

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

Sweet potato croquettes, spiced pumpkin, onion jam, pickled vegetables parmesan crisp (V) (GF) | 16
2019 Pizzini Sauvignon Blanc, King Valley, VIC

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

Korean chicken bao buns, cucumber, kimchi, Asian herbs (2) | 17
Noble Boy Pale Ale Fitzroy Victoria

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

Spring Bay mussels, house curry, cherry tomatoes, coconut cream, charred ciabatta (DF) (GFo) | 18
2018 Delatite Riesling, Mansfield, VIC

Pork belly, scallops, caramelised apple puree, sweet peas, squid ink foam (DFo) (GFo) | 21
2018 Rob Dolan Blanc de Blanc, Yarra Valley, 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

LARGE PLATES

Wild mushroom risotto, asparagus, truffle, goats cheese (V)(GF) | 32
2018 Kennedy 'Henrietta' Tempranillo, Heathcote, VIC

Soy braised beef short rib, smoked corn, soft polenta, bacon crumb | 37
2018 Kennedy 'Henrietta' Tempranillo, Heathcote, VIC

Sous vide chicken breast, onion soubise, potato, Dutch carrots, thyme jus (GF) | 38
2019 Toolangi Pinot Noir, Yarra Valley, VIC

Crispy skin salmon, squid ink risotto, bok choy, citrus glaze (GF) | 38
2018 Montalto Pennon Hill Chardonnay, Mornington Peninsula, VIC

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

SIDES

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

Broccolini, beurre noisette, 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

THIS IS A SINGLE USE MENU

WEEKEND 2 COURSE LUNCH OFFERING

A choice of Entrée & Main Plus a glass of house wine of your choice for \$45 per person.

Ask you server for a look at the menu.

Bookings are essential.

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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 #joinusatjunction



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THE REGION'S FINEST • DISCOVER