

JUNCTION

MOAMA

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU; AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

TO START

Freshly shucked oysters: Natural OR champagne mignonette Single 1/2 Doz. Doz. GF, DF	7 42 84
Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Beef tartare, horseradish crème fraiche, salted yolk, smoked leek, nigella seed bark GFo, NFo	23
Half shell Abrolhos Island scallops, tom yum, nori NFo	22
Skull Island prawn tortellini, corn velouté, nduja, popcorn shoots NFo	29
Zucchini blossoms, goat’s fetta, pepitas, spiced pumpkin espuma GF, DFo, NFo	22
Char siu Fremantle octopus, cucumber, radish, squid ink DF	27
Burrata, heirloom zucchini, romesco, salsa verde, charred focaccia GF, V, NFo	22

LARGER PLATES

Loddon Valley Lamb rump, sweet pea croquette, celeriac, kohlrabi, river mint GF, NFo	47
Baked russet potato gnocchi, forest mushroom, hazelnut, Nimbin Valley blue cheese V, NFo	36
Great Ocean duck à l'orange, puy lentils, warrigal greens, watercress GF, DF, NF	48
Aquna Murray Cod, cannellini bean ribollita, fuet anise, cavolo nero GF	48
Cape Grim Beef short rib, fondant potato, mustard leaf, gremolata, smoked onion jus GF, NFo	49
Ravens Creek dry-aged pork rack, polenta, chicory, charcuterie sauce GF, NFo	49

DRY AGED BEEF

Pure Black Wagyu (VIC) Porterhouse 300gm MB9+, bone marrow, café de Junction butter GF, DFo, NFo	90
Southern Ranges (VIC) Scotch 300gm MB3+, bone marrow, café de Junction butter GFo, DFo, NFo	65
A5 Wagyu ‘Mother Vintage’ (JAP) Scotch 200gm MB10+, edamame, ponzu shoyu jus GFo, DF, NFo	100
Add on: Red wine jus, cognac peppercorn jus, selection of mustards	5

SIDES

Hand-cut shoestring fries, Murray River salt, yuzu koshō aioli GF, V, DF, NFo	13
Broccolini, manzanilla olive butter, shallot GF, V, DFo, NF	13
Rainbow chard, kipfler potato gratin, leek, miso cream GF, V, DFo, NFO	15
Mixed leaves, Bloody Mary vinaigrette, 24-month aged Parmigiano Reggiano GF, V, DFo, NFo	13



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.