

BAR MENU

JUNCTION
MOAMA

Freshly shucked oysters: Natural OR koshō ponzu mignonette

Single | 1/2 Doz. | Doz.

GF, DF

|7 |42 |84

Junction Tasting Board for 2

|50

Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia

GFo, DFo, NFo

Three cheese selection, quince, lavosh, focaccia

|40

GFo, V, NFo

Warm Alto misto olives, vincotto, focaccia

|10

GFo, V, DF, NFo

Hand-cut shoestring fries, Murray River salt, kimchi aioli

|13

GF, V, DF, NFo

Wagyu bresaola MB9+, fennel remoulade, chervil, caperberries

|27

GFo, DF, NFo

Hibachi grilled Shark Bay Scallops, cowboy butter, Pacdon Park bacon

|23

GF, NFo

Saffron tortelloni, smoked parmesan, black garlic, chive

|28

V, NFo

Zucchini blossoms, goat's curd, Bay of Fires cheddar, burnt cauliflower

|22

GF, V, DFo,

Char siu Fremantle octopus, cucumber, radish, squid ink

|27

DF

Burrata, bullhorn pepper jam, salsa verde, prosciutto, charred focaccia

|24

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.