

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

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 & daikon remoulade (GF)	18
Char sui pork steamed buns, apple kimchi	EA 8.5
Char grilled octopus, pickled radish, Korean pepper mayo & salsa verde (GF)	19.5
Soft corn taco, beef mole, avocado puree, smoked corn & pickled cabbage (GF)*	EA 9
Thrice cooked chips	8
Cured meat share plate, housemade ciabatta	25

SOMETHING SWEET

Orange blossom ricotta doughnuts, creme anglaise*	14
Coconut sago, mango gel, coconut sand & lemon and lime sorbet (GF)	14
White chocolate panna cotta, raspberry sorbet & basil crumb*	14
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 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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