

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
Freshly shucked oysters, natural OR mignonette Single 1/2 Doz. Doz. Subject to availability GF, DF	7 42 84
Fremantle octopus, chimichurri, vindaloo GFo, DFo, NFo	22
Tea smoked Petuna trout, crumpet, butter, chives, crème fraîche, Yarra Valley salmon roe NFo	22
Cured King Ora salmon, saffron potato, edamame, 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

LARGER PLATES

Paroo kangaroo au Poivre, wattleseed, pepperberry, salt baked beetroot, tomato, burnt onion tapenade, crepinette, eucalyptus oil GF, DF, NFo	50
Lamb rack, courgette flowers, salute olive, lamb jus, mint, marjoram pangrattato crust GFo, NFo	50
Porcini gnocchi, Ballarat mushrooms, romesco, truffle oil V	32
Bouillabaisse a la Marseillaise, nannygai, king crab raviolo, scallop, Clarence River prawn, saffron bisque, rouille, orange gel DFo, NFo	48
Rare breed dry aged pork belly, boudin noir raviolo, glazed apple, fennel cream, blackberry, walnut DFo, NFo	45

DRY AGED BEEF

Riverina Black Angus (NSW) Scotch MB3+ 300g GF, DFo, NFo	70
Carrara Wagyu (QLD) Porterhouse MB7 300g GF, DFo, NFo	100
Black Opal Wagyu (VIC) Striploin MB5 300g GF, DFo, NFo	65

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.