

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 citrus sake 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
Wagyu bresaola MB9+, fennel remoulade, chervil caperberries GFo, DF, NFo	27
Half shell Shark Bay Scallops, champagne velouté, hazelnut GFo, DFo, NFo	23
Saffron tortelloni, smoked parmesan, black garlic, chive V, NFo	28
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 backstrap, cannellini bean, shallot, pistachio pangrattato, spiced fig jus GF, DF, NFo	48
Russet potato gnocchi, burnt cauliflower, warrigal greens, peas, Bay of Fires cheddar V, NFo	36
Great Ocean duck à l'orange, puy lentils, warrigal greens, watercress GF, DF, NF	48
Aquna Murray Cod, winter leaves, karkalla, finger lime beurre blanc GF, NFo	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

Sir Harry Wagyu (QLD) Porterhouse 300gm MB5+, bone marrow, café de Junction butter GF, DFo, NFo	90
Rangers Valley Wagyu (NSW) Scotch 300gm MB7+, bone marrow, café de Junction butter GFo, DFo, NFo	95
Altair Wagyu (VIC) Picanha 280gm MB4+, onion soubise, pave potato, bordelaise GFo, DFo, NFo	75
Add on: Red wine jus, cognac peppercorn jus, selection of mustards	5

SIDES

Hand-cut shoestring fries, Murray River salt, kimchi aioli GF, V, DF, NFo	13
Charred broccolini, bagna càuda, smoked almond GF, Vo, DFo	14
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.