

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

SALUMI AUSTRALIA inferno | 9  
Hot salami packed with chilli

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

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 | 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 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  
#junctionmoama



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