

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

Sydney Rock Oyster, ponzu, finger lime

NV Noël Bazin Blanc de Blancs Brut L'Unanime Champagne, FR

Smoked Petuna Ocean Trout, gribiche, crumpet

2020 Peerick 'Two Nurses' Viognier, Pyrenees, VIC

Zucchini blossom, goats' curd, spiced pumpkin, pepitas

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Broadbill Swordfish, nduja, karkalla

2023 Château Peyrol Rosé, Côtes de Provence, FR

Ryukyu Berkshire pork, anise carrot, Granny Smith, vermouth

2023 The Hero 'Preservative Free' Grenache, Multi-regional, SA

Bass Strait reserve striploin MB4+, pommes anna, tallow béarnaise

2019 St. Ignatius 'Contemplation' Reserve Malbec, Pyrenees VIC

Melon granita

Earl Grey crème brûlée

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