

BAR MENU

JUNCTION
MOAMA

Freshly shucked oysters: Natural OR Cucumber lime mignonette, boomer bay, TAS

Single | 1/2 Doz. | Doz.

|7 |42 |84

GF, DF

Junction Tasting Board for 2

|50

Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia

GFo, DFo, NFo

Three cheese selection, quince, lavosh, focaccia

|40

GFo, V, NFo

Warm Alto misto olives, vincotto, focaccia

|10

GFo, V, DF, NFo

Hibachi grilled Skull Island Prawns, tom yum, coconut, fried herbs

|29

GF, NF, NFo

Shark Bay Scallops, kimchi butter, furikake Yarra Valley caviar

|24

GF, NFo

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

|30

GF, DFo, NFo

Zucchini blossoms, Meredith goats' feta, vodka sauce, chive ravigote

|27

GF, NF, V

Heirloom tomato, Persian macadamia feta, fennel marmalade, pickled shallots, salsa verde

|25

GF, DF, VG

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

|32

NF DFo

THE REGION'S FINEST • DISCOVER

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.