

# 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:<br>Natural OR finger lime mignonette<br>Single   1/2 Doz.   Doz.<br>GF, DF                | 7  42  84 |
| Junction Tasting Board for 2<br>Cheeses & cured meats, olives, dips, pickles,<br>lavosh, focaccia<br>GFo, DFo, NFo | 50        |
| Smoked Loddon Valley lamb ribs, CopperTree Farms<br>buttermilk, fermented chilli, chimichurri<br>GF, DFo, NFo      | 30        |
| Hibachi grilled Skull Island Prawns, tom yum beurre blanc<br>GF NFO                                                | 28        |
| Zucchini blossoms, Meredith goats fetta, kohlrabi,<br>asparagus velouté<br>GF, NFo                                 | 26        |
| Burrata, beefsteak tomato, Manzanilla olive, salsa verde,<br>focaccia<br>GFo, Vo, NFo                              | 25        |
| Yellowfin Tuna crudo, avocado, daikon radish, witlof,<br>yuzu kosho vinaigrette<br>GFo, Vo, NFo                    | 26        |

### LARGER PLATES

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| Green pea risotto, courgettes, preserved lemon, mint, black garlic, radish, pecorino<br>V GF NF       | 36 |
| Otway Pork belly, jowl croquette, cipollini onion, savoy cabbage, vermouth jus<br>GFo, DFo, NFo       | 48 |
| Spring Ridge fallow deer, celeriac, leek, radicchio, russet potato, juniper berry jus<br>GF, DFo, NFo | 49 |
| Aquna Murray Cod, tomato consommé, broad beans, fennel cream, nasturtium<br>GF, DFo, NFo              | 48 |
| Pure black Wagyu (VIC) Porterhouse 300gm MB9+ bone marrow, café de Junction butter<br>GF, DFo, NFo    | 95 |
| Black Opal Wagyu (VIC) Scotch 300gm MB5+ bone marrow, café de Junction butter<br>GFo, DFo, NFo        | 85 |
| Add on: Red wine jus, cognac peppercorn jus, selection of mustards                                    | 5  |

### SIDES

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

### DESSERT

|                                                                                               |        |
|-----------------------------------------------------------------------------------------------|--------|
| Granny Smith apple marquise, almond crumble, boysenberry granita<br>GF, NFo                   | 18     |
| Amatika chocolate & wattleseed stone, caramel cremeux, passionfruit sorbet<br>GF, Vg, DF, NFo | 18     |
| Earl Grey creme brulee, tuille, vanilla bean ice cream<br>GF, V, DFo, NFo                     | 18     |
| Cheese selection                                                                              | 16  40 |

