

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



Royal Miyagi oysters Rockerfeller, warrigal greens

NV Noel Bazin Blanc de Blanc Champagne, Reims, FR

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

2023 Gustave Lorentz Pinot Blanc, Alsace, FR

Baked Abrolhos Island scallop, chicken skin butter, sea herbs

2021 Ca Erto Soave, Veneto, IT

Crocodile tail, native pepperberry, buttermilk, smoked chili aioli

2021 Bodegas Exopto 'Horizonte de Exopto' Blanco, Rioja, SP

Kangaroo carpaccio, beetroot, fennel, horse radish, nigella seed

2021 Red Edge 'Tinto Mezclado' Tempranillo blend, Heathcote, VIC

Wanderer Black Angus picanha, fondant potato, chimichurri

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Coconut pannacotta, caramelised pineapple, mango

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