

BAR MENU

JUNCTION MOAMA

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| Sweet potato fries, chimichurri, dukkah GF, Vg, N | 12 |
| House-made ciabatta, Salute Oliva olives, 30 year aged balsamic Vg | 16 |
| Roasted edamame, chilli, nori GF, DF, Vgo | 16 |
| Chef's taco of the day, chipotle mayo, slaw, corn, chimichurri (2) DF, Vgo | 18 |
| Pan-fried La Boqueria hot chorizo, herbs, lemon, ciabatta DF | 18 |
| Tinned baby sardines, zucchini, bread DF, GFo | 18 |
| Fried halloumi, honey, lemon, thyme GF, V | 18 |
| Buffalo mozzarella, capsicum, chilli, olives, zucchini, ciabatta V, GFo | 20 |
| Cured meat share plate, housemade ciabatta GFo, DFo, N | 40 |
| Three cheese selection, housemade ciabatta V, GFo, N | 40 |
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| Apple tatin, citrus, almond, elderberry, cinnamon GF, DFo, Vgo, N | 18 |
| Mandarin pavlova, chestnut, citrus, river mint GF, V, N | 18 |
| Whipped dark chocolate ganache, olive oil, blackberry, lavender, rosemary V, GF | 18 |

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

PLEASE NOTE THAT ALL BAR MENU ITEMS ARE SERVED TAPAS-STYLE