

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



Smoked Petuna trout rillette, samphire, squid ink tapioca

NV Louis Roederer Collection 244, Reims, FR

Scallop, whipped cod roe, jamon, smoked Yarra Valley salmon roe

2022 Fire Gully Chardonnay, Margaret River, WA

Balter XPA bread, lamb fat butter

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

Pork katsu sando, bulldog sauce, cucumber

2019 Michel Guignier Morgon Vieilles Vignes, Beaujolais, FR

Chicken duxelle, black pudding, gnocchi, Ballarat mushroom, jus

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Fondant, white chocolate, raspberry sorbet

20 Year Old Buller Fortified Barrel Blend Muscat, Tawny, Topaque, Rutherglen, VIC

Long paddock cheese, focaccia, accompaniments

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