

DESSERT MENU

JUNCTION
MOAMA

Valrhona Amatika white chocolate mousse, plant-based kirsch cream, cacao nib soil, cherry sorbet	19
GF, NFo	
Crèma Catalana, citrus, cinnamon, spiced fig ice cream	18
NF, GF	
Meringue, crème diplomat, drunken berries, fermented raspberry sorbet	18
NF, GF, DFo	
Cheese selection	16 40
GFo, V, NFo	

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

CARMEL CHOCTINI	24
Vodka, dark & white chocolate, caramel	
ESPRESSO MARTINI	24
Coffee liqueur, vodka, sugar	
AFFOGATO	18
Vanilla ice cream, espresso, Frangelico/Kahlúa/Baileys/Cointreau	
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 Campbells ‘Isabella’ Rare Topaque, Rutherglen, VIC	32
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