

# 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



Rye sourdough, burnt leek butter

Sydney Rock plate oysters, sake mignonette

2023 Gustave Lorentz 'L'ami des Crustaces' Pinot Blanc, Alsace, FR

Zucchini blossom, smoked corn, goats curd

2020 Peerick 'Two Nurses' Viognier, VIC

Abrolhos island scallop, yuzu koshō beurre blanc, nori

2023 Gioiello 'Old Hill', Upper Goulburn, VIC

Silver Lake smoked eel chawanmushi, shimeji mushroom

2024 Pizzini Verduzzo, King Valley, VIC

Ryukyu Berkshire pork jowl, daikon, anise carrot, vermouth

2022 Poggiotondo Chianti Organic DOCG, Tuscany

Jack's Creek Black Angus striploin, smoked potato espuma, red wine jus

2021 Flynn's Wines MC Shiraz, Heathcote

Apple brandy sorbet

Strawberry Vacherin

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