

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, bagna cauda butter

Roasted Appellation Oysters, chicken skin butter

2024 Latta Granite Riesling, Mt Alexander, VIC

Zucchini blossoms, Meredith goats curd, chive ravigote

2024 MMAD Chenin Blanc, McLaren Vale, SA

Humpty doo Barramundi, heirloom tomato, parsley sauce

2023 San Salvatore Falanghina, Campania, IT

Smoked ham hock croquette, mustard bechamel, burnt apple

2024 Girolimo Etna Rosso A Rina Nerello Mascalese, Sicily, IT

Moorabool Valley confit Duck, turnip, white kampot pepper

2023 Vieux Bourg Beaujolais-Villages, Beaujolais, FR

Altair grass-fed Wagyu flank steak, dauphinoise potato, chimichurri

2020 Eck Matilda reserve shiraz, Heathcote, VIC

Passionfruit sorbet, Campari granita

Valrhona amatika white chocolate mousse, cacao nib, cherries

2024 Frogmore 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