

JUNCTION

Coffin Bay oyster (GF)	EA 3.5
Natural, Sweet and sour cucumber dressing, Miso dressing or Ponzu dressing	
Camillo Grove olives (GF) (v)	6
Thrice cooked chips, kewpie mayo	8

CURED MEATS

BUNDARRA BERKSHIRES capocollo	9
Cured in salt, pepper, bay leaf, juniper berries, chilli and red wine. A sweet, rich and aromatic meat with a hint of heat	
SEVENS CREEK WAGYU 9+ Salami	9
Coarsely ground in the traditional Italian style and mixed with cracked black pepper and salt, giving it a rich, clean flavour.	
Prosciutto di Parma 15months aged	9
BUNDARRA BERKSHIRES little French ham	10
Little boneless leg muscle simply cured overnight with salt, then brushed, dried and rubbed with pepper and air-dried to mature	
SALUMI AUSTRALIA salame casareccio	9
Homestyle Italian salami	
SEVENS CREEK WAGYU Bresaola	10
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.	
Cured meat share plate	25

CHEESE SELECTION - 50 GRAM

L'Artisan Organic Le Rouge	8
A washed rind cheese with intense aroma and flavour	
Woombye Truffle Triple Cream Brie	8
An indulgent combination of rich triple cream and earthy truffle	
L'Artisan Fermier	8
Semi hard cheese with an ash layer, nutty flavour and smoky finish	
Kick-Ass Cheddar	8
Combination of English block Cheddar and smokey Sriracha chili	
Saint Geric	8
Triple cream blue with velvety texture and creamy flavour	
Three cheese plate, Camillo Grove olive relish & lavosh	22