

DESSERT MENU

JUNCTION
MOAMA

Valrhona Chocolate cremeux, chestnuts, espresso	20
GF, NFo	
Wattleseed date pudding, burnt honey, macadamia praline, lemon myrtle	18
NFo	
Long Paddock cheese selection, quince jam, muscatel, fruit roulade, onion focaccia	48
GFo, NFo, V	

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

LIQUID DESSERT

CARAMEL CHOCTINI	24
Vodka, dark & white chocolate, caramel	
ESPRESSO MARTINI	24
Coffee liqueur, vodka, sugar	
AFFOGATO	18
Vanilla ice cream, espresso, Frangelico/Kahlúa/Baileys/Cointreau	
2017 Sam Plunkett ‘The Halo Effect’ Viognier, Strathbogie Rangers, VIC	13
2024 Frogmore Creek Iced Riesling, Coal River Valley, TAS	14
NV Campbell’s ‘Liquid Gold’ Topaque, Rutherglen, VIC	14
NV Buller 20 Year Old Barrel Blend, Muscat, Tawny, Topaque, Rutherglen, VIC	12
NV Ramos Pinto ‘Adriano’ Reserva 8 Year Old Tawny Port, POR	14
NV Valdespino Pedro Ximenez ‘El Candado’ Sherry, ESP	12