

JUNCTION

BAR MENU

SHARE PLATES

Thrice cooked chips, kewpie mayo		8
BBQ corn cob, smoked paprika, jalapeno jack cheese (GF)		8
Jerusalem artichoke squash, jerk spiced chicken, smoked corn & turtle beans		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)		17
King prawns, nuoc cham, tomato & lime (GF)		18
Cured meat plate		25

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SOMETHING SWEET

Tea smoked chocolate fondant, creme anglaise, tuile	14
Coconut sago, mandarin gel, coconut sand and lemon sorbet (GF)	14
Tonka bean creme brulee, basil and pistachio crumb & rhubarb and vanilla sorbet*	14
Chocolate pav, smashed strawberries and blood orange, coconut cream, macadamia praline & wattleseed snow (GF)(DF)*	14

CHEESE SELECTION - 50 GRAM

Woombye Cheese Company Blackall Gold Washed Rind A washed rind cheese with a delicate flavour profile	8
Rouzaire Brie de Nangis A yeasty rippled rind with soft rich oily texture	8
Marcel petite Comte 'Le Comte Bleu' A type of gruyere with a nutty texture and a gentle honey flavour	8
Kick-Ass Cheddar Combination of English block Cheddar and smokey Sriracha chili	8
Les Fromagers Cantaliens Fourme d'Ambert Mild and creamy in flavour with a long blue finish	8
Three cheese plate, with Camillo Grove olive relish & lavosh	23

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