

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.

WHY NOT SELECT ONE OF OUR SET PRICE OPTIONS BELOW? YOU CHOOSE THE MEALS AND PAY A SET PRICE.

THREE COURSE OPTION
- ONE SMALL PLATE, ONE LARGE PLATE, ONE DESSERT | 65 PP
ADDED MATCHED WINE PACKAGE - 100ML | 90 PP

FOUR COURSE OPTION
-TWO SMALL PLATES, ONE LARGE PLATE, ONE DESSERT | 80 PP
ADDED MATCHED WINE PACKAGE - 100ML | 105 PP

Whole table only and compulsory for groups of 10 and above
There is an additional charge per head if the Market Beef is requested as the main

Junction has carefully put together the perfect matched wine suggestions listed underneath each meal for your enjoyment. Why not try it out?

SMALL PLATES

House made ciabatta, Salute olive oil, aged balsamic (V) (Vg) (Gfo) | 8

Burrata, smoked capsicum relish, basil oil, charred ciabatta (V) (Gfo) | 16
2019 Fallen Giants Rose, Grampians, VIC

Pumpkin, asparagus, goat cheese ravioli, artichoke veloute, beurre noisette (V) | 16
2018 Rob Dolan Blanc de Blanc, Yarra Valley, VIC

Lamb kibbeh, Moroccan pumpkin, pistachio crumb, flatbread (Gf) | 18
2019 All Saints Pinot Grigio, Rutherglen, VIC

Chicken and pork dumpling, Asian broth, herbs | 18
2019 Pizzini Sauvignon Blanc, King Valley, VIC

Spring Bay mussels, house curry, cherry tomatoes, coconut cream, charred ciabatta (DF) (Gfo) | 20
2018 Delatite Riesling, Mansfield, VIC

**Denotes menu items containing nuts

GF - Gluten free V - Vegetarian

GfO - Gluten Free Option Vg - Vegan

DF - Dairy free Vgo - Vegan Option

Other dishes may contain traces of nuts

Please notify staff of any allergies

Substitutions politely declined

JUNCTION

MOAMA

THIS IS A SINGLE USE MENU.

LARGE PLATES

Wild mushroom risotto, baby heirloom vegetables, truffle mousse, pecorino (V) (GF) | 32
2018 Kennedy 'Henrietta' Tempranillo, Heathcote, VIC

Sous Vide chicken breast, soft polenta, buttered asparagus, truss tomato, pesto foam (GF) | 38
2019 Toolangi Pinot Noir, Yarra Valley, VIC

Grilled Fish of the day, crab mash, Glenora Heritage super greens, cucumber dill beurre blanc (GF) | 38
2018 Montalto Pennon Hill Chardonnay, Mornington Peninsula, VIC

Lamb rack, green pea puree, charred onion, compressed sweet potato, jus (GF) | 39
2018 Kennedy 'Henrietta' Tempranillo, Heathcote, VIC

Market Beef of the day, hasselback potato mandarin sauce (GF) | MP
2017 Mount Langhi Ghiran 'Hollows' Shiraz, Grampians, VIC

SIDES

Brussel sprouts, honey mustard, pancetta (GF) | 8

Asparagus, beurre blanc, toasted hazelnuts (V) (GF)* | 8

Smashed chat potatoes, rosemary salt, truffle oil (Vg) (GF) | 8

SOMETHING SWEET

Ginger pudding, poached winter fruits, rum caramel, spiced nuts, honey thyme ice cream ** | 16
All Saints Muscadelle, Rutherglen, VIC

Chocolate delice, popcorn, pepper meringue, smoked vanilla bean ice cream ** | 16
Barbadillo Pedro Ximenez sherry, Spain

Lemon crème brulee, lemon myrtle, My dad's honeycomb, blueberry ice-cream ** (Gfo) | 16
2017 Wine X Sam 'Halo Effect' Late Harvest Viognier, Strathbogie, VIC

Selection of cheeses, fruit roulade, mixed nuts, lavosh, muscatel ** (Gfo) | 32
Penfolds Grandfather Tawny Port

LOCAL PRODUCERS

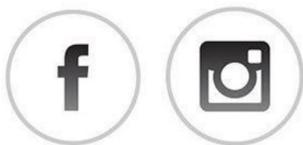
We love showcasing local produce on our menu!

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

- Mansfield Coffee
- Cornelia Creek Wines
- B&B Basil
- L'Artisan Cheese
- My Dad's Honey
- 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.



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JUNCTION

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THE REGION'S FINEST • DISCOVER