

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



Sydney Rock Oysters, grapefruit granita, pickled shallot

NV Noël Bazin Blanc de Blancs Champagne Brut 1er Cru L'Unanine, Reims, FR

Zucchini blossom, smoked corn, goats curd

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

Abrolhos Island scallop, tom yum, nori crisp

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Kangaroo tartare, mountain pepper, tarragon emulsion, poppyseed bark

2022 Gioiello 'Jack's Falls' Pinot Noir, Upper Goulburn, VIC

Otway Pork belly, apple soubise, char siu jus

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

Loddon Valley lamb backstrap, sweet potato fondant, spiced carrot, rosemary jus

2022 Poliziano 'Colli Senesi' Chianti, Tuscany, IT

Mille-Feuille, caramelised fig mousse, Chantilly

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