

# BAR MENU

JUNCTION  
MOAMA

Freshly shucked oysters: Natural OR Cucumber lime mignonette, boomer bay, TAS 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, coconut, fried herbs GF, NF, NFo	29
Shark Bay Scallops, kimchi butter, furikake Yarra Valley caviar GF, NFo	24
Smoked Loddon Valley lamb ribs, CopperTree Farms buttermilk, fermented chilli, chimichurri GF, DFo, NFo	30
Zucchini blossoms, Meredith goats' feta, vodka sauce, chive ravigote GF, NF, V	27
Heirloom tomato, Persian macadamia feta, fennel marmalade, pickled shallots, salsa verde GF, DF, VG	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.