

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, crème fraiche 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

Pork jowl, soubise, artichoke, charcutière sauce GF, NFo

|25

Cured meat share plate, housemade focaccia GFo, DF

|44

Three cheese selection, housemade focaccia V, GFo, NFo

|40

Coconut foam, rum, compressed pineapple Vg, GF, DF

|18

Chocolate marquise, coffee, hazelnut, sponge

|18

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