

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 Pork scotch rolled in Italian style herbs and spices then dry cured for 3 months	9
SEVENS CREEK WAGYU 9+ Salami Coarsely ground in the traditional Italian style and mixed with cracked black pepper and salt, giving it a rich, clean flavour.	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
SEVENS CREEK WAGYU Bresaola 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.	10
Cured meat share plate	25

SMALL PLATES TO SHARE

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

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LARGE PLATES TO SHARE

BBQ Ocean trout miso, pickled shitake, samphire kimchi & squid ink cracker (GF)	29
Chicken mole, charred eggplant, smoked corn salsa & labne*	34
Market beef, szechuan pepper sauce, charred lime (GF)	MP
12 hr slow braised McIVOR FARM Berkshire pork cheek, cauliflower puree & spiced moghrabieh*	37
Seared lamb backstrap, smoked eggplant, sweet pea & charcoal	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, labneh & gremolata	8

SOMETHING SWEET

Junction Sundae mess*	14
Pineapple and coconut parfait, yuzu sorbet, kaffir lime and mango gel & coconut crumb (GF)	14
Tonka bean creme brulee, basil and pistachio crumb & rhubarb and vanilla sorbet*	14
Chocolate pav, smashed figs, coconut cream, macadamia praline & wattleseed snow (GF)(DF)*	14

CHEESE SELECTION - 50 GRAM

L'Artisan Organic Le Rouge A washed rind cheese with intense aroma and flavour	8
Le Conquerant Camembert Strong and aromatic with deliciously soft and fudgy texture.	8
L'Artisan Fermier Semi hard cheese with an ash layer, nutty flavour and smoky finish	8
Kick-Ass Cheddar Combination of English block Cheddar and smokey Sriracha chili	8
Saint Gerie Triple cream blue with velvety texture and creamy flavour	8
Three cheese plate,	23
Cheese selections come with Camillo Grove olive relish & lavosh	

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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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#discovertheregionsfinest



SAVE THE DATE -
CHEESE
MASTERCLASS
SATURDAY 19 AUGUST
3 - 5 PM

Join Junction for the ultimate Cheese Masterclass.

We're teaming up with cheese expert David Herbert from Calendar Cheese Company. He was such a hit last year, we absolutely had to have him back!

Stay tuned on our social media pages for ticket details.

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.