

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

SALUMI AUSTRALIA LONZA peppercorn, juniper berry cured and aged pork loin	9
SALUMI AUSTRALIA inferno Hot salami packed with chilli	9
Prosciutto di Parma 15months aged	9
SALUMI AUSTRALIA sopressa milano Mild red wine and pepper infused salami	10
SALUMI AUSTRALIA salame casareccio Homestyle Italian salami	9
Cured meat share plate, housemade ciabatta	25

SMALL PLATES

House marinated warm olives, ciabatta (Vg)	7
Burrata, smoked capsicum relish, basil oil, ciabatta (V)	14
Lamb kibbeh, roasted cauliflower hummus, flatbread (DF)*	14
Tempura Poblano peppers, cashew cream stuffing, tahini, romesco (Vg) *	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Satay soft shell crab, tempura betel leaf, green papaya (DF) *	16
Beetroot cured ocean trout, wasabi avocado sorbet, linseed crisps (GF) (DF)	17
Spring Bay mussels, house curry, cherry tomatoes, coconut cream, charred ciabatta (DF)	18
Miso wagyu beef, kimchi, pickled mushrooms, samphire (GF)	18
Beef tartare, black garlic, horseradish, fried capers, croutons	18
Grilled octopus, gribiche, pickled radish, chorizo crumb (GF) (DF)	19

LARGE PLATES

Beetroot risotto, candied walnuts, heirloom beetroot, fried goats cheese (V) (GF) *	30
Pumpkin and mustard fruit agnolotti, rocket salsa verde, corgette (V) *	30
Pan fried swordfish, puy lentils, pickled fennel, ruby grapefruit (GF) *	36
PACDON PARK pork belly, Canadian scallop, celeriac remoulade, apple chutney (GF)	36
Smoked duck breast, beetroot gel, goats cheese foam, duck leg croquet	38
DARLING DOWNS WAGYU Scotch, szechuan pepper sauce, charred lime (DF)	MP

SIDES

Blackened broccoli, miso butter, hazelnuts (GF) *	8
Thrice cooked chips, kewpie mayo (V) (DF)	8
Grilled gem lettuce, hummus, quinoa, tahini (Vg) (GF)	8
Hand smashed chat potatoes, rosemary salt, truffle oil (Vg) (GF)	8

SOMETHING SWEET

Compressed persimmon, orange mousse, drunken grapes, lemon crumb	15
Coconut lime semifreddo, pineapple gel, brulee banana	15
Coconut pandan panna cotta, Thai basil crumb, grapefruit gel (Vg) (GF) *	15
Spiced cheesecake, sour cherry gel, chocolate sponge, blackberry sorbet	15
Chocolate gateaux, espresso pasta, fromage blanc sorbet, raspberry	16

CHEESE SELECTION

YARRA VALLEY DAIRY Black Savourine Matured goats cheese dusted in ash with a nutty flavour	9
CALENDAR marinated feta Marinated in Spanish olive oil, garlic and herbs	10
L'ARTISAN Extravagant Triple cream with a fluffy white mould and creamy paste	11.5
PERENZIN Formajo Cioc Al Vino Rosso Mild semi hard cheese with a wine like flavour from grape skins	11.5
BERRY'S CREEK Mossvale Blue Mild and creamy salty blue	11.5
Three cheese selection	27

JUNCTION

MOAMA

UPCOMING EVENTS

Sunday 12 May 2019

Mother's Day

We love our mums and they deserve nothing but the best - so why not treat them to Mother's Day at Junction!

We are offering a special Feed Me menu with a complimentary glass of sparkling for mum!

- \$45 per person
- 2 Small plates & 1 large
- Tea/coffee for the table
- Available for both lunch & dinner

Full menu will also be on offer.

Bookings essential - head to our website www.junctionmoama.com.au or ask staff for more details!



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
GF - Gluten free
DF - Dairy free
V - Vegetarian
Vg - Vegan
Other dishes may contain traces of nuts
Please notify staff of any allergies
Substitutions politely declined

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