

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

Hibachi grilled Skull Island Prawns, tom yum beurre blanc

GF, NFo

|24

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

GF, DFo, NFo

|30

Yellowfin Tuna crudo, avocado, daikon radish, witlof, yuzu kosho vinaigrette

GFo, Vo, NFo

|26

Zucchini blossoms, Meredith goats fetta, kohlrabi, beurre blanc

GF, NFo

|26

Burrata, beefsteak tomato, Manzanilla olive, salsa verde, focaccia

GFo, Vo, NFo

|25

Quail ballotine, la boqueria chorizo, confit leg, sweet corn, red elk, sage

NF DFo

|32



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.