

BAR MENU

JUNCTION
MOAMA

Freshly shucked oysters: Natural OR Cucumber lime mignonette, Sydney rock, Port Stephens, NSW Single 1/2 Doz. Doz. GF, DF	7 42 84
Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles, lavosh, focaccia GFo, DFo, NFo	50
Three cheese selection, quince, lavosh, focaccia GFo, V, NFo	40
Warm Alto misto olives, vincotto, focaccia GFo, V, DF, NFo	10
Hibachi-grilled Wagyu intercostals, pastrami brine, mustard mop sauce, sauerkraut GF, NF, DF	30
Shark Bay Scallops, sauce marinere, serrano ham GF, DFo,	24
Smoked Loddon Valley Lamb rib, buttermilk, fermented chilli, chimichurri GF, DFo, NFo	30
Zucchini blossoms, Meredith goats' curd, vodka sauce, chive ravigote GF, NF, V	27
Comte' cheese souffle, butterhead lettuce, radish, chardonnay vinaigrette V, NF	26
Brisbane Valley Quail, smoked corn, la boqueria chorizo, cherry, sage jus GFO NF	32



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.