

# JUNCTION

MOAMA

## BAR MENU

### SMALL PLATES

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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 *	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

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\*Denotes menu items containing nuts

### SOMETHING SWEET

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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

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### CHEESE SELECTION

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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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