

# 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

\$120 PER PERSON

ADD \$70 PER PERSON BEVERAGE PAIRING



Rye sourdough, roasted miso butter

Royal Miyagi Oysters, citrus mignonette

NV Noel Bazin Blanc de Blancs Champagne, FR

Zucchini blossom, Meredith goats’ feta, vodka sauce, chive ravigote

2024 MMAD Chenin Blanc, McLaren Vale, SA

Fremantle Octopus, nduja, potato aioli

2021 San Salvatore Falanghina, Campania, IT

Brisbane Valley Quail, smoked corn, cherry, sage jus

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

Otway Pork rack, orange, soy, mirin, cucumber

2018 Wren Merlot, Heathcote, VIC

Wanderer barley-fed Beef cheek, cauliflower, gremolata, Pedro Ximenez

2022 Ox Hardy Upper Tintara Shiraz, McLaren Vale, SA

Negroni granita

Meringue, crème diplomat, prosecco berries, fermented raspberry sorbet

2024 Frogmore Creek Iced Riesling, Coal River, TAS

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