

BAR MENU



JUNCTION
MOAMA

Freshly shucked oysters: Natural or finger lime dressing. Single 1/2 Doz. Doz. GF, DF	7 42 84
Selection of local smallgoods, pickles, house seeded sourdough GFo, DF, NFo	50
Long paddock cheese selection: muscatels, quince jam, lavosh, charred onion focaccia GFo, V, NFo	48
Warm Alto misto Olives, vincotto, focaccia GFo, V, DF, NFo	10
Zucchini blossoms, ratatouille, gruyere custard, salsa verde GF, NF, DFo, V	28
Buttermilk cauliflower, vadouvan, macadamia cream, puffed black rice, curry leaf GF, V	22
Hiramasa Kingfish collar, mountain pepper, dill, miso beurre blanc (A) GF, NF	26
Hibachi-grilled Fremantle Octopus, smoked chestnut, green mojo, potato straw (A) GF DFo NFo	29
Thrice cooked chips, kombu salt, yuzu aioli GF, V, DF, NFo	14
Charcoal roasted dutch carrots, goats curd, wattle seed honey, pistachio GF, NFo, V	16

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.