

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 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

Oysters | EA | 4.5
Natural
Ponzu
Agro Dolce

Housemade tzatziki with pita bread (v) | 12

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

Kingfish ceviche, tempura betel leaf, pomegranate & candied coconut (2) | 17

Deep sea scallops, compressed pineapple, pork jam & bonito mayo (2) (GF)* | 16

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

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

Char sui pork steamed buns, apple kimchi | EA | 8.5

Char grilled octopus, pickled radish, Korean pepper mayo & salsa verde (GF) | 19.5

Soft corn taco, beef mole, avocado puree, smoked corn & pickled cabbage (GF)* | EA | 9

JUNCTION

MOAMA

LARGE PLATES

Pan fried snapper, black risotto, saffron emulsion & radicchio (GF)* | 36

Duck breast, mushroom jus gras, duck croquette & coffee crumb* | 38

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

Lamb backstrap, cauliflower cous cous, fried red kale & harissa labneh (GF)* | 41

Korean glazed PACDON PARK pork shoulder, crispy school prawns, Asian herbs & puffed rice | 34

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

Asian herb salad, crispy school prawns, puffed rice | 8

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

Local greens, grilled peach, summer dressing | 8

SOMETHING SWEET

Orange blossom ricotta fritters, creme anglaise* | 14

Coconut sago, mango gel, coconut sand & lemon and lime sorbet | 14

White chocolate panna cotta, raspberry sorbet & basil crumb* | 14

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
A triple cream with a fluffy white mould and creamy paste

L'ARTISAN Mepunga Gruyere | 11.5
A golden yellow nutty cheese with a herbacious finish

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



SUNDAY 4 FEB
12.30PM


Join Champagne educator Kyla Kirkpatrick aka The Champagne Dame as she hosts a special Birds and Bubbles lunch.

Tickets include five sparkling wines partnered with four courses - all dishes being from birds!

Ask our staff for details.

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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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.