

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 oyster, Bloody Mary mignonette

NV Noel Bazin Blanc de Blanc Champagne, Reims, FR

Zucchini blossom, whipped goat’s fetta, smoked corn espuma

2021 Ca Erto Soave, Veneto, IT

Baked Abrolhos Island scallop, chicken skin butter, karkalla

2021 Bodegas Exopto ‘Horizonte de Exopto’ Blanco, Rioja, SP

Loddon Valley lamb backstrap, Jerusalem artichoke, spiced fig

2021 Red Edge ‘Tinto Mezclado’ Tempranillo blend, Heathcote, VIC

Rye sourdough bread, lamb fat butter

2021 Sutton Grange ‘Fairbank’ Shiraz, Bendigo, VIC

Icon Wagyu picanha, black garlic skordalia, nduja

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Raspberry Opera cake

2021 Henschke Noble Semillon, Eden Valley, SA

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