

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, WATTLESEED BUTTER

ZUCCHINI BLOSSOM, RATATOUILLE, GRUYERE

2024 Jim Barry 'The Atherley' Riesling, Clare Valley, SA

POMME DAUPHINE, BLUE CHEESE, SHALLOT JAM

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

SPENCER GULF PRAWN, LOBSTER BISQUE, FINGER LIME

2025 Humis Vineyard Picpoul, Heathcote, VIC

HIRAMASA KINGFISH COLLAR, MOUNTAIN PEPPER, MISO BEURRE BLANC

2024 Pizzini Garganega, King Valley, VIC

DRY-AGED AYLESBURY DUCK, ELDERFLOWER, PUMPKIN, KUMQUAT

2021 Pittnauer Blaufrankisch, Burgenland, Austria

CAPE GRIM BEEF SHORT RIB, POLENTA, WARRAGUL, BORDERLAISE

2022 Garzón Tannat Reserva, Maldonado, Uruguay

SPICED CHERRY

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