

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 oysters Rockefeller



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

Zucchini blossom, Skull Island prawn mousse, bisque beurre blanc

2023 MMAD Chenin Blanc, McLaren Vale, SA

Saffron tortelloni, smoked parmesan, mushroom consommé

2021 San Salvatore '1988' Falanghina, Campania, IT

Chicken liver parfait, crumpet, shallot jam, port jelly

2023 Quartier Pinot Noir, Mornington Peninsula, VIC

Great Ocean duck, beetroot, Jerusalem artichoke, fig jus

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

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

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

Melon granita

Valrhona chocolate fondant, Madagascar bourbon vanilla ice cream

NV Campbells 'Liquid Gold' Topaque, Rutherglen, 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