

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



Scallops, bacon butter, whipped Murray Cod roe

NV Louis Roederer Collection 244, Reims, FR

Skull prawn, chimichurri, vindaloo butter

2022 Bannockburn '1314' Chardonnay, Geelong

Melon, Bluestone "Long Paddock blue", jamon

2022 Le Grand Cros, La Fleur, Cotes de Provence

Balter XPA bread, lamb fat butter, bone marrow

2021 Le Stagiaire Pinot Noir, Mornington Peninsula, VIC

Wagyu bresaola, celeriac, watercress, espresso

2021 Michael Guignier Morgon Vieilles Vignes, Beaujolais, FR

Venison, lemon myrtle, mountain pepper, pavé potato, jus

2019 Weathercraft Shiraz, Beechworth, VIC

Orange gateaux, pickled peaches, Penny's olive oil ice cream

NV Chambers 'Old Vine' Muscadelle, Rutherglen, VIC