

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 Pork scotch rolled in Italian style herbs and spices then dry cured for 3 months	9
SALUMI AUSTRALIA inferno Hot salami packed with chilli	9
Prosciutto di Parma 15months aged	9
McIVOR FARM Berkshire lomo Pork loin rolled in Spanish style spices and dry cured for 3 months	10
SALUMI AUSTRALIA salame casareccio Homestyle Italian salami	9
Cured meat share plate, housemade ciabatta	25

SMALL PLATES

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
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 brocolini, 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 doughnuts, creme anglaise*	14
Coconut sago, mango gel, coconut sand & lemon and lime sorbet (GF)	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 Marinated in Spanish olive oil, garlic and herbs	10
YARRA VALLEY DAIRY Black Savourine Matured goats cheese dusted in ash with a nutty flavour	9
LARTISAN Extravagant A triple cream with a fluffy white mould and creamy paste	11.5
LARTISAN Mepunga Gruyere A golden yellow nutty cheese with a herbacious finish	11.5
BERRY'S CREEK Mossvale Blue Mild and creamy salty blue	11.5
Three cheese selection, with CAMILLO GROVE olive relish & lavosh	27
Five cheese board, lavosh, fresh bread, roulade, nuts and fruit	37

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