

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

SALUMI AUSTRALIA LONZA | 9
peppercorn, juniper berry cured and aged pork loin

SALUMI AUSTRALIA inferno | 9
Hot salami packed with chilli

Prosciutto di Parma 15months aged | 9

SALUMI AUSTRALIA sopressa milano | 10
Mild red wine and pepper infused salami

SALUMI AUSTRALIA salame casareccio | 9
Homestyle Italian salami

Cured meat share plate, housemade ciabatta | 25

SMALL PLATES

Freshly shucked oysters (GF) EA| 4.5
Natural
Ponzu
Champagne mignonette

Tempura zucchini flower, Persian fetta, romesco sauce (v)* EA| 7.5

Sweet and sour tofu steamed bun, bean shoots, pickled cabbage (v)* EA| 8

Spicy pork steamed buns, cucumber, sriracha mayo* EA| 8.5

Soft blue corn taco, tempura hapuka, avocado puree, papaya, green mango* EA| 9

Burrata, smoked capsicum relish, basil oil, charred ciabatta (v) | 14

House made tzatziki with pita bread (v) | 14

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

Portarlington mussels, white wine butter sauce, chilli, ciabatta | 18

Miso wagyu beef, kimchi, pickled mushrooms, samphire (GF) | 18

Kingfish ceviche, chilli jam, prawn oil, garlic jelly (GF) | 18

JUNCTION

MOAMA

LARGE PLATES

Pan fried Spanish mackerel, Puy lentils, pickled fennel, blood orange | 36
(GF)*

Dijon glazed Poussin, charred eggplants, pumpkin puree, kaiserfleisch jus* | 36

Pumpkin and mustard fruit agnolotti, nettle verde, corgette (v)* | 30

DARLING DOWNS WAGYU Scotch, szechuan pepper sauce, charred lime | MP

Sticky master stock PACDON PARK pork hock, sour herb salad, chilli caramel* | 34

Beetroot risotto, candied walnuts, heirloom beetroot, fried goats cheese (v)* | 30

SIDES

Charred broccoli, tahini, chickpeas, hazelnuts (GF)* | 8

Thrice cooked chips, kewpie mayo | 8

Local greens, pear, Mossvale blue, lemon(GF)* | 8

Zaatar roasted kent pumpkin, gremolata | 8

SOMETHING SWEET

Junction lemon tart, lemon curd, toasted meringue, sesame sable | 15

Pliable chocolate, salted caramel gel, dehydrated chocolate mousse* | 15

Coconut lime semifreddo, pineapple gel, brulee banana | 15

Rhubarb ricotta doughnuts, chocolate orange sauce | 15

Smashed chocolate pav, passionfruit pulp, lychees, 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
Triple cream with a fluffy white mould and creamy paste

PERENZIN Formajo Cioc Al Vino Rosso | 11.5
Mild semi hard cheese with a wine like flavour from grape skins

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

LOCAL PRODUCERS

We love showcasing local produce on our menu, here are some of our current seasonal producers that make what we do, even better!

Pacdon Park
Everything Wagyu
Darling Downs
B&B Basil
Salumi Australia
McIvor Farm
Camillo Grove
Yarra Valley Dairy
L'Artisan Cheese
Berry's Creek
Salute Oliva



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

@junctionmoama
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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.