

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, smoked miso butter

Tasmanian Royal Miyagi Oyster, green peppercorn and verjus jelly

NV Noel Bazin Blanc de Blancs Champagne, FR

Zucchini blossom, Australian King Prawn, bisque beurre blanc

2024 MMAD Chenin Blanc, McLaren Vale, SA

Burrata, heritage tomatoes, basil, watermelon consommé

2024 Gioiello Old Hill Chardonnay, Goulburn Valley, VIC

Otway Pork, cider fennel, sauce Robert

2024 San Salvatore Falanghina, Campania, IT

Corn-Fed Duck, candied beetroot, radish, fortified wine

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

Cape grim Beef short rib, kohlrabi, demi-glace

Supplement: Pure Black Wagyu striploin MB9, +30PP

2024 Both Banks Cabernet sauvignon, Merlot, Bendigo, VIC

Fermented raspberry sorbet, cherry granita

Valrhona Chocolate souffle, whisky anglaise

2024 Sam Plunkett Viognier, Strathbogie Ranges, VIC

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