

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

BUNDARRA BERKSHIRES capocollo	9
Cured in salt, pepper, bay leaf, juniper berries, chilli and red wine. A sweet, rich and aromatic meat with a hint of heat	
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
BUNDARRA BERKSHIRES little French ham	10
Little boneless leg muscle simply cured overnight with salt, then brushed, dried and rubbed with pepper and air-dried to mature	
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 TO SHARE

CAMILLO GROVE olives (GF) (v)	6
Kangaroo kibbeh, harissa spiced butternut squash, flat bread*	10
Baharat spiced cauliflower, saffron vinaigrette & black garlic (GF) (v)	14
Yellowfin tuna ceviche, pickled shallot, wakame, avocado puree & chilli jam (GF)	16
Hervey Bay scallops, cider apple, pork jam & bonito mayo (2) (GF)*	14
Wagyu beef and black bean tartare, chilli jam & hens egg (GF)	16
CROSSIES 'CADOS Fried zucchini flower, Persian fetta & romesco (v)*	EA 6
Lemongrass cured salmon, Thai spiced watermelon gazpacho, blue swimmer crab & avocado (GF)	16
King prawns, nuoc cham, tomato & lime (GF)	18

JUNCTION

MOAMA

LARGE PLATES TO SHARE

BBQ Ocean trout miso, pickled shitake, samphire kimchi & squid ink cracker (GF)	29
Crisp coconut chicken, watermelon curry & lychee (GF)*	32
Market beef, szechuan pepper sauce, charred lime (GF)	MP
Twice cooked pork belly, kimchi pineapple & papaya(GF)*	35
Seared lamb backstrap, smoked eggplant, sweet pea & charcoal	40
Ras el hanout roasted carrot risotto, heirloom carrot relish & labne (v)(GF)	26

SIDES

Charred kipflers (GF)	8
Thrice cooked chips, kewpie mayo	8
Kimchi pineapple & papaya (GF)	8
BBQ corn cob, smoked paprika, jalapeno jack cheese (GF)	8
Grain salad with sweet pea & goats fetta	8

SOMETHING SWEET

Junction Sundae mess*	14
Pineapple and coconut parfait, yuzu sorbet, kaffir lime and papaya gel & coconut crumb (GF)	14
Vanilla Pannacotta, THE STRAWBERRY PICK strawberries, pomegranates & raspberry sorbet (GF)*	14
Chocolate pav, smashed figs, coconut cream, macadamia praline & wattleseed snow (GF)(DF)*	14

CHEESE SELECTION - 50 GRAM

L'Artisan Organic Le Rouge	8
A washed rind cheese with intense aroma and flavour	
Woombye Truffle Triple Cream Brie	8
An indulgent combination of rich triple cream and earthy truffle	
L'Artisan Fermier	8
Semi hard cheese with an ash layer, nutty flavour and smoky finish	
Kick-Ass Cheddar	8
Combination of English block Cheddar and smokey Sriracha chili	
Saint Geric	8
Triple cream blue with velvety texture and creamy flavour	
Three cheese plate, Camillo Grove olive relish & lavosh	22

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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HAVE YOU TRIED OUR COCKTAIL LIST?

We feel pretty chuffed that Fred Siggins from Melbourne's Black Pearl designed our unique cocktail list - and it is absolutely stunning! Our top picks are:

Berry Necessary
Clover Club
River Cruise
Alexandra the Great

Enjoy!

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.