

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

## SHARE BOARDS

House made ciabatta, Salute Oliva olives, balsamic |12  
Three cheese board, quince, lavosh, muscatel |32  
Three meats, pickled vegetables, lavosh, bread |32

## SMALL PLATES

Grilled Australian tiger prawn, Old Bay spice, butter, crème fraîche (1) |9  
Chilled tomato soup, almond, Dijon sorbet, olive oil, chervil |17  
Mozzarella, prosciutto, olive, nettle purée, Madagascan pepper |18  
Pacific oysters, sake, mignonette, lemon (4) |18  
Liquid parmesan tortellini, celeriac, walnut, apple, cèpe, black garlic |18  
Victorian mussels, samphire, beach banana, ndjua, cream |18  
Pork belly, sauerkraut, date and walnut sauce, fennel, caraway seed |19  
Beef tartare, Australian dukkah, crème fraîche, cured egg |19

# JUNCTION MOAMA

## LARGE PLATES

Carnaroli, cauliflower, blue cheese, hazelnut, egg sabayon, lemon, paprika |38  
Poached chicken breast, bacon, red elk, smoked corn puree, mushroom, jus |38  
Murray River cod, brassica leaves, macadamia cream, nasturtium, chestnut |40  
Sous vide beef fillet medium rare, caramelised onion, carrot, Junction butter, sorrel |40  
Market Wagyu steak of the day, herb salad, assorted mustards, condiments |MP

## SIDES

Grilled Sicilian leeks, chilli, parmesan, herbs |9  
Brussel sprouts, bacon, sour cream |9  
Broccolini, garlic, sun dried tomatoes, almonds |9  
Thrice cooked chips, salt bush, vinegar |9

## SOMETHING SWEET

Goat milk yoghurt semifreddo, passionfruit, black fig, honey, almond |16  
Poached rhubarb, rose foam, rhubarb jelly, raspberry sorbet, pistachio praline |16  
Pumpkin mousse, speculaas, crème fraiche ice cream, caramelia, VSOP sultanas, pecan |16  
Choice of a single cheese, quince, lavosh, muscatel |14

## 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
- Pacdon Park Pork
- B&B Basil
- L'Artisan Cheese
- My Dad's Honey
- Yarra Valley Dairy
- Salute Oliva
- Glenora Heritage Farm
- Cheeky Grog Co
- Bundarra Berkshires



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

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

