

JUNCTION EXPERIENCE

Quality food is simply a devotion to seasonal, local produce and meticulous care in bringing it to life on the plate.

|120 PER PERSON

ADD |70 PER PERSON BEVERAGE PAIRING

“Your body is not a temple, it’s an amusement park. Enjoy the ride.” Anthony Bourdain



Junction sourdough, CopperTree cultured butter, smoked salt

Monkfish ceviche, yuzu, coriander, buttermilk, kaffir lime
(A)

2024 Castle Rock Riesling, Porongurup, WA

Zucchini blossom, Spencer Gulf king prawn, bisque
(A)

2024 Yangarra 'Circle' Grenache Blanc, McLaren Vale, SA

Serrano ham, parmesan custard, potato pavé

2023 Domaine Maire & Fils Grand Minéral Savagnin Blanc, Jura, FR

Aylesbury duck confit, chorizo, celery root, porcini broth

2024 Riversdale 'Scorpio' Pinot Noir, Coal River, TAS

Loddon Valley lamb saddle, broad beans, mint, wild garlic

2024 Girolamo Russo Etna Rosso, Sicily, IT

Gippsland Black Angus rostbiff, mountain pepper jus

2022 Garzon Tannat Reserva, Uruguay

Raspberries, prosecco jelly

Valrhona soft chocolate, espresso, yoghurt sorbet

2021 Lerida Estate Botrytis Semillon, Canberra District, NSW