

BAR MENU

JUNCTION
MOAMA

Hand-cut chips, garlic and chive aioli V	12
House-made focaccia, Salute Oliva olives, 30-year-aged balsamic V, GFo, DF	14
Pork rilette, beetroot, carrot maple puree, asparagus, radish, grape, dill pickle, fried focaccia bread GFo, N	17
Fremantle octopus, chimichurri, agrodolce, nduja butter GF, DFo, No	19
Kingfish ceviche, cucumber dashi, yuzu gazpacho, jalapeno, bottarga, fennel apple seaweed, oyster oil GF, DF	22
Zucchini blossom, ajo blanco, herb quinoa, granola, honey, pistachio V, GF	16
Buffalo mozzarella, focaccia, roasted pepper, cherry tomato agrodolce V, GFo, No	16
Cured meat share plate, housemade focaccia GFo, DF	44
Three cheese selection, housemade focaccia V, GFo, N	40
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Coconut foam, rum, compressed pineapple Vg, GF, DF	18
Chocolate marquise, coffee, hazelnut, sponge	18

GF - Gluten Free
GFo - Gluten Free Option
DF - Dairy Free
DFo - Dairy Free option
N - Contains Nuts

No - Nut-free Option
V - Vegetarian
Vo - Vegetarian Option
Vg - Vegan
Vgo - Vegan Option



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