

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 AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS WITH OUR CHEF'S SELECTION MENU.

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Five course	55 pp
Seven course - includes something sweet	70 pp

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Whole table only and compulsory for groups of 10+

### CHEESE SELECTION

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L'ARTISAN Marcel Organic Jersey cow milk, golden geotrichum rind, creamy paste	11.5
PERENZIN Formajo Cioc Al Vino Rosso Mild semi hard cheese with a wine like flavour from grape skins	11.5
FROMAGERS CANTALIENS Fourme D'Ambert Mild and creamy with long blue finish	11.5

### SHARE BOARDS

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Cured meat share plate, housemade ciabatta	25
Three cheese selection (V)	27
Handcrafted Junction charcuterie board	32

### SMALL PLATES

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House marinated warm olives (Vg)	7
Burrata, smoked capsicum relish, basil oil, ciabatta (V)	14
Lamb kibbeh, roasted cauliflower hummus, flatbread *	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Satay soft shell crab, 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

# JUNCTION

## MOAMA

### LARGE PLATES

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Beetroot risotto, candied walnuts, heirloom beetroot, fried goats cheese (V) (GF) *	30
Pumpkin and mustard fruit agnolotti, fat hen, arugula, 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
COHUNA WAGYU Market Beef, szechuan pepper sauce, charred lime (DF)	MP

### SIDES

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

### SOMETHING SWEET

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Compressed persimmon, orange mousse, drunken grapes, lemon crumb	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

\*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

### LOCAL PRODUCERS

We love showcasing local produce on our menu!

Here are some of our current seasonal producers who help make what we do even better!

- Pacdon Park
- Everything Wagyu
- Mansfield Coffee
- Cornelia Creek Wines
- B&B Basil
- L'Artisan Cheese
- Darlling Downs
- Salumi Australia
- Yarra Valley Dairy
- Salute Oliva



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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