

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 AUSTRALIAN BEVERAGE PAIRING

Rye sourdough, porcini butter, mushroom broth

Sydney Rock oyster, finger lime mignonette

NV Noël Bazin ‘L’Unanime’ Blanc de Blancs Brut Champagne, Villers-Marmery, FR

Zucchini blossom, goats curd, spiced pumpkin

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Burrata, heirloom tomato, spiced fig, focaccia

2020 Peerick ‘Two Nurses’ Viognier, Pyrenees, VIC

Broadbill Swordfish, nduja, karkalla

2023 Château Peyrol Rosé, Côtes de Provence, FR

Redgum Wimmera Duck, beetroot, daikon, kampot pepper

2023 Quartier Pinot Noir, Mornington Peninsula, VIC

Bass Strait Beef tenderloin, pommes anna, cowboy butter, smoked onion jus

2022 Poggiotondo Chianti Organic, Tuscany

Melon and gin granita

Granny Smith apple marquise

2024 Frogmore Creek Iced Riesling, Coal River Valley, TAS

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

