

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 OUR CHEF'S SELECTION FEED ME MENU'S.

Five course | 55/pp

Seven course- includes something sweet | 70/pp

WHOLE TABLE ONLY

Compulsory for groups of 10+

CURED MEATS

McIVOR FARM Berkshire capocollo | 9
Pork scotch rolled in Italian style herbs and spices then dry cured for 3 months

SEVENS CREEK WAGYU 9+ Salami | 9
Coarsely ground in the traditional Italian style and mixed with cracked black pepper and salt, giving it a rich, clean flavour.

Prosciutto di Parma 15months aged | 9

McIVOR FARM Berkshire lomo | 10
Pork loin rolled in Spanish style spices and dry cured for 3 months

SALUMI AUSTRALIA salame casareccio | 9
Homestyle Italian salami

SEVENS CREEK WAGYU Bresaola | 10
Hand-salted with a berry and spice recipe and dry-aged for three months, a full beef flavour with a hint of sweetness to finish.

Cured meat share plate | 25

SMALL PLATES (GREAT TO SHARE)

Jerusalem artichoke squash, jerk spiced chicken, smoked corn & turtle beans | 10

Baharat spiced cauliflower, saffron vinaigrette & black garlic (GF) (v) | 14

Yellowfin tuna ceviche, pickled shallot, wakame, avocado puree & chilli jam (GF) | 16

Deep sea scallops, cider apple, pork jam & bonito mayo (2) (GF)* | 14

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

Lemongrass cured salmon, Thai spiced watermelon gazpacho, blue swimmer crab & avocado (GF) | 16

Balsamic braised beef short rib, celeriac mash & salsa verde (GF) | 17

King prawns, nuoc cham, tomato & lime (GF) | 18

JUNCTION

MOAMA

LARGE PLATES

BBQ Ocean Trout miso, pickled shitake, samphire kimchi & squid ink cracker (GF) | 29

Mole Chicken, charred eggplant, smoked corn salsa & labne (GF)* | 34

Market Beef, szechuan pepper sauce, charred lime (GF) | MP

12 hr slow braised McIVOR FARM Berkshire Pork cheek, cauliflower puree & spiced moghrabieh* | 37

Black garlic and marrow stuffed Saltbush Lamb rack, sweet onion gratin & burnt onion soubise (GF)* | 40

Ras el hanout roasted carrot Risotto, heirloom carrot relish & labne (v)(GF) | 26

SIDES

Blackened broccolini, tomato and apple kasundi (GF)* | 8

Thrice cooked chips, kewpie mayo | 8

Charred eggplant, smoked corn salsa & labne* | 8

BBQ corn cob, smoked paprika, jalapeno jack cheese (GF) | 8

Miso roasted pumpkin, labne & gremolata* | 8

SOMETHING SWEET

Tea smoked chocolate fondant, creme anglaise, tuile | 14

Coconut sago, mandarin gel, coconut sand and lemon sorbet (GF) | 14

Tonka bean creme brulee, basil and pistachio crumb & rhubarb and vanilla sorbet* | 14

Chocolate pav, smashed strawberries and blood orange, coconut cream, macadamia praline & wattleseed snow (GF)(DF)* | 14

CHEESE SELECTION - 50 GRAM

Woombye Cheese Company Blackall Gold Washed Rind | 8
A washed rind cheese with a delicate flavour profile

Rouzaire Brie de Nangis | 8
A yeasty rippled rind with soft rich oily texture

Marcel petite Comte 'Le Comte Bleu' | 8
A type of gruyere with a nutty texture and a gentle honey flavour

Kick-Ass Cheddar | 8
Combination of English block Cheddar and smokey Sriracha chili

Les Fromagers Cantaliens Fourme d'Ambert | 8
Mild and creamy in flavour with a long blue finish

Three cheese plate, with Camillo Grove olive relish & lavosh | 23

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WINTER COCKTAILS

Looking for something a little different to try? Indulge with one of our delicious winter cocktails.

Winter Mojito
The New York
Whisky Smash
Spiced Gin Pear Fizz
Mulled Wine

Or ask our friendly staff for a look at our beverage list for more.

THE REGION'S FINEST · DISCOVER

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