

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- | 17
do puree & sesame cracker

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

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

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

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

Cured meat share plate, housemade ciabatta | 25

Thrice cooked chips | 8

SOMETHING SWEET

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

Coconut sago, mango gel & lemon sorbet (GF) | 14

Chocolate soufflé | 14

Apple and basil crumble, milk sorbet* | 14

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

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 | 27
relish & lavosh

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



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REGION'S
FINEST