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, vadouvan butter

Smoky Bay Pacific oyster, finger lime, verjus, wakame
(A)

NV Noel Bazin Blanc de Blancs Brut Champagne, FR

Hokkaido Scallop, tomato consommé, ikura
(I)

2024 Castle Rock Estate Riesling, Porongurup, WA

Zucchini blossom, Persian fetta, piquillo pepper, almond

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

Humpty Doo barramundi, lemon myrtle beurre blanc
(A)

2024 Domaine de la Motte Petit Chablis Chardonnay, Burgundy, FR

Loddon Valley lamb backstrap, eggplant, broad beans, river mint

2024 Tellurian 'GSM', Grenache, Shiraz, Mourvèdre, Heathcote, VIC

Sanchoku Wagyu sirloin, braised celeriac, mountain pepper jus

2022 Garzón Tannat Reserva, Maldonado, Uruguay

Strawberry sorbet, prosecco mint jelly

Crema Catalana

2021 Lerida Estate Botrytis Semillon, Canberra District, NSW

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