

BAR MENU

JUNCTION
MOAMA

Junction Artisanal Tasting Board (min. 2 people) Selection of cheeses & cured meats, smoked trout rilette, olives, hummus, piccalilli, fruit roulade, guindillas, muscatels, focaccia GFo, DFo, NFo	50
Hand-cut chips, chilli, shallot aioli GF, DFo, NFo	12
Baked Abrolhos Island scallops, wild garlic butter, pangrattato, black pudding GFo, NFo	18
Heirloom tomato, beetroot, hummus, focaccia, bresaola GFo, NFo, DF, Vo	21
Zucchini flowers, prawn & king crab mousse, tonnato GF, DFo, NFo	22
Burrata, grilled peach, peppers, cherry tomato, tarragon, elderflower, focaccia GFo, V, NFo	20
Fremantle octopus, vindaloo, shallots, potato, chimichurri GF, DF, NFo	26
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Paris-Brest, almond, lemon curd, Chantilly, Amaretto ice cream	18
Vegan chocolate tart, date, coconut sorbet Vg, DF	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.