

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, Murray gums estate olive oil, rosemary salt

Appellation rock Oysters, verjus, yuzu, finger lime

2024 Latta Granite Riesling, Mt Alexander, VIC

Heritage tomatoes, lemongrass consommé, herb sorbet

2024 MMAD Chenin Blanc, McLaren Vale, SA

Saffron tortellini, parmesan custard, nduja

2025 ECK Marsanne N°3, Heathcote, VIC

Moorabool Valley Duck, honey, lavender, daikon radish

2023 Shadowfax Pinot Noir, Macedon Ranges, VIC

Otway Pork belly, smoked celeriac, nam jim, Vietnamese mint

2023 Viberti Giovanni 'La Gemella' Barbera d'Alba, Piedmont, IT

Loddon Valley Lamb rack, courgette flower, green olive tapenade, river mint jus

2020 ECK Matilda reserve shiraz, Heathcote, VIC

Fennel granita, lemon thyme

Quince, mascarpone mousse, miso caramel, oats

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