

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU WITH A CHEF'S SELECTION FEED ME MENU.

Five course	55/pp
Seven course- includes something sweet	70/pp

Whole table only and compulsory for groups of 10+

CURED MEATS

McIVOR FARM Berkshire capocollo Pork scotch rolled in Italian style herbs and spices then dry cured for 3 months	9
SALUMI AUSTRALIA inferno Hot salami packed with chilli	9
Prosciutto di Parma 15months aged	9
McIVOR FARM Berkshire lomo Pork loin rolled in Spanish style spices and dry cured for 3 months	10
SALUMI AUSTRALIA salame casareccio Homestyle Italian salami	9
Cured meat share plate, housemade ciabatta	25

SMALL PLATES

Coconut chicken steamed bun, red cabbage, Asian herbs, sriracha mayo	EA 8.5
Mapo tofu steamed bun, red cabbage, Asian herbs (v)*	EA 8
Soft corn taco, adobo lamb shoulder, cucumber salsa, chimmichurri (GF)	EA 9
Roasted cauliflower and tahini with pita bread (v)	13
Kingfish ceviche, ponzu, diced cucumber, wasabi avocado 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

JUNCTION

MOAMA

LARGE PLATES

Sticky master stock PACDON PARK pork hock, sour herb salad, chilli caramel	34
Seafood bouillabaisse, snapper, mussels, baby octopus, chinese doughnut	36
Pan seared Duck breast, mushroom jus gras, duck leg croquette, cherry & coffee crumb*	38
DARLING DOWNS Wagyu Scotch, szechuan pepper sauce, charred lime (GF)	MP
EVERYTHING WAGYU Beef ragout, housemade pappardelle, pecorino	32
Leek risotto, globe artichoke relish, fresh greens (GF)(v)	30

SIDES

Blackened broccolini, tomato and apple kasundi (GF)*	8
Thrice cooked chips, kewpie mayo	8
Chorizo cassoulet, gremolata	8
Roast kumara, avocado, pomegranate molasses (GF)*	8

SOMETHING SWEET

Junction lemon tart, lemon curd, toasted meringue & sesame sable	14
Coconut sago, mango gel & lemon sorbet (GF)	14
Chocolate soufflé	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 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
Heidi Gruyere Nutty texture with a hint of sweetness	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

LOCAL PRODUCERS DINNER

SATURDAY 19 MAY
\$ 6 5 P P

Join us for our annual Local Producers Dinner as part of the Flavours of Echuca Moama Festival.

Discover the region's finest as we showcase local producers throughout Echuca Moama and beyond. Enjoy canapes on arrival paired with local beverage offerings*. Then indulge over a 3 course meal designed by Head Chef Dave Palmer

*Further beverages at bar prices

Ask staff for details on how to purchase your tickets



SHARE YOUR JUNCTION EXPERIENCE WITH US AND FOLLOW US ON SOCIAL MEDIA FOR EVENTS, MENU UPDATES AND BEHIND THE SCENES SNEAK PEEKS.

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*Denotes menu items containing nuts
Other dishes may contain traces of nuts
Substitutions politely declined.
Please notify staff of any allergies.