

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 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 Wagyu intercostals, pastrami brine, mustard mop sauce, sauerkraut GF, NF, DF	30
Zucchini blossoms, Meredith goats' feta, vodka sauce, chive ravigote GF, NF, V	27
Comte’ cheese souffle, butterhead lettuce, radish, chardonnay vinaigrette V, NF	26
Shark bay Scallops, sauce mariniere, serrano ham, chervil GF, NF	27
Brisbane Valley Quail, smoked corn, la boqueria chorizo, cherry, sage jus GFO NF	32

LARGER PLATES

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

