

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, La Boqueria chorizo butter

Shark Bay scallop, champagne velouté, hazelnut



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

Leek terrine, crème fraîche, goat's curd, sherry vinaigrette

2023 San Salvatore 1988 Falanghina, Campania, IT

Zucchini blossom, Skull Island prawn mousseline, bisque beurre blanc

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Chicken liver parfait, crumpet, shallot jam, port jelly

2023 Vieux Bourg Beaujolais Villages, Burgundy, FR

Loddon Valley lamb neck croquette, heirloom zucchini, cornichon

2023 Red Edge Tempranillo, Heathcote, VIC

Bass Strait grass-fed beef cheek, burnt cauliflower, Pedro Ximenez

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

Melon and gin granita

Valrhona chocolate fondant, Madagascar bourbon vanilla ice cream

NV Ramos Pinto 'Adriano' Reserva 8 Y.O. Tawny Port, POR

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