

# 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

**\$110 PER PERSON**

**ADD \$65 PER PERSON BEVERAGE PAIRING**



Rye sourdough, forest mushroom brodo

Roasted Appellation oyster, chicken fat butter

2023 MMAD Chenin Blanc, McLaren Vale, SA

Hiramasa kingfish, samphire, grapefruit, finger lime vinaigrette

2021 San Salvatore '1988' Falanghina, Campania, IT

Ryukyu Berkshire pork, celeriac, smoked trotter jus

2023 Château Peyrol Rosé, Côtes de Provence, FR

Great Ocean duck, witlof, red elk, spiced cumquat

2023 Thousand Candles 'Gathering Field' Pinot Noir, Yarra Valley, VIC

Loddon Valley lamb shoulder, Kent pumpkin, pepitas, Pedro Ximenez

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

Wanderer barley-fed 500gm Rib-eye, Bordelaise

2020 Wren Estate 'The Game's Afoot' Shiraz, Heathcote, VIC

Apple brandy sorbet

Valrhona chocolate soufflé, 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