

# BAR MENU

JUNCTION  
MOAMA

Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Hand cut chips, Murray River salt, yuzu koshō aioli GF, V, DFo, NFo	12
Half shell Abrolhos Island scallops, tom yum, nori crisp GFo, DFo, NFo	22
Zucchini blossoms, whipped goat's fetta, pepitas, spiced pumpkin espuma GF, DFo, NFo	22
Skull Island prawn tortellini, corn velouté, nduja, popcorn shoots NFo	29
Char siu Fremantle octopus, cucumber, radish, squid ink DF	27
Beef tartare, horseradish crème fraiche, salted yolk, smoked leek, nigella seed bark GFo, NFo	23
<hr/>	
Vegan Chocolate Stone: Amatika & wattleseed mousse, caramel crèmeux, passionfruit sorbet, chocolate soil GF, Vg, DF, NFo	18
Granny Smith apple marquise, almond crumble, boysenberry granita GF, NFo	18



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.