

JUNCTION

MOAMA

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS.

TO START

Freshly shucked oysters: Natural OR cucumber lime mignonette Single ½ Doz Doz	7 42 84
Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Smoked Loddon Valley lamb ribs, CopperTree Farms buttermilk, fermented chilli, chimichurri GF, DFo, NFo	30
Hibachi grilled Skull Island Prawns, tom yum, coconut, fried herbs GF, NF, NFo	29
Zucchini blossoms, Meredith goats' feta, vodka sauce, chive ravigote GF, NF, V	27
Heirloom tomato, Persian macadamia feta, fennel marmalade, pickled shallots, salsa verde GFo, Vo, NFo	25
Shark Bay Scallops, nduja butter, chervil, pangrattato GF, NF	26
Quail ballotine, la boqueria chorizo, confit leg, sweet corn, red elk, sage NF DFo	32

LARGER PLATES

Western Australian black marron tortellini, bisque beurre blanc, confit tomato, finger lime NF	45
Aquna Murray Cod, tomato consommé, edamame, fennel cream, nasturtium GF, DFo, NFo	48
Spring Ridge Fallow Deer, baby leeks, turnip, radicchio, russet potato, juniper berry jus GF, NFo, DFo	50
Great Ocean Duck breast, shank cigar, cherries, baby beetroot, fortified wine reduction DFo NF	50
Altair grass-fed Wagyu (VIC) Scotch MB3+ 300gm, bone marrow, café de Junction butter GFo, DFo, NFo	85
Pure Black Wagyu (VIC) Porterhouse MB9+ 300gm, bone marrow, café de Junction butter GFo, DFo, NFo	95
Robbins Island full blood Wagyu (TAS) Eye fillet MB9+ 220gm, potato pave, truffle jus	120
Add on: Red wine jus, cognac peppercorn jus, selection of mustards	5

SIDES

Hand-cut shoestring fries, Murray River salt, black truffle aioli GF, V, DF, NFo	14
Charred greens, Murray Gums Estate olive oil, roasted garlic, chilli, lemon GF, DF, NF, VG	15
Charcoal roasted kent pumpkin, Long Paddock Bluestone espuma, chermoula GF, V, DFo, NFo	15

DESSERT

Valrhona Amatika white chocolate mousse, plant-based kirsch cream, cacao nib soil, cherry sorbet Vg, DF	19
Crema Catalana, citrus, cinnamon, spiced fig ice cream NF,GF	18
Meringue, crème diplomat, drunken berries, fermented raspberry sorbet NF,GF,DFo,	18
Cheese selection	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.