

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
Tea smoked Petuna trout, crumpet, butter, chives, crème fraîche, Yarra Valley salmon roe NFo	22
Freshly shucked oysters, natural OR mignonette Single 1/2 Doz. Doz. Subject to availability GF, DF	7 42 84

SMALL PLATES

Fremantle octopus, chimichurri, vindaloo GF, DFo, NFo	22
Yellow fin tuna, potato, broad beans, yuzu, cucumber, Chatni gashneez GF, DFo, NFo	24
Zucchini blossoms, goat's curd, honey, pistachio V, VGo, GF	22
Mansfield venison tataki, tempura betel leaf, black bean vinaigrette, dabu dabu GFo, DF, NFo	20

LARGE PLATES

Great Ocean duck, tomato gastrique, asparagus, radish, carrot chutney GFo, DF, NFo	47
Lamb rack, courgette flowers, salute olive, lamb jus, mint, marjoram pangrattato crust GFo, NFo	50
Porcini gnocchi, Ballarat mushrooms, romesco, truffle oil V	28
Bouillabaisse a la Marseillaise, nannygai, king crab raviolo, scallop, Clarence River prawn, saffron bisque, rouille, orange gel GFo, DFo, NFo	48
Rare breed dry aged pork belly, boudin noir raviolo, glazed apple, fennel cream, blackberry, walnut GF, DFo, NFo	45

DRY AGED BEEF

Phoenix Wagyu (QLD) Scotch Fillet MB3 350g GF, DFo, NFo	85
Riverine Reserve F1 Wagyu (NSW) Ribeye on the bone MB4 500g GF, DFo, NFo	110
Icon Wagyu (TAS) Porterhouse MB6 310g GF, DFo, NFo	75

SIDES

Hand cut chips, chilli, shallot aioli V, GF, DFo, NFo	12	Watermelon, heirloom tomato, olives, blue cheese, mizuna V, GF, DFo, NFo	14	Seasonal greens, harissa, miso butter V, GF, DFo, NFo	12
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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