

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
Beef tartare, artichoke rosti, kohlrabi GF, NFo	19
Smoked Petuna trout crumpet, crème fraiche, chives NFo	24
Roasted pumpkin tortellini, goat's fetta, pecorino, spiced pepitas, nasturtium V, NFO	22
Heirloom tomato, beetroot, hummus, focaccia, bresaola GFo, NFo, DF, Vo	21
Baked Abrolhos Island scallops, wild garlic butter, pangrattato, black pudding GFo, NFo	18
Cured meat share plate, housemade focaccia GFo, DF	44
Three cheese selection, housemade focaccia V, GFo, NFo	40
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Paris-Brest, almond, lemon curd, Chantilly, Amaretto ice cream	18
Vegan chocolate tart, date, coconut sorbet Vg, DF, NFo	18

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.