

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS WITH OUR CHEF'S SELECTION MENU.

Five course | 65 pp
four small plates, one large plate

Six course | 70 pp
four small plates, one large plate, one dessert

Whole table only and compulsory for groups of 10+

SHARE BOARDS

Cured meat share plate, housemade ciabatta | 25

Three cheese selection (V) | 27

Handcrafted Junction charcuterie board | 32

SMALL PLATES

Sydney rock oysters | 4.5 ea

- Natural (GF) (DF)
- Ponzu and wakame
- Sweet and sour cucumber dressing

House marinated warm olives (Vg) | 7

Tempura zucchini flower, persian feta stuffing, romesco (V) | 8.5 EA
(GFo)

Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V) | 15

Burrata, smoked capsicum relish, basil oil, 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

Spring Bay mussels, house curry, cherry tomatoes, coconut cream, charred ciabatta (DF) | 18

Moroccan spiced venison loin, truffle polenta, Pedro Ximénez jus | 22

Seared Canadian scallops, cumin foam, sweet peas, squid ink coral | 22

JUNCTION

MOAMA

LARGE PLATES

Saffron risotto, asparagus salsa, maple creme fraiche, crisp sweet potato (V) (GF) | 32

Confit salmon, GLENORA HERITAGE super greens, carrot and fennel puree, leek ash, cucumber dill beurre blanc (GF) | 38

Dijon glazed chicken Ballotine, prosciutto, fingerling potato, peas, shallot dressing | 38

Soy braised beef short rib, smoked corn, apple fennel remoulade * (GF) (DF) | 39

COHUNA WAGYU Market Beef, szechuan pepper sauce, charred lime (DF) | MP

SIDES

Blackened brocolini, miso butter, hazelnuts (GF) * | 8

Thrice cooked chips, kewpie mayo (V) (DF) | 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, 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 | 11.5
Organic Jersey cow milk, golden geotrichum rind, creamy paste

ANNIE BAXTER Special Reserve | 11.5
Buffalo milk cheddar with lemon and grass overtones, crumbly texture

FROMAGERS CANTALIENS Fourme D'Ambert | 11.5
Mild and creamy with long blue finish

LOCAL PRODUCERS

We love showcasing local produce on our menu!

Here are some of our current seasonal producers who help make what we do even better!

- Pacdon Park
- Everything Wagyu
- Mansfield Coffee
- Cornelia Creek Wines
- B&B Basil
- L'Artisan Cheese
- Glenora Heritage Produce
- Salumi Australia
- Yarra Valley Dairy
- Salute Oliva



SHARE YOUR JUNCTION EXPERIENCE WITH US AND FOLLOW US ON SOCIAL MEDIA FOR EVENTS, MENU UPDATES AND BEHIND THE SCENES SNEAK PEEKS.



@junctionmoama
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*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