

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 Angasi oyster, wild garlic butter, pangrattato

NV Louis Roederer Collection 244, Reims, FR

Smoked Petuna trout crumpet, crème fraiche, chives, salmon roe

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Fremantle octopus, chimichurri, vindaloo, almond crumb

2021 Fighting Gully Road Verdicchio, Beechworth, VIC

Goat's cheese & pistachio tortellini, zucchini textures

2022 Bannockburn '1314' Chardonnay, Geelong, VIC

Caramelised onion & thyme bread, lamb fat butter

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Bass Straight porterhouse, nduja chimichurri, potato pavé

2019 Weathercraft Shiraz, Beechworth, VIC

Chocolate marquise, coffee, hazelnut, sponge

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