

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

Sydney rock Oyster, finger lime mignonette

(A)

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

Shark bay Scallop, tom yum, nori

(A)

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

Zucchini blossom, ratatouille, gruyere, salsa verde

2022 Domaine Maire & Fils 'Grand Minéral' Savagnin Blanc, Jura, FR

Ryukyu Berkshire Pork jowl, edamame, masterstock consommé

2024 Port Phillip Estate 'Salasso' Rosé, Mornington Peninsula, VIC

Paroo Kangaroo, celery root, sunchoke, pepper berry

2024 Both Banks Cabernet Sauvignon, Merlot, Cabernet Franc, Bendigo, VIC

Riverine black angus short rib, pastrami brine, sauerkraut, shallot jus

2018 Eloquesta Shiraz, Petit Verdot, Mudgee, NSW

Fermented raspberry sorbet

Crème brulee, granny smith apple, cinnamon, spiced fig ice cream

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