

JUNCTION EXPERIENCE

Quality food is simply a devotion to seasonal, local produce and meticulous care in bringing it to life on the plate

“Your body is not a temple, it’s an amusement park. Enjoy the ride.” Anthony Bourdain

\$95 PER PERSON

ADD \$65 PER PERSON BEVERAGE PAIRING



Ceviche salad, cucumber, mint

2015 Apple Cider 'Metodo Tradicional' Lenswood, SA

Zucchini blossoms, ajo blanco, herb quinoa, honey, pistachio

NV Taittinger Cuvee Prestige, Reims FR

Fremantle octopus, nduja butter, agrodolce, chimichurri

2022 Chalmers 'Mother Block' Skin Contact Blend, Murray Darling, NSW

Summer ale bread, lamb fat butter

2021 Rising Chardonnay, Yarra Valley, VIC

Quail, white pudding

2020 Domaine du Prieure Georges Duboeuf Fleurie, Beaujolais, FR

Wagyu brisket, house mole, chimichurri

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Coconut, rum, pineapple

Wine X Sam 'Late Harvest' Viognier, Strathbogie Ranges, VIC