

# JUNCTION

## MOAMA

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU; AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

## TO START

|  |          |
|--|----------|
| Freshly shucked oysters, natural OR Bloody Mary <u>mignonette</u><br>Single   1/2 Doz.   Doz.  7  42  84<br>GF, DF |          |
| Junction Tasting Board for 2<br>Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia<br>GFo, DFo, NFo    | 50       |
| Heirloom tomato, beetroot, hummus, focaccia,<br>macadamia fetta<br>Add bresaola<br>GFo, V, DF, NFo                 | 16<br> 5 |
| Baked Abrolhos Island scallops, chicken skin butter,<br>pangrattato, sea herbs<br>GFo, NFo                         | 22       |
| Skull Island prawns, bisque, lemongrass gel, tarragon<br>GFo, DFo, NFo   | 22       |
| Paroo Kangaroo carpaccio, Davidsons plum, beetroot<br>fennel, horseradish, nigella bark<br>GFo, DFo, NFo           | 22       |
| Zucchini blossoms, whipped goats fetta,<br>smoked corn espuma, espelette<br>GF, DFo, NFo                           | 21       |
| Fremantle octopus, vindaloo, shallots, potato<br>GF, DF, NFo   | 26       |



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.

## LARGER PLATES

|  |    |
|--|----|
| Loddon Valley lamb, sweet potato pavé, artichoke barigoule, goat's fetta,<br>Pedro Ximénez jus<br>GF, DFo, NFo | 47 |
| Squid ink tagliatelle, skull island prawn, smoked tomato, nduja<br>DFo, NFo                                    | 38 |
| Wimmera 5-spice duck, turnip, beetroot, parsnip, honey carrot, duck jus<br>GF, DFo, NFo                        | 46 |
| Murray cod, black garlic skordalia, warrigal greens, vadouvan, nasturtium<br>GF, NFo                           | 47 |
| Dry aged Otway pork rib eye, apple, fennel, celeriac, char siu jus<br>GFo, DF, NFo                             | 48 |

## DRY AGED BEEF

|   |    |
|---|----|
| A5 Mother Beef Wagyu (JAP) Porterhouse MB10+ 160gm, char siu<br>GF, NFo                                     | 80 |
| Southern Grain (VIC) Eye fillet 200gm MB2+, herb salad, café de Junction butter,<br>red wine jus<br>GF, NFo | 65 |
| Sir Harry Wagyu (QLD) Porterhouse 300gm MB6+, bone marrow, café de Junction butter<br>GFo, DFo, NFo         | 80 |
| Phoenix Wagyu (QLD) Scotch 300gm MB7+, bone marrow, café de Junction butter<br>GF, DFo, NFo                 | 85 |
| Add on: red wine jus OR mountain pepper jus   | 5  |

## SIDES

|   |    |
|---|----|
| Hand cut chips, Murray River salt, chimichurri aioli<br>GF, V, DFo, NFo | 12 |
| Heirloom carrots, hummus, pistachio dukkha<br>GF, V, DF, NFo            | 12 |
| Seasonal greens, macadamia tahini, salsa verde<br>GF, V, DF, NFo        | 12 |