

JUNCTION

MOAMA



QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU; AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

TO START

Cured meat share plate, focaccia GFo, DF	44
Three cheese selection, focaccia V, GFo, NFo	40
Salute Oliva olives, 15-year-aged balsamic, focaccia Vg, GFo, DF	14
Pork rilette, beetroot, carrot maple puree, asparagus, radish, grape, dill pickle, focaccia GFo, DFo, NFo	17
Freshly shucked oysters, natural OR mignonette Single 1/2 Doz. Doz. Subject to availability GF, DF	7 42 84

SMALL PLATES

Prawns, bacon butter, chilli oil GF, NFo	21
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

LARGE PLATES

Great Ocean duck, corn, Davidson plum, duck neck chorizo, Tasmanian pepper berry jus GFo, DF, NFo	47
Margra lamb, carrot textures, sheep meringue, saffron tuille, jus GFo, DFo, NFo	48
Porcini gnocchi, Ballarat mushrooms, romesco, truffle oil V	28
Market fish, herb cream, miso, chicory, confit leek, fuet anise GF, DFo, NFo	45
Rare breed dry aged pork, polenta, apple, beer pickled onion, smoked bacon jus GF, DFo, NFo	45

DRY AGED BEEF

Riverina (NSW) Porterhouse MB3 300g, bone marrow, Café de Junction butter GF, DFo, NFo	70
Muse (VIC) Eye Fillet MB9+ 200g, pave potato, jus GF, DFo, NFo	85
Vintage Dairy Cow (VIC) Scotch MB5 300g, bone marrow, Café de Junction butter GF, DFo, NFo	75

SIDES

Hand cut chips, confit garlic and chives aioli V, GF, DFo, NFo	12
Heirloom beetroot, local tomatoes, goats curd, endive, candied walnuts V, GF, DFo, NFo	14
Seasonal greens, fried shallot, peanut crumb, cafe de Junction butter V, GF, DFo, NFo	12

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