbread (DF) *	14
Tempura Poblano peppers, cashew cream stuffing, tahini, romesco (Vg) *	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Beetroot cured ocean trout, wasabi avocado sorbet, linseed crisps (GF) (DF)	17
Cured meat share plate	25

*Denotes menu items containing nuts

SOMETHING SWEET

Compressed persimmon, orange mousse, drunken grapes, lemon crumb	15
Coconut lime semifreddo, pineapple gel, brulee banana	15
Coconut pandan panna cotta, Thai basil crumb, grapefruit gel (Vg) (GF) *	15
Spiced cheesecake, sour cherry gel, chocolate sponge, blackberry sorbet	15
Chocolate gateaux, espresso pasta, fromage blanc sorbet, raspberry	16

CHEESE SELECTION

YARRA VALLEY DIARY Black Savourine Matured goats cheese dusted in ash with a nutty flavour	9
CALENDAR Marinated Feta Marinated in Spanish olive oil, garlic and herbs	10
L'ARTISAN Extravagant Triple cream with a fluffy white mould and creamy paste	11.5
PERENZIN Formajo Cioc Al Vinco Rosso Mild semi hard cheese with a wine like flavour from grape skins	11.5
BERRY'S CREEK Mossvale Blue Mild and creamy salty blue	11.5
Three cheese selection, with CAMILLO GROVE olive relish & lavosh	27
Five cheese board, lavosh, fresh bread, roulade, nuts and fruit	37



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