

# BAR MENU

JUNCTION  
MOAMA

Freshly shucked oysters, natural OR mignonette GF, DF, NFo Single   1/2 Doz.   Doz.	7  42  84
Hand-cut chips, garlic and chive aioli V, GF, DFo, NFo	12
House-made focaccia, Salute Oliva olives, 30-year-aged balsamic V, GFo, DF	14
Fremantle octopus, chimichurri, vindaloo GFo, DFo, NFo	22
Wagyu crumpet, roasted bone marrow butter, shallot, cucumber, creme fraiche GFo, DFo	24
Zucchini blossoms, goat's curd, honey, pistachio V, GF	22
Mansfield venison tataki, tempura betel leaf, black bean vinaigrette, dabu dabu GFo, DF, NFo	20
Cured meat share plate, housemade focaccia GFo, DF	44
Three cheese selection, housemade focaccia V, GFo, NFo	40
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Coconut foam, rum, compressed pineapple Vg, GF, DF	18
Chocolate marquise, coffee, hazelnut, sponge	18
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GF - Gluten Free

GFo - Gluten Free Option

DF - Dairy Free

DFo - Dairy Free option

N - Contains Nuts

NFo - Nut-free Option

V - Vegetarian

Vo - Vegetarian Option

Vg - Vegan

Vgo - Vegan Option



PLEASE NOTE THAT ALL BAR MENU ITEMS ARE SERVED TAPAS-STYLE