

BAR MENU

JUNCTION
MOAMA

Freshly shucked oysters, natural OR mignonette GF, DF, NFo Single 1/2 Doz. Doz.	7 42 84
Hand-cut chips, garlic and chive aioli V, GF, DFo, NFo	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, NFo	17
Kingfish ceviche, cucumber dashi, yuzu gazpacho, jalapeno, bottarga, fennel apple seaweed, oyster oil GF, DF, NFo	22
Zucchini blossoms, goat's curd, honey, pistachio V, GF	22
Venison carpaccio, crumpet, heirloom tomato, hummus DF, NFo	21
Cured meat share plate, housemade focaccia GFo, DF	44
Three cheese selection, housemade focaccia V, GFo, NFo	40
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Coconut foam, rum, compressed pineapple Vg, GF, DF	18
Chocolate marquise, coffee, hazelnut, sponge	18
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GF - Gluten Free

GFo - Gluten Free Option

DF - Dairy Free

DFo - Dairy Free option

N - Contains Nuts

NFo - Nut-free Option

V - Vegetarian

Vo - Vegetarian Option

Vg - Vegan

Vgo - Vegan Option



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