

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, KyValley farms butter, rosemary salt

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

Broadbill Swordfish, pepper berry, dill beurre blanc

2024 San Salvatore Falanghina, Campania, IT

Brisbane Valley Quail, la boqueria chorizo, spiced corn

2024 Gioiello Old Hill Chardonnay, Goulburn Valley, VIC

Moorabool corn-fed Duck confit, turnip, white kampot pepper

2024 Girolamo Russo Etna Rosso, Sicily, IT

Altair grass-fed Wagyu flank steak, potato pave, bone marrow bearnaise
Upgrade +30pp Black Opal Wagyu tenderloin MB7+

2020 ECK Matilda reserve shiraz, Heathcote, VIC

Passionfruit sorbet, Campari granita

Quince, mascarpone, miso, oats, sorbet

2024 Frogmore Creek 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