

# 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, whipped cod roe

Royal Miyagi oyster, citrus sake mignonette

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

Zucchini blossom, ricotta salata, happy valley asparagus velouté

2023 MMAD Chenin Blanc, McLaren Vale, SA

Broadbill Swordfish, kimchi beurre blanc, sea herb

2023 Lake Breeze Reserve Chardonnay, Langhorne Creek, SA

Cape grim short rib croquette, smoked corn, bay of fires bechamel

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

Otway Pork belly, masterstock broth, celeriac, broad beans

2022 Poggiotondo Chianti Organic, Tuscany, IT

Eight blossom Wagyu MB7+ picanha, potato pave, chimichurri, burnt onion

2019 St. Ignatius 'Contemplation' Reserve Malbec, Pyrenees, VIC

Melon granita, gin jelly

Citrus crème brûlée

2024 Borgo Maragliano 'La Caliera' Moscato d'Asti, Piedmont, IT

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