

# JUNCTION

## MOAMA

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

### TO START

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
Smoked Loddon Valley lamb ribs, CopperTree Farms buttermilk, fermented chilli, chimichurri GF, DFo, NFo	30
Hibachi grilled Skull Island Prawns, tom yum beurre blanc GF NFo	28
Zucchini blossoms, Meredith goats fetta, kohlrabi, asparagus velouté GF, NFo	26
Burrata, beefsteak tomato, Manzanilla olive, salsa verde, focaccia GFo, Vo, NFo	25
Yellowfin Tuna crudo, avocado, daikon radish, witlof, yuzu kosho vinaigrette GFo, Vo, NFo	26
Quail ballotine, la boqueria chorizo, confit leg, sweet corn, red elk, sage NF DFo	32

### LARGER PLATES

Green pea risotto, courgettes, preserved lemon, mint, black garlic, radish, pecorino V GF NF	36
Great Ocean Duck breast, shank cigar, cherries, baby beetroot, fortified wine reduction DFo NF	50
Spring Ridge fallow deer, celeriac, leek, radicchio, russet potato, juniper berry jus GF, DFo, NFo	49
Aquna Murray Cod, tomato consommé, broad beans, fennel cream, nasturtium GF, DFo, NFo	48
Black Opal Wagyu (VIC) Porterhouse MB6+, bone marrow, café de Junction butter GFo, DFo, NFo	85
Robbins Island full blood Wagyu (TAS) Scotch 300gm MB9+, bone marrow, café de Junction butter GFo, DFo, NFo	120
Add on: Red wine jus, cognac peppercorn jus, selection of mustards	5

### SIDES

Hand-cut shoestring fries, Murray River salt, black truffle aioli GF, V, DF, NFo	13
Charred greens, smoked almond brown butter, shallots GF, Vo, DFo, NFo	14
Charcoal roasted Kent pumpkin, Long Paddock Bluestone espuma, chermoula GF, V, DFo, NFo	14

### DESSERT

Granny Smith apple marquise, almond crumble, boysenberry granita GF, NFo	18
Amatika chocolate & wattleseed stone, caramel cremeux, passionfruit sorbet GF, Vg, DF, NFo	18
Crème Catalana, blood orange, cinnamon, spiced fig ice cream GF, NFo	18
Cheese selection	16  40



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.