

JUNCTION

MOAMA

VEGETARIAN | VEGAN MENU

SMALL PLATES

House marinated warm olives (Vg)	7
Housemade spiced bar nuts	7
Satay tofu, betel leaf, bean shoots, pickled cabbage (V) (VgO)*	8 EA
Roasted cauliflower hummus, flatbread (Vg)*	12
Tempura zucchini flower, persian feta stuffing, romesco (V) (GFo)	8.5 EA
Burrata, smoked capsicum relish, basil oil & charred ciabatta (V)	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V) (VgO)	15

LARGE PLATE

Saffron risotto, asparagus salsa, maple creme fraiche, crisp sweet potato (V) (VgO) (GF)	30
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SIDES

Blackened broccolini, miso butter, hazelnuts (GF) (VgO)*	8
Thrice cooked chips, kewpie mayo (V) (DF) (VgO)	8
Grilled gem lettuce, hummus, quinoa, tahini (Vg) (GF)	8
Smashed chat potatoes, rosemary salt, truffle oil (Vg) (GF)	8

SOMETHING SWEET

Compressed melon, orange mousse, drunken grapes, lemon crumb	16
Coconut sago, watermelon, pineapple, Thai basil crumb, passionfruit sorbet (GF) (Vg)	16
Spiced cheesecake, sour cherry gel, chocolate sponge, blackberry sorbet	16
Chocolate marquise, espresso pasta, fromage blanc sorbet, raspberry	16

CHEESE SELECTION

L'ARTISAN Marcel Organic Jersey cow milk, golden geotrichum rind, creamy paste	11.5
ANNIE BAXTER Special Reserve Buffalo milk cheddar with lemon and grass overtones, crumbly texture	11.5
FROMAGERS CANTALIENS Fourme D'Ambert Mild and creamy with long blue finish	11.5
Three cheese selection	27

*Denotes menu items containing nuts

GF - Gluten free

DF - Dairy free

V - Vegetarian

Vg - Vegan

VgO - Vegan option available

Other dishes may contain traces of nuts | Please notify staff of any allergies



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