

DESSERT MENU

JUNCTION
MOAMA

Black forest Amatika chocolate mousse, plant-based kirsch cream, cacao nib soil, cherry sorbet GF, NFo	19
Crèma Catalana, citrus, cinnamon, spiced fig ice cream NF, GF	18
Meringue, crème diplomat, drunken berries, fermented raspberry sorbet NF, GF, DFo	18
Cheese selection GFo, V, NFo	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

LIQUID DESSERT

CARAMEL CHOCTINI Vodka, dark & white chocolate, caramel	24
ESPRESSO MARTINI Coffee liqueur, vodka, sugar	24
AFFOGATO Vanilla ice cream, espresso, Frangelico/Kahlúa/Baileys/Cointreau	18
2017 Sam Plunkett ‘The Halo Effect’ Viognier, Strathbogie Rangers, VIC	13
2024 Frogmore Creek Iced Riesling, Coal River Valley, TAS	14
NV Campbell’s ‘Liquid Gold’ Topaque, Rutherglen, VIC	14
NV Buller 20 Year Old Barrel Blend, Muscat, Tawny, Topaque, Rutherglen, VIC	12
NV Ramos Pinto ‘Adriano’ Reserva 8 Year Old Tawny Port, POR	14
NV Valdespino Pedro Ximenez ‘El Candado’ Sherry, ESP	12