

# 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 or finger lime yuzu dressing Single   ½ Doz   Doz	7 42 84
Junction Tasting Board for 2 Cheeses & cured meats, olives, dips, pickles lavosh, focaccia GFo, DFo, NFO	50
Zucchini blossoms, Meredith goats curd, sweet corn velouté GF, NF, V	27
Heritage tomatoes, lemongrass consommé, mustard cress herb sorbet GF, DF, NF, V	27
Bass strait Scallops, sauce marinere, serrano ham, chive GF, NF	27
Confit Petuna ocean Trout, dill, karkalla, tapioca Yarra Valley Caviar GF, NF	32
Hibachi-grilled Wagyu intercostals, pastrami brine mustard mop sauce, sauerkraut GF, NF, DF	30
Flinders island Lamb rib, baharat, green mole, tomatillos pepitas GF, DF	30

### LARGER PLATES

Western Australian black marron tortellini, bisque beurre blanc, confit tomato, finger lime NF	45
Moorabool Valley Duck confit, butter bean, mustard leaf, white kampot pepper NF, GF, DFo	50
Spring Ridge Fallow Deer, baby leeks, turnip, radicchio, russet potato, juniper berry jus GF, NF, 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
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 broccolini, gai lan, tamarind, smoked almond GF, DF, NFO, V	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
Crème brûlée, apple, cinnamon, spiced fig ice cream NF, GF	18
Quince, mascarpone, miso caramel, oat crumble NF, GFo	19
Cheese selection	16  40

