

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



Chicken and pork terrine, pickles

NV Balgownie Estate Sparkling Shiraz, Bendigo, VIC

Kingfish ceviche, grapefruit, tomato, kaffir lime

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Flinders Island wallaby tartare, artichoke rösti, apple

2023 Chateau Peyrol Rose, Cotes de Provence, FR

Monkfish, strawberry, marigold apple sauce

2021 Bodegas Exopto 'Horizonte de Exopto' Blanco, Rioja, SP

Rye sourdough, lamb fat butter

2021 Michel Guignier Fleurie Gamay, Beaujolais, FR

Lamb backstrap, pumpkin velouté

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Camellia tea panna cotta, citrus fruit

2021 Fighting Gully Road Gros Manseng 'Moelleux', Beechworth, 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