

JUNCTION

MOAMA

VEGETARIAN | VEGAN MENU

SMALL PLATES

House marinated warm olives (Vg) | 7

Satay tofu steamed bun, bean shoots, pickled cabbage (V) (VgO) * EA | 8

Roasted cauliflower hummus, flatbread (Vg) * | 12

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

Tempura Poblano peppers, cashew cream stuffing, tahini, romesco (Vg) * | 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

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 Ciock Al Vino 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 | 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



@junctionmoama