

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 OUR SET PRICE OPTIONS BELOW?

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

THREE COURSE OPTION
- ONE SMALL PLATE, ONE LARGE PLATE, ONE DESSERT | 65 PP

Dietary requirements - This menu does not display dietary codes. Please ask our staff if you require a specific dietary menu.

SMALL PLATES

Grilled Australian tiger prawn, Old Bay spice, butter, crème fraîche (1)	9
House made ciabatta, Salute olive olives, balsamic	12
Burrata, peach relish, hibiscus, charred ciabatta	16
Sydney rock oysters, sake, mignonette, lemon (4)	18
Roasted beetroot, bearnaise, cabbage, hazelnuts	18
Crispy Korean tofu bao buns, cucumber, kimchi, Asian herbs (2)	18
Victorian mussels, samphire, beach banana, ndjua, cream	18
Pulled lamb tacos, harissa yoghurt, pickled shallots, chimi churi (2)	18
Venison tartare, Australian dukkah, crème fraîche, cured egg	21

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LARGE PLATES

Scampi risotto, preserved lemon, dill, paprika, whitlof, harissa, radish	38
Duck breast, rosti, brussel sprouts, beetroot puree, water cress, black berries jus	38
Grilled barramundi, fennel, onion, burnt butter, lemon, lovage, squash puree	38
Market Wagyu steak of the day, herb salad, assorted mustards, condiments	MP
Zucchini textures, broad bean salsa, carnaroli, goat cheese, honey	36

SIDES

Brussel sprouts, bacon, sour cream	9
Broccolini, garlic, sun dried tomatoes, almonds	9
Thrice cooked chips, salt bush, vinegar, sriracha mayo	9
Bitter leaf salad, fennel, lemon dressing	9

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, quince, olives, lavosh, muscatel	32

THIS IS A SINGLE USE MENU

NOW OPEN FRIDAY LUNCH

December through to January Junction is now open for lunch on Fridays

Closed Friday the 25th December & Friday 1st of January

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
- Glenora heritage farm
- Cheeky Grog Co



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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THE REGION'S FINEST • DISCOVER