

# 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 Rockefeller, warrigal greens

NV Noël Bazin Blanc de Blancs Brut Champagne, Reims, FR

Tempura zucchini blossom, smoked corn, goats curd

2022 Sutton Grange Viognier, Bendigo, VIC

Abrolhos Island scallop, chicken skin butter, chive

2023 Gustave Lorentz Pinot Blanc, Alsace, FR

Crocodile toast, sourdough, sesame, ponzu

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Paroo Kangaroo striploin, celeriac, artichoke, Davidson plum, sherry jus

2021 Red Edge 'Tinto Mezelado' Tempranillo, Heathcote, VIC

Pure Black Angus hanger MB3+, pommes anna, nduja, chermoula

2022 St Leonards Cabernet Franc, Wahgunyah, VIC

Vanilla crème brûlée

2017 Sam Plunkett 'The Halo Effect' Viognier, Strathbogie Ranges, VIC

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