

JUNCTION

MOAMA

BAR MENU

SHARE PLATES

Thrice cooked chips, kewpie mayo	8
BBQ corn cob, smoked paprika, jalapeno jack cheese (GF)	8
Jerusalem artichoke squash, jerk spiced chicken, smoked corn & turtle beans	13
Baharat spiced cauliflower, saffron vinaigrette & black garlic (GF) (v)	14
Yellowfin tuna ceviche, pickled shallot, wakame, avocado puree & chilli jam (GF)	16
Deep sea scallops, cider apple, pork jam & bonito mayo (2) (GF)*	14
Wagyu beef carpaccio, wild mushrooms & celeriac remoulade (GF)	18
Lemongrass cured salmon, Thai spiced watermelon gazpacho, blue swimmer crab & avocado (GF)	16
Balsamic braised beef short rib, celeriac mash & salsa verde (GF)	17
Cured meat plate with housemade ciabatta	25

SOMETHING SWEET

Tea smoked chocolate fondant, creme anglaise, tuile	14
Coconut sago, mandarin gel, coconut sand and lemon sorbet (GF)	14
Tonka bean creme brulee, basil and pistachio crumb & rhubarb and vanilla sorbet*	14
Chocolate pav, smashed strawberries and blood orange, coconut cream, macadamia praline & wattleseed snow (GF) (DF)*	14

CHEESE SELECTION

Woombye Cheese Company Blackall Gold Washed Rind A washed rind cheese with a delicate flavour profile	8
Rouzaire Brie de Nangis A yeasty rippled rind with soft rich oily texture	8
Marcel petite Comte 'Le Comte Bleu' A type of gruyere with a nutty texture and a gentle honey flavour	8
Kick-Ass Cheddar Combination of English block Cheddar and smokey Sriracha chili	8
Les Fromagers Cantaliens Fourme d'Ambert Mild and creamy in flavour with a long blue finish	8
Three cheese plate, with Camillo Grove olive relish & lavosh	23



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