

BAR MENU

JUNCTION
MOAMA

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| Freshly shucked oysters: Natural OR Cucumber lime mignonette, Appellation rock, Eden, 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 |
| Bass strait Scallops, sauce mariniere, serrano ham, chive GF, NF | 27 |
| Baharat spiced Lamb, burnt cauliflower, molasses, yoghurt flatbread NF | 29 |
| Zucchini blossoms, Meredith goats curd, chive ravigote GF, NF, V | 27 |
| Baked Petuna Ocean Trout, mountain pepper, miso, dill, Yarra Valley caviar 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.