

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 \$25 SUPPLEMENTARY WAGYU COURSE

ADD \$65 PER PERSON BEVERAGE PAIRING



Royal Miyagi oysters, champagne mignonette jelly

2023 Gustave Lorentz Pinot Blanc, Alsace, FR

Zucchini blossom, smoked corn, goats curd

2024 Wild Duck Creek 'White Duck' Roussanne, Marsanne, Viognier, Heathcote

Kingfish ceviche, yuzu ponzu gel, edamame, pickled shallot, sesame

2023 Gioiello 'Old Hill', Upper Goulburn

Abrolhos Island scallop, tom yum, nori crisp

2024 Pizzini Verduzzo, King Valley

Sous vide egg, potato espuma, la boqueria chorizo, beurre noisette foam

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

Pure Black Angus short rib, pommes anna, Pedro Ximénez jus

2022 Poliziano 'Colli Senesi' Chianti, Tuscany, IT

Paris Brest, lemon curd, Chantilly, amaretto ice cream

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