

JUNCTION

MOAMA

BAR MENU

SMALL PLATES

House made ciabatta, Salute olive olives, balsamic	12
Burrata, peach relish, hibiscus, charred ciabatta	16
Crispy Korean tofu bao buns, cucumber, kimchi, Asian herbs (2)	18
Pulled lamb tacos, harissa yoghurt, pickled shallots, chimi churi (2)	18
Venison tartare, Australian dukkah, Crème fraîche, cured egg, capers	21

SOMETHING SWEET

Chocolate mousse, forest soil, cherry gel, Kirsch, crème Chantilly, cherry sorbet	16
Poached rhubarb, rhubarb jelly, rose foam, raspberry sorbet, pistachio praline	16
Compressed pineapple, lime espuma, saffron gel, coconut crumb, espelette, finger lime	16
Selection of cheeses, fruit roulade, mixed nuts, lavosh, muscatel	32

CHEESE SELECTION

L'Artisan Le Rouge, Victoria Washed rind, intense aroma, full flavour	11.5
L'Artisan Fermier, Victoria Semi-hard, thin layer of ash, buttery round flavour, slight nutty finish	11.5
Berry's Creek Buffalo Blue, Riverine Mild, creamy with a long blue finish	11.5
Selection of cheeses, fruit roulade, mixed nuts, lavosh, muscatel ** (GFo)	32

See staff for more details

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