

BAR MENU

JUNCTION
MOAMA

Salute Oliva olives, 15-year-aged balsamic, focaccia	Vg, GFo, DF	14
Hand-cut chips, chilli, shallot aioli	GF, DFo, NFo	12
Skull Island prawn, nduja, chimichurri, Champagne velouté		21
Artichoke rosti, beef tartare, kohlrabi	GF, NFo	19
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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Paris-Brest		18
Vegan Chocolate Tart	Vg, DF, NFo	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