

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 OPTION 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

Jerusalem artichoke, puffed quinoa, preserved lemon, coffee, garlic cream, egg yolk, parsley | 18

Liquid parmesan tortellini, celeriac, walnut, apple, cèpe, black garlic | 18

Pork belly, sauerkraut, date and walnut sauce, fennel, caraway seed | 19

Cod belly katsu, soy dressing, pickled chilli, eschallot, furikake, miso caramel | 19

Grilled Tiger prawns, crustacean bisque, chive oil, rouille | 19

Truffle, mushroom carnaroli, black garlic, chives, lemon | 30

JUNCTION

MOAMA

LARGE PLATES

Carnaroli, cauliflower, blue cheese, hazelnut, egg sabayon, lemon, paprika | 38

Yapunyah Meadow chicken, kumquat, mushroom duxelle, chervil, potato boulangère, jus | 38

Murray River cod, beach vegetables, macadamia cream, brassica leaves, nasturtium | 40

Sous vide beef fillet medium rare, caramelised onion, carrot, Junction butter, sorrel | 42

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, saltbush, vinegar | 9

Parisienne mash, parmesan, truffle | 20

SOMETHING SWEET

Lemon & olive oil crème pâtissière, mandarin sorbet, honey wafer, pistachio | 16

Poached pear, chocolate mousse, tonka bean & espelette ice cream, coconut crumb | 16

Pumpkin mousse, speculaas, crème fraiche ice cream, caramelia, VSOP sultanas, pecan | 16

Choice of a single cheese, quince, lavosh, muscatel | 14

IT'S TRUFFLE SEASON!

“Truffle is the food for kings, gods and pigs.”

- Antonio Carluccio

Add French Black Périgord truffle to ANY dish on the menu for only \$5 per gram

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
- 12 Good Eggs
- Glenora Heritage Farm
- Cheeky Grog Co
- Bundarra Berkshires
- Yapunyah Meadow Chickens
- Alpine Truffles
- Warialda Belted Galloway Beef
- Aquna Sustainable Murray Cod



Dietary 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.

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