

JUNCTION

Thrice cooked chips, kewpie mayo | 8

CURED MEATS

McIVOR FARM Berkshire capocollo Pork scotch rolled in Italian style herbs and spices then dry cured for 3 months	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
McIVOR FARM Berkshire lomo Pork loin rolled in Spanish style spices and dry cured for 3 months	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

L'Artisan Organic Le Rouge A washed rind cheese with intense aroma and flavour	8
Le Conquerant Camembert Strong and aromatic with deliciously soft and fudgy texture.	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
