

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

Housemade spiced bar nuts	7
Thrice cooked chips (V) (DF)	8
Burrata, smoked capsicum relish, basil oil & charred ciabatta (V)	14
Lamb kibbeh, roasted cauliflower hummus, flatbread *	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Satay soft shell crab, betel leaf, green papaya (DF) *	16
Beetroot cured ocean trout, wasabi avocado sorbet, linseed crisps (GF) (DF)	17
Beef tartare, black garlic, horseradish, fried capers, croutons	18
Cured meat share plate	25

*Denotes menu items containing nuts

GF - Gluten free

DF - Dairy free

V - Vegetarian

Vg - Vegan

Other dishes may contain traces of nuts

Please notify staff of any allergies

Substitutions politely declined

SOMETHING SWEET

Compressed persimmon, orange mousse, drunken grapes, lemon crumb	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

L'ARTISAN Marcel Organic Jersey cow milk, golden geotrichum rind, creamy paste	11.5
PERENZIN Formajo Ciock Al Vino Rosso Mild semi hard cheese with a wine like flavour from grape skins	11.5
FROMAGERS CANTALIENS Fourme D'Ambert Mild and creamy with long blue finish	11.5
Three cheese selection	27

SOMETHING FLIGHTY

Three whisky taster flight (15ml)	20
See staff for more details	



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