

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, yuzu mignonette or fermented hot sauce	
Single $\frac{1}{2}$ Doz Doz	7 42 84
Junction Tasting Board for 2	50
Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia	
GFo, DFo, NFo	
Smoked Loddon Valley lamb ribs, CopperTree Farms buttermilk, fermented chilli, chimichurri	30
GF, DFo, NFo	
Hibachi-grilled Wagyu intercostals, pastrami brine, mustard mop sauce, sauerkraut	30
GF, NF, DF	
Zucchini blossoms, Meredith goats' feta, vodka sauce, chive ravigote	27
GF, NF, V	
Comte' cheese souffle, butterhead lettuce, radish, chardonnay vinaigrette	26
V, NF	
Shark bay Scallops, sauce mariniere, serrano ham, chervil	27
GF, NF	
Brisbane Valley Quail, smoked corn, la boqueria chorizo, cherry, sage jus	32
GFO, NF	

THE REGION'S FINEST · DISCOVER

LARGER PLATES

Western Australian black marron tortellini, bisque beurre blanc, confit tomato, finger lime	45
NF	
Sommerlad heritage Chicken, pancetta, kent pumpkin, squash, cavolo nero, garlic-bread sauce	55
NF	
Spring Ridge Fallow Deer, baby leeks, turnip, radicchio, russet potato, juniper berry jus	50
GF, NFo, DFo	
Aquna Murray Cod, tomato consommé, edamame, fennel cream, nasturtium	48
GF, DFo, NFo	
Pure Black Wagyu (VIC) Porterhouse MB9+ 300gm, bone marrow, café de Junction butter	95
GFo, DFo, NFo	
Altair grass-fed Wagyu (VIC) Scotch MB3+ 300gm, bone marrow, café de Junction butter	85
GFo, DFo, NFo	
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	14
GF, V, DF, NFo	
Charred greens, Murray Gums Estate olive oil, roasted garlic, chilli, lemon	15
GF, DF, NF, VG	
Mixed leaves, herb sourdough, pecorino Romano, soft egg dressing	15
V, NF, DFo, GFO	

DESSERT

Valrhona Amatika white chocolate mousse, plant-based kirsch cream, cacao nib soil, cherry sorbet	19
Vg, DF	
Crema 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