

JUNCTION

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| Camillo Grove olives (GF) (v) | 6 |
| Thrice cooked chips, kewpie mayo | 8 |

CURED MEATS

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

CHEESE SELECTION - 50 GRAM

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