

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

ADD \$25 PER PERSON PREMIUM BEEF OPTION: PURE BLACK WAGYU PORTERHOUSE MB9+

Rye sourdough, fennel seed butter

Royal Miyagi oysters Rockefeller, warrigal greens

NV Louis Roederer ‘Collection 244’ Champagne, Reims, FR

Abrolhos Island Scallop, cauliflower, Pacdon Park black pudding

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

Zucchini blossoms, goat’s curd, pumpkin, pepitas

2020 Peerick ‘Two Nurses’ Viognier, Pyrenees, VIC

Smoked beetroot, pastrami spice, labneh, sunflower seed

2023 Nick Spenser Rosé, Gundagai, NSW

Char siu Fremantle octopus, daikon, cucumber, squid ink

2023 The Hero ‘Preservative Free’ Grenache, SA

Bass Strait grass-fed beef short rib, pommes anna, vadouvan

2022 Poggiotondo Chianti, Tuscany, IT

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