

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

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| Oysters Natural Ponzu Agro Dolce | EA 4.5 |
| Thrice cooked chips | 8 |
| Housemade tzatziki with pita bread | 12 |
| Baharat spiced cauliflower, saffron vinaigrette & black garlic (GF) (v) | 15 |
| Kingfish ceviche, tempura betel leaf, pomegranate & candied coconut (2) | 17 |
| Deep sea scallops, compressed pineapple, pork jam & bonito mayo (2) (GF)* | 16 |
| Wagyu beef carpaccio, wild mushrooms & celeriac remoulade (GF) | 18 |
| Tempura zucchini flower, Persian fetta, romesco sauce* | EA 7.5 |
| Char sui pork steamed buns, apple kimchi | EA 8.5 |
| Char grilled octopus, pickled radish, Korean pepper mayo & salsa verde (GF) | 19.5 |
| Soft blue corn taco, beef mole, avocado puree, smoked corn & pickled cabbage (GF)* | EA 9 |
| Cured meat share plate, housemade ciabatta | 25 |

SOMETHING SWEET

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| Orange blossom ricotta fritters, creme anglaise* | 14 |
| Coconut sago, mango gel, coconut sand & lemon and lime sorbet | 14 |
| White chocolate panna cotta, raspberry sorbet & basil crumb* | 14 |
| Smashed chocolate pav, passionfruit pulp, lychees & coconut cream (GF)(DF)* | 14 |

CHEESE SELECTION

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| Calendar marinated feta Marinated in Spanish olive oil, garlic and herbs | 10 |
| YARRA VALLEY DAIRY Black Savourine Matured goats cheese dusted in ash with a nutty flavour | 9 |
| L'ARTISAN Extravagant A triple cream with a fluffy white mould and creamy paste | 11.5 |
| L'ARTISAN Mepunga Gruyere A golden yellow nutty cheese with a herbacious finish | 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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