

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



Sydney rock oysters, Bloody Mary mignonette

NV Noel Bazin Blanc de Blanc Champagne, Reims, FR

Heirloom tomato, beetroot, hummus, focaccia, macadamia fetta

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Baked Abrolhos Island scallops, wild garlic butter, jamon

2022 Bannockburn '1314' Chardonnay, Geelong, VIC

Charred spatchcock, romesco, Pedro Ximénez jus

2022 Chalmers 'Mother Block' Skin Contact Blend, Murray Darling, VIC

Rye sourdough bread, lamb fat butter

2021 Red Edge Tempranillo, Heathcote, VIC

Lamb backstrap, Jerusalem artichoke, broad bean

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Vanilla crème brûlée

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