

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, COPPERTREE CULTURED BUTTER, SMOKED SALT

CHICKEN SKIN CRISP, WHIPPED COD ROE, SEA PARSLEY

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

HERVEY BAY SCALLOP, TOM YUM, WAKAME

2024 Castle Rock Riesling, Porongurup, WA

ZUCCHINI BLOSSOM, GOATS CURD, SWEET CORN

2025 Humis vineyard Picpoul, Heathcote, VIC

BERKSHIRE PORK, APPLE, MUSTARD, SAGE

2024 Thousand Candles "Gathering Field" Pinot Noir, Yarra Valley, VIC

AYLESBURY DUCK, 5 SPICE, DAIKON RADISH, CHERRY

2024 Girolimo Russo Etna Rosso, Sicily, IT

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