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 koshō ponzu mignonette Single | 1/2 Doz. | Doz. |7 |42 |84 GF, DF Junction Tasting Board for 2 50 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo Wagyu bresaola MB9+, fennel remoulade, chervil 27 caperberries GFo, DF, NFo Hibachi grilled Shark Bay Scallops, cowboy butter, 23 Pacdon Park bacon GFo, NFo Saffron tortelloni, smoked parmesan, black garlic, 28 chive V, NFo Zucchini blossoms, goat's curd, Bay of Fires cheddar, |22 burnt cauliflower GF, V, DFo Char siu Fremantle octopus, cucumber, radish, |27squid ink



24

GF, V, NFo

Burrata, bullhorn pepper jam, salsa verde,

prosciutto, charred focaccia

DF

GFo, Vo, NFo

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.

LARGER PLATES

Wild fungi risotto, white truffle, Long Paddock Banksia cheese GF, V, NFo Great Ocean duck à l'orange, puy lentils, warrigal greens, watercress GF, DF, NF Aquna Murray Cod, winter leaves, karkalla, bisque beurre blanc GF, NFo Cape Grim beef short rib, fondant potato, mustard leaf, gremolata, smoked onion jus GF, NFo Ravens Creek dry-aged pork rack, polenta, chicory, charcuterie sauce GF, NFo	Loddon Valley lamb backstrap, cannellini bean, shallot, pistachio pangrattato, spiced fig jus GF, DF, NFo	48
GF, DF, NF Aquna Murray Cod, winter leaves, karkalla, bisque beurre blanc GF, NFo Cape Grim beef short rib, fondant potato, mustard leaf, gremolata, smoked onion jus GF, NFo Ravens Creek dry-aged pork rack, polenta, chicory, charcuterie sauce [49]		36
GF, NFo Cape Grim beef short rib, fondant potato, mustard leaf, gremolata, smoked onion jus GF, NFo Ravens Creek dry-aged pork rack, polenta, chicory, charcuterie sauce [49]		48
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DRY AGED BEEF

Black Opal Wagyu (VIC) Porterhouse 300gm MB5+, bone marrow, café de Junction butter GF, DF0, NF0	80
Altair Wagyu (TAS) Scotch 300gm MB6+, bone marrow, café de Junction butter GFo, DFo, NFo	95
Stone Axe full blood Wagyu (NSW) Rump MB9+, café de Junction butter GFo, DFo, NFo	65
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
Roasted Kent pumpkin, bluestone espuma, shiso, macadamia dukkha	14