

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, roasted miso butter

Steak tartare, horseradish crème fraîche, smoked leek, wagyu tallow flatbread

NV Louis Roederer 'Collection 244' Champagne, Reims, FR

Abrolhos Island Scallop, cauliflower, Pacdon Park bacon jam

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

Char siu Fremantle octopus, daikon, cucumber, shallot

2020 Peerick 'Two Nurses' Viognier, VIC

Soft shell crab chicharrón, avocado mousse, nam jim

2020 Nick Spencer Wines Gundagai Rosé, NSW

Ryukyu Pork jowl, aubergine, apple, vermouth

2022 Mauro Molino Langhe Nebbiolo, Piedmont, IT

Wanderer Black Angus Tri-tip, pommes anna, amber ale mustard, jus

2019 Balgownie Estate Shiraz, Bendigo, VIC

Melon granita

Torta di Riso, citrus, rhubarb sorbet

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