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, CopperTree Farms cultured butter, Murray River salt

Wagyu bresaola, potato pavé, Bay of Fires cheddar custard

NV Latta 'Tranquil' Sparkling Rose (Nebbiolo, Sangiovese), Pyrenees, VIC

Hervey Bay scallop, tom yum, wakame, ikura
(A)

2024 Castle Rock Estate Riesling, Porongurup, WA

Zucchini blossom, Persian fetta, piquillo pepper, almond

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

Ocean trout, spring peas, tarragon, black garlic, dill 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

Black Opal Wagyu picanha MB9, native pepper berry jus

2022 Garzón Tannat Reserva, Maldonado, Uruguay

Strawberry sorbet, prosecco mint 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