

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 | 80 PER PERSON BEVERAGE PAIRING



Junction sourdough, Copper Tree cultured butter, smoked salt

Coffin Bay Oyster, finger lime, verjus, wakame

(A)

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

Zucchini blossom, Persian feta, piquillo pepper, almond

2024 Castle Rock Estate Riesling, Porongurup, WA

Confit ocean trout, fennel, dill, miso beurre blanc

(A)

2025 Kyneton Ridge Chardonnay, Bendigo, VIC

Berkshire pork jowl, smoked ginger broth, shiitake mushroom

2024 Château Peyrol Rosé, Provence, FR

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

2024 Both Banks Cabernet Sauvignon, Merlot, Cabernet Franc, Bendigo, VIC

Black Opal Wagyu rostbiff MB9, mountain pepper jus

2022 Garzon Tannat Reserva, Uruguay

Raspberries, prosecco jelly

Crema Catalana

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