

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



Beef tartare, Jerusalem artichoke rosti

NV Balgownie Estate Sparkling Shiraz, Bendigo, VIC

Moreton bay bug, tonnato, citrus

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Chawanmushi, zucchini

2021 Fighting Gully Road Verdicchio, Beechworth, VIC

Master stock pork belly, celeriac, apple

2022 Bannockburn '1314' Chardonnay, Geelong, VIC

Saluté olive bread, lamb fat butter

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Squid ink tagliatelle, Fremantle octopus, cuttlefish, nduja butter

2019 Michel Guignier Fleurie, Beaujolais, FR

Junction tiramisu

All Saints Estate Grand Tawny, Rutherglen, 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