

JUNCTION

MOAMA

VEGETARIAN | VEGAN MENU

SMALL PLATES

House marinated warm olives (Vg)	7
Housemade spiced bar nuts	7
Satay tofu, betel leaf, bean shoots, pickled cabbage (V) (VgO) *	EA 8
Roasted cauliflower hummus, flatbread (Vg) *	12
Burrata, smoked capsicum relish, basil oil & charred ciabatta (V)	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V) (VgO)	15

LARGE PLATES

Beetroot risotto, candied walnuts, heirloom beetroot, fried goats cheese (V) (GF) (VgO) *	30
Pumpkin and mustard fruit agnolotti, fat hen, arugula, corgette (V) *	30

SIDES

Blackened broccolini, miso butter, hazelnuts (GF) (VgO) *	8
Thrice cooked chips, kewpie mayo (V) (DF) (VgO)	8
Grilled gem lettuce, hummus, quinoa, tahini (Vg) (GF)	8
Smashed chat potatoes, rosemary salt, truffle oil (Vg) (GF)	8

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 Cioc 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

*Denotes menu items containing nuts

GF - Gluten free

DF - Dairy free

V - Vegetarian

Vg - Vegan

VgO - Vegan option available

Other dishes may contain traces of nuts | Please notify staff of any allergies



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