

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 (Vg) | 7

Burrata, smoked capsicum relish, basil oil, ciabatta (V) | 14

Lamb kibbeh, roasted cauliflower hummus, flatbread * | 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

JUNCTION

MOAMA

LARGE PLATES

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

DARLING DOWNS WAGYU Scotch, szechuan pepper sauce, charred lime (DF) | MP

SIDES

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

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

CHEESE SELECTION

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 Ciock 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

UPCOMING EVENTS

Innocent Bystander Flights of Fancy

Thursday 23 May - Sunday 9 June

For three weeks Junction Moama and Innocent Bystander are joining forces to create a fabulous food and drink offer that you won't want to miss!

We are offering a special 4 course chef's choice Feed Me menu, with each course specially paired with a tasting glass of Innocent Bystander wine.

- \$80 per person
- Minimum 2 people
- 3 Small & 1 large plate
- Available for both lunch & dinner

Full menu will also be on offer throughout this time.

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

JUNCTIONMOAMA.COM.AU