

BAR MENU

JUNCTION
MOAMA

Freshly shucked oysters: Natural OR finger lime yuzu dressing 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
Smoked Burrata, heritage tomatoes, piquillo pepper jam, chermoula GF, V	28
Zucchini blossoms, Meredith goats curd, sweet corn velouté GF, NF, V	27
Confit Petuna ocean Trout, dill, karkalla, tapioca, Yarra Valley Caviar GFO, NF	32
Hand-cut shoestring fries, Murray River salt, black truffle aioli GF, V, DF, NFo	14
Buttermilk Cauliflower, vadouvan, macadamia cream, black rice GF, V	15



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.