

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

Freshly shucked oysters (GF) Natural Ponzu Champagne mignonette	EA 4.5
Tempura zucchini flower, Persian fetta & romesco sauce (v)*	EA 5
Sweet and sour 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 & mango*	EA 9
Burrata, smoked capsicum relish, basil oil & charred ciabatta (v)	14
House made tzatziki with pita bread (v)	14
Baharat spiced cauliflower, saffron vinaigrette & black garlic (GF)(v)	15
Kingfish ceviche, chilli jam, prawn oil, garlic jelly (GF)	18
Cured meat share plate	25
Thrice cooked chips	8

*Denotes menu items containing nuts

SOMETHING SWEET

Junction lemon tart, lemon curd, toasted meringue & sesame sable	15
Pliable chocolate, salted caramel gel & dehydrated chocolate mousse*	15
Coconut lime semifreddo, pineapple gel, brulee banana	15
Rhubarb ricotta doughnuts, chocolate orange sauce	15
Smashed chocolate pav, passionfruit pulp, lychees & coconut cream (GF)(DF)*	14

CHEESE SELECTION

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 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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