

JUNCTION

MOAMA

Quality food is simply a devotion to seasonal, local produce and meticulous care in bringing it to life on the plate. At Junction, the emphasis is on a truly social experience.

If you are having a hard time finding what to choose, then let us make the decisions for you and take you on a journey through the region's finest flavours.

SMALL PLATES

Freshly shucked oysters: Natural or finger lime dressing	Single ½ Doz Doz	7 42 84
GF DF NF		
Hiramasa Kingfish collar, mountain pepper, dill, miso beurre blanc (A)		27
GF, NF		
Hervey Bay Scallops, nduja, garlic chive, potato air (A)		29
GF, NF		
Buttermilk cauliflower, vadouvan, macadamia cream, puffed black rice, curry leaf		22
GF,V		
Zucchini blossoms, goats curd, smoked corn, salsa verde		28
GF, NF, V		



LARGER PLATES

Saffron tortellini, celeriac, gorgonzola, Warrigal greens, beurre noisette, hazelnuts	42
NFo, V	
Aquna Murray Cod, mussels, pancetta, brassicas, watercress velouté (A)	51
GF, NF	
Ryukyu Berkshire Pork loin, burnt apple, mustard seed, sage jus	55
GF, NF, DFo	
Black Opal Wagyu (VIC) picanha MB9+ 280gm, chimichurri	85
GF, NF, DFo	
Sanchoku Wagyu (QLD) porterhouse MB7 300gm, bone marrow, café de Junction butter	90
GF, DFo, NF	
Black Opal Wagyu (VIC) scotch MB7+ 300gm, bone marrow, café de Junction butter	100
GF, DFo, NF	
+ Red wine jus, cognac peppercorn, mustard assortment	5

SIDES

Thrice cooked chips, kombu salt, yuzu aioli	14
GF, V, DF, NF	
Seasonal greens, sesame tamarind dressing, smoked almonds	16
GF, DF, NFo, V	
Charcoal roasted Kent pumpkin, bluestone espuma, chermoula	15
GF, NF, V	

DESSERT

Valrhona Chocolate crémeux, chestnut, 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	