

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

ADD \$30 PER PERSON RIVERINA PORTERHOUSE



Tea smoked Petuna trout, squid ink tapioca, caviar

NV Louis Roederer Collection 244, Reims, FR

Ham hock, pickles, dill, cornichon

2015 Mordrelle 'Método Tradicional' Sparkling Cider, Adelaide Hills, SA

King Ora salmon gravlax, beetroot, gin, capers, green olive

2021 Fighting Gully Road Verdicchio, Beechworth, VIC

NEIPA bread, lamb fat butter

Bandicoot 'Squish' Lemon Seltzer, Echuca, VIC

Venison crumpet, heirloom tomato, hummus

2019 Michel Guignier Morgon Vieilles Vignes, Beaujolais, FR

Pork belly, soba noodle, smoked hoisin broth

2021 Flynns Wines Sangiovese, Heathcote, VIC

Orange and lavender gateaux, Penny's olive oil ice cream, spring fruit

2017 Wine X Sam 'Halo' Late Harvest Viognier, Strathbogie Ranges, VIC

Traces of allergens or gluten may be unintentionally present in food due to cross contamination during service and preparation times
Please advise us of any specific dietary requirements