

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



Seeded sourdough, smoked miso butter

Six farms brie, serrano ham, cumberland sauce

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

Zucchini blossom, ratatouille, fennel, salsa verde

2024 MMAD Chenin Blanc, McLaren Vale, SA

Mooloolaba King Prawn, cucumber, gochujang

2024 Pizzini Verduzzo, King Valley, VIC

Shark Bay Scallop, lobster bisque, chive

2021 Bodegas Angel Rodriguez 'Martinsancho' Verdejo, Rueda, Spain

Otway Pork belly, celeriac, Vietnamese mint, nam jim

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

Cape Grim beef short rib, pastrami brine, polenta, potato straw

2018 Eloquesta Shiraz, Petit Verdot, Mudgee, NSW

Cherry sorbet, cacao nib

Gingerbread crème brulee

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