

# BAR MENU

JUNCTION  
MOAMA

Freshly shucked oysters: Natural OR finger lime mignonette

Single | 1/2 Doz. | Doz.

GF, DF

|7 |42 |84

Junction Tasting Board for 2

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

GFo, DFo, NFo

|50

Three cheese selection, quince, lavosh, focaccia

GFo, V, NFo

|40

Warm Alto misto olives, vincotto, focaccia

GFo, V, DF, NFo

|10

Hand-cut shoestring fries, Murray River salt, black truffle aioli

GF, V, DF, NFo

|13

Shark Bay Scallops, seaweed butter, Yarra Valley caviar

GF, NFo

|24

Smoked Loddon Valley lamb ribs, CopperTree Farms buttermilk, fermented chilli, chimichurri

GF, DFo, NFo

|30

Hiramasa Kingfish, leche de tigre, blood orange, watermelon radish

GF, DF, NFo

|26

Zucchini blossoms, smoked ricotta, sunflower seeds, pistachio ajo blanco

GF, V, DFo,

|23

Char siu Fremantle octopus, cucumber, radish, ponzu aioli

DF

|27

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

GFo, Vo, NFo

|24



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.