

# 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, smoked salt

Sydney rock Oyster, verjus, yuzu, finger lime

NV Noël Bazin 'L'Unanime' Blanc de Blancs Brut, Champagne, FR

Australian King Prawn, parsley, bisque

2024 MMAD Chenin Blanc, McLaren Vale, SA

Zucchini blossom, Meredith goats curd, sweet corn

2024 Pizzini Verduzzo, King Valley, VIC

Hiramasa Kingfish collar, miso beurre blanc

2024 Gioiello 'Old Hill' Chardonnay, Upper Goulburn, VIC

Moorabool Valley Duck, honey, lavender, daikon radish

2023 Shadowfax Pinot Noir, Macedon Ranges, VIC

Altair Wagyu picanha MB3+, celeriac, braised shallot, red wine jus

2021 Weathercraft 'One Acre' Tempranillo, Beechworth, VIC

Fennel granita, lemon thyme

Floating island, meringue, citrus curd, macadamia, anglaise

2024 Frogmore Creek Iced Riesling, Coal River Valley, 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