

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



Baked Albany scallop, celeriac, Black pudding

NV Louis Roederer Collection 244, Reims, FR

Pork Katsu, pickles, black garlic

NV Balgownie Estate Sparkling Shiraz, Bendigo, VIC

Zucchini blossoms, goat's curd, honey, pistachio

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Quail ballotine, smoked corn, jus

2019 Michel Guignier Fleurie, Beaujolais, FR

Saluté olive bread, lamb fat butter

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Spiced goat shoulder, baba ghanoush, potato pavé, chimichurri

2019 Weathercraft Shiraz, Beechworth, VIC

Crème brûlée

2021 Henschke Noble Semillion, Eden Valley, SA

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