

BAR MENU

JUNCTION
MOAMA

Salute Oliva olives, 15-year-aged balsamic, focaccia	Vg, GFo, DF	14
Freshly shucked oysters, natural OR mignonette	GF, DF, NFo	8 43 86
Single 1/2 Doz. Doz.		
Hand-cut chips, chilli, shallot aioli	GF, DFo, NFo	12
Skull Island prawn, nduja, chimichurri, Champagne velouté		21
Zucchini blossoms, goat's curd, honey, pistachio	V, GF	22
Smoked Petuna trout crumpet, crème fraiche, chives	NF	24
Quail ballotine, smoked corn, jus	DF, NF	29
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

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