

# JUNCTION

MOAMA

## BAR MENU

### SMALL PLATES

Coconut chicken steamed bun, red cabbage, Asian herbs, EA| 8.5  
sriracha mayo

Mapo tofu steamed bun, red cabbage, Asian herbs (v)\* EA| 8

Soft corn taco, adobo lamb shoulder, cucumber salsa, EA| 9  
chimmichurri (GF)

Roasted cauliflower and tahini with pita bread (v) | 13

Kingfish ceviche, ponzu, diced cucumber, wasabi avoca-  
do puree & sesame cracker | 17

Baharat spiced cauliflower, saffron vinaigrette & black  
garlic (GF)(v) | 15

Deep sea scallops, toasted peanuts, chilli caramel, pork  
jam & pineapple relish\* | 16

Wagyu beef carpaccio, wild mushrooms, celeriac  
remoulade & crispy lotus root (GF) | 18

Twice cooked quail breast, harissa carrot puree, quail leg  
lollipop, currant gastrique (GF) | 24

Cured meat share plate, housemade ciabatta | 25

Thrice cooked chips | 8

### SOMETHING SWEET

Junction lemon tart, lemon curd, toasted meringue &  
sesame sable | 14

Pliable chocolate, salted caramel gel & dehydrated  
chocolate mousse\* | 14

Spiced pear soufflé, ginger crumb & green apple sorbet | 14

Apple and basil crumble, milk sorbet\* | 14

Smashed chocolate pav, passionfruit pulp, compressed  
watermelon & coconut cream (GF)(DF)\* | 14

### CHEESE SELECTION

Calendar marinated feta | 10  
Marinated in Spanish olive oil, garlic and herbs

YARRA VALLEY DAIRY Black Savourine | 9  
Matured goats cheese dusted in ash with a nutty  
flavour

L'ARTISAN Extravagant | 11.5  
A triple cream with a fluffy white mould and creamy  
paste

Heidi Gruyere | 11.5  
Nutty texture with a hint of sweetness

BERRY'S CREEK Mossvale Blue | 11.5  
Mild and creamy salty blue

Three cheese selection, with CAMILLO GROVE olive  
relish & lavosh | 27

Five cheese board, lavosh, fresh bread, roulade, nuts  
and fruit | 37

\*Denotes menu items containing nuts



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