

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, cacio e pepe butter

Boomer Bay oysters Rockefeller, warrigal greens

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

Zucchini blossom, smoked corn espuma, goat's curd

2020 Peerick 'Two Nurses' Viognier, VIC

Abrolhos island scallop, tom yum, nori crisp

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Ryukyu Berkshire pork jowl, anise carrot, Granny Smith, vermouth

2023 Chateau Peyrol Rosé, Côtes de Provence, FR

Kangaroo tartare, mountain pepper, tarragon, leek, poppy seed bark

2017 Pizzini Nebbiolo, King Valley, VIC

Altair Wagyu Grass-fed Striploin MB4+, pommes anna, nduja butter, salsa verde

2019 Munari 'Ladys Pass' Shiraz, Heathcote VIC

Apple brandy sorbet

Lemon myrtle mousse, lemon curd, Maldon honey 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