

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

Sydney rock oysters	4.5 EA
- Natural (GF) (DF) - Ponzu and wakame - Sweet and sour cucumber dressing	
Housemade spiced bar nuts	7
Thrice cooked chips (V) (DF)	8
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Tempura zucchini flower, persian feta stuffing, romesco (V) (GFo)	8.5 EA
Burrata, smoked capsicum relish, basil oil & charred ciabatta (V)	16
Lamb kibbeh, roasted cauliflower hummus, flatbread *	16
Satay soft shell crab, betel leaf, green papaya (DF) *	16
Smoked eel, pickled watermelon, spicy fennel, caviar (GF) (DF)	17
Cured meat share plate	25
Handcrafted Junction charcuterie board	32

*Denotes menu items containing nuts

GF - Gluten free

GFo - Gluten Free Option

DF - Dairy free

V - Vegetarian

Vg - Vegan

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

SOMETHING SWEET

Compressed melon, orange mousse, drunken grapes, lemon crumb	16
Coconut sago, watermelon, Chinese cinnamon doughnut, Vietnamese coffee ice cream	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

SOMETHING FLIGHTY

Three whisky taster flight (15ml)	20
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See staff for more details



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