

# JUNCTION

## MOAMA



QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU; AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

## TO START

Salute Oliva olives, 15-year-aged balsamic, focaccia Vg, GFo, DF	14
Baked Angasi oyster, wild garlic butter, pangrattato GF, NFo	6
Beef tartare, artichoke rosti, kohlrabi GF, NFo	19
Skull Island prawn, nduja chimichurri, Champagne velouté NF, GFo, DFo	21
Smoked Petuna trout crumpet, crème fraiche, chives NF	24
Quail ballotine, smoked corn, jus DF, NF	29
Roasted pumpkin tortellini, goat's fetta, pecorino spiced pepitas, nasturtium V, NFo	22
Cured meat share plate, focaccia GFo, DF	44
Three cheese selection, focaccia V, GFo, NFo	40

## LARGER PLATES

Great Ocean duck breast, parsnip, greens, blackberry balsamic jus GF, NFo	45
Braised spiced goat shoulder, tomato fondue, smoked eggplant, pavé potato GF, NFo	50
Gnocchi, slow braised lamb shoulder, salsa verde, peas, pecorino, romesco NFo	35
Bouillabaisse a la Marseillaise, nannygai, king crab raviolo, scallop, saffron bisque, rouille, orange gel GFo, DFo, NFo	48
Rare breed dry aged pork belly, boudin noir raviolo, glazed apple, fennel cream, walnut GFo, DFo, NFo	45
Murray Pure beef short rib, caramelised coconut vindaloo, baked kohlrabi, potato crisp, kale GF, DF, NFo	44

## DRY AGED BEEF

Cape Grim Black Angus (TAS) Hanger MB2+ 200gm potato pavé, parsnip, nduja chimichurri GF, NFo	50
Phoenix Wagyu (QLD) Scotch MB4 330g, bone marrow, Café de Junction butter GF, DFo, NFo	75
Icon Wagyu (TAS) Porterhouse MB7 300gm, bone marrow, Café de Junction butter GF, DFo, NFo	75

## SIDES

Hand cut chips, chilli, shallot aioli V, GF, DFo, NFo	12	Heirloom carrots, hummus, pistachio dukkha V, GF, DF, NFo	12	Seasonal greens, wild garlic ravigote V, GF, DFo, NFo	12
--	----	--	----	--	----

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.