

BAR MENU

JUNCTION
MOAMA

Junction Artisanal Tasting Board (min. 2 people) Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Freshly shucked Oysters, natural OR champagne mignonette jelly Single 1/2 Doz. Doz. GF, DF	7 42 84
Hand cut chips, Murray River salt, rouille GF, V, DFo, NFo	12
Half shell Abrolhos Island scallops, tom yum, nori crisp GFo, DFo, NFo	22
Heirloom tomato, tonnato, shallots, sherry vinaigrette, chive, buckwheat crisp GFo, Vo, DF, NFo	21
Zucchini blossoms, whipped goats fetta, smoked corn espuma, espelette GF, DFo, NFo	22
Skull Island prawns, chermoula, preserved lemon, sea herbs GFo, DFo, NFo	22
Fremantle octopus, vindaloo, shallots, potato GF, DF, NFo	26
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Vegan Chocolate Stone: Amatika & wattleseed mousse, caramel crèmeux, passionfruit sorbet, chocolate soil GF, Vg, DF, NFo	18
Tropical Escape: coconut & Malibu pannacotta, caramelised pineapple, mango gel, macadamia tuile GF, DFo, NFo	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.