

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



JUNCTION SOURDOUGH, WINTER HERB BUTTER

HERVEY BAY SCALLOP, NDUJA, GARLIC CHIVE (A)

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

ZUCCHINI BLOSSOM, GOATS CURD, SWEET CORN

2025 Humis Vineyard Picpoul, Heathcote, VIC

BROADBILL SWORDFISH, MOUNTAIN PEPPER, MISO BEURRE BLANC (A)

2024 Pizzini Garganega, King Valley, VIC

TEA SMOKED AYLESBURY DUCK, 5 SPICE, CHERRY

2024 Pyren Gamay, Pyrenees, VIC

LODDON VALLEY LAMB, GREEN OLIVE, RIVER MINT

2023 Flynn's Wines Carménère, Heathcote, VIC

CAPE GRIM BEEF CHEEK, CAULIFLOWER, PEDRO XIMENEX

2022 Garzón Tannat Reserva, Maldonado, Uruguay

NEGRONI GRANITA

PUMPKIN PIE 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