

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, café de Junction butter

Royal Miyagi Oyster, finger lime mignonette

NV Noel Bazin Blanc de Blancs Brut Champagne, FR

Blue swimmer Crab beignet, crème fraîche, tarragon

2023 Fournier & Fils Sancerre Sauvignon Blanc, Loire Valley, FR

Zucchini blossom, Merdeith goats fetta, spiced corn

2024 MMAD Chenin Blanc, McLaren Vale, SA

Paroo Kangaroo tartare, kampot pepper, smoked yolk, beetroot tapioca

2023 Viux Bourq Beaujolais-Villages, FR

Roaring forties Lamb, asparagus, broad beans, rosemary jus

2023 Te Mata Awatea Cabernet sauvignon/Merlot, Hawke's Bay, NZ

Pure Black Angus picanha MB5+, pommes anna, entrecote sauce

2020 Wren 'The Games Afoot' Shiraz, Heathcote, VIC

Fermented raspberry sorbet

Crème Catalana, blood orange, cinnamon, spiced fig ice cream

2017 Wine x Sam Late harvest Viognier, Strathbogie Ranges, VIC

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