

# JUNCTION

## MOAMA

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU; AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

## TO START

Freshly shucked oysters: Natural OR champagne mignonette Single   1/2 Doz.   Doz. GF, DF	7  42  84
Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Stracciatella ravioli, warrigal greens, tarragon, tomato consommé V, NFo	22
Half shell Abrolhos Island scallops, tom yum, nori GF, DFo, NFo	22
Skull Island prawns, chermoula, preserved lemon, sea herbs GF, DFo, NFo	22
Zucchini blossoms, whipped goat's fetta, espelette smoked corn espuma GF, DFo, NFo	21
Fremantle octopus, vindaloo, shallots, potato GF, DF, NFo	26
Burrata, heirloom tomato, spiced fig jam, salsa verde, charred focaccia GF, V, NFo	21



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.

## LARGER PLATES

Loddon Valley lamb rack, neck croquette, sweet potato fondant, chicory, rosemary jus GF, DFo, NFo	50
Squid ink tagliatelle, Skull Island prawn, smoked tomato, nduja DFo, NFo	38
Wimmera duck, daikon, asparagus, wood ear, blackberry, kampot pepper jus GF, DF, NFo	48
Aquna sustainable Murray cod, fresh peas, fennel, yuzu koshō beurre blanc GF, NFo	47
Ryukyu Berkshire Pork belly, witlof, anise carrot, granny smith, vermouth GF, DFo, NFo	47

## DRY AGED BEEF

Imperial Blossom Full Blood Wagyu (QLD) Porterhouse 300gm MB9+ bone marrow, café de Junction butter GF, DFo, NFo	120
Bass Strait (TAS) Eye fillet 230gm MB3+, herb salad, café de Junction butter, red wine jus GF, DFo, NFo	60
Aura Wagyu (NZ) Scotch 300gm MB7+, bone marrow, café de Junction butter GFo, DFo, NFo	90
Add on: red wine jus OR mountain pepper jus	5

## SIDES

Hand-cut chips, Murray River salt, rouille GF, V, DFo, NFo	12
Heirloom beetroot textures, tomatoes, radish, goats curd, walnut, sherry vinaigrette GF, V, DFo, NFo	13
Seasonal greens, burnt leek & tomato butter, shallot GF, V, DFo, NFo	13