

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



Freshly shucked oysters, mignonette

NV Louis Roederer Collection 244, Reims, FR

Fremantle octopus, rye crumb, vindaloo

2022 Fire Gully Chardonnay, Margaret River, WA

Artichoke & leek pavé, smoked tomato, zucchini foam

2022 Le Grand Cros 'La Fleur' Rose, Provence, FR

Beef cheek, mushroom, horseradish cream

2021 La Linea 'Sureno' Tempranillo, Adelaide Hills, SA

Berkswell pudding, pecorino

2021 Michael Guignier Morgon Vieilles Vignes, Beaujolais, FR

Otway Pork loin & belly, celeriac, heirloom carrot and apple

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Crema Catalana brulée, berries

2019 Brown Brothers 'Patricia' Noble Riesling, King Valley, VIC