

BAR MENU

JUNCTION MOAMA

Junction Artisanal Tasting Board (min. 2 people) Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Hand cut chips, Murray River salt, chimichurri aioli GF, V, DFo, NFo	12
Baked Abrolhos Island Island scallops, chicken skin butter, pangrattato, sea herbs GFo, NFo	22
Heirloom tomato, beetroot, hummus, focaccia, bresaola, macadamia fetta GFo, Vo, NFo, DF	21
Zucchini blossoms, whipped goats fetta, smoked corn espuma, espelette GF, DFo, NFo	22
Burrata, garden pea pesto, black garlic, vincotto, focaccia GFo, V, NFo	20
Fremantle octopus, vindaloo, shallots, potato 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.