

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?

Compulsory for groups of 10 and above

* There may be additional charges per head for certain menu items. Your waitstaff will advise your table of these.

THREE COURSE OPTIONS

- ONE SMALL PLATE, ONE LARGE PLATE, ONE DESSERT | 75 PP
- ONE SHARE PLATE BETWEEN TWO, ONE LARGE PLATE, ONE DESSERT | 75 PP

TO START

- Cured meat share plate, housemade ciabatta | 40
GFo, DFo, N
- Three cheese selection, housemade ciabatta | 40
V, GFo, N

SMALL PLATES

- House-made ciabatta, Salute Oliva olives, 15 year aged balsamic | 16
Vg
- Jerusalem artichoke, leek, pasta, goats cheese, hazelnut | 20
V, Vgo, GFo, DFo, N
- Buffalo mozzarella, capsicum, chilli, olives, zucchini, ciabatta | 20
V, GFo
- Cured salmon, horseradish, citrus, fennel, dill | 22
GF, DFo
- Pork belly, cabbage, mustard, egg yolk, walnut, date, cream | 22
GF, DFo, N
- Tiger prawns, old bay spice, butter, avocado, corn | 22
GF, DFo
- Truffle risotto, black garlic, lemon, mushroom, walnut, tarragon | 10* | 30
GF, Vgo, V, DFo, N

JUNCTION

MOAMA

LARGE PLATES

- Risotto, pumpkin, amaretti, gruyere, sea veg, onion, miso | 40
V, Vgo, GF, DFo, N
- Milawa duck, beetroot, apple, chestnut, jus gras, sage | 45
DFo, GF, N
- Barramundi, bacon, barley, celery, garlic, shallots, mussels | 45
DF, GFo
- Lamb rump, chickpea, curry, carrot, pomegranate | 45
GF, DF, Vo

SIDES

- Baked cauliflower, harissa, tahini, dukkah | 10
GF, Vg, N
- Brussel sprouts, sour cream, bacon | 10
Vo, Vgo, GF, DFo
- Fried baby potatoes, bay, celery salt | 10
DF, GF, Vg
- Witlof salad, blood orange, fennel, radish | 10
Vg, DF, GF

TO FINISH

- Cheese, bread, quince, fruit roulade | 16
V, GFo, N
- Apple tarte tatin, citrus, almond, elderberry, cinnamon | 18
GFo, DFo, Vgo, N
- Whipped dark chocolate ganache, olive oil, blackberry, lavender, rosemary | 18
V, GF
- Mandarin pavlova, chestnut, citrus, river mint | 18
GF, V, N

IT'S TRUFFLE SEASON!

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
- Crossies 'Cados
- Pacdon Park Pork
- B&B Basil
- L'Artisan Cheese
- My Dad's Honey
- Yarra Valley Dairy
- Salute Oliva
- 12 Good Eggs
- Glenora Heritage Produce Farm
- Bundarra Berkshires
- Yapunyah Meadow Chickens
- Alpine Truffles
- Shaw River Buffalo Cheese
- Sevens Creek Wagyu
- Milawa Free-Range Duck
- Echuca Gin Distillery

LEGEND

- GF - Gluten Free
- GFo - Gluten Free Option
- DF - Dairy Free
- DFo - Dairy Free option
- V - Vegetarian
- Vo - Vegetarian Option
- Vg - Vegan
- Vgo - Vegan Option
- N - Contains Nuts

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

