

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, mushroom consommé, truffle butter

Coffin Bay oyster, finger lime mignonette

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

Zucchini blossom, ricotta salata, pistachio ajo blanco, sunflower seed

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

Smoked Petuna ocean trout, squid ink tapioca, gribiche

2022 Mac Forbes Riesling, Strathbogie Ranges, VIC

Charcoal roasted leeks, chestnut velouté, beurre noisette

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Loddon Valley lamb shoulder, borlotti beans, bullhorn pepper, salsa verde

2022 Poggiotondo Chianti Organic, Tuscany, IT

Stone Axe Wagyu rump MB9+, pommes dauphine, Bordelaise sauce

2020 Wren Estate ‘The Game’s Afoot’ Shiraz, Heathcote, VIC

Boysenberry granita

Valrhona chocolate fondant, Madagascar bourbon vanilla

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