

# 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, smoked miso butter

Appellation oyster, yuzu kosho

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Zucchini blossoms, goat's curd, burnt cauliflower

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

Shark Bay scallop, bisque beurre blanc, dill

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Saffron tortelloni, parmesan mousse, black garlic, chive

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

Great Ocean duck, puy lentils, warrigal greens, juniper jus

2022 Poggiotondo Chianti Organic, Tuscany, IT

Cape Grim beef short rib, mustard leaf, Dauphinoise potato

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

Boysenberry granita

Valrhona chocolate soufflé, Madagascar bourbon vanilla ice cream

NV Valdespino Pedro Ximenez 'El Candado' Sherry, ESP

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