

# 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 oyster, 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

Wagyu crumpet, roasted bone marrow butter, shallot, cucumber, creme fraiche

2021 Garagiste 'Le Stagiaire' Pinot Noir, Mornington Peninsula, VIC

Bread, kasundi, cultured butter

2021 Bacaro Nero d'Avola DOC, Sicily, IT

Paroo kangaroo au Poivre, wattleseed, pepperberry, tomato, braised tail

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Pumpkin crème brûlée

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

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