

QUALITY FOOD IS SIMPLY A DEVOTION TO SEASONAL, LOCAL PRODUCE AND METICULOUS CARE IN BRINGING IT TO LIFE ON THE PLATE. AT JUNCTION, THE EMPHASIS IS ON A TRULY SOCIAL EXPERIENCE.

IF YOU ARE HAVING A HARD TIME FINDING WHAT TO CHOOSE, THEN LET US MAKE THE DECISIONS FOR YOU AND TAKE YOU ON A JOURNEY THROUGH THE REGION'S FINEST FLAVOURS WITH OUR CHEF'S SELECTION MENU.

Five course	55 pp
Seven course - includes something sweet	70 pp
Whole table only and compulsory for groups of 10+	

SHARE BOARDS

Cured meat share plate, housemade ciabatta	25
Three cheese selection (V)	27
Handcrafted Junction charcuterie board	32

SMALL PLATES

Sydney rock oysters	4.5 ea
- Natural (GF) (DF) - Ponzu and wakame - Sweet and sour cucumber dressing	
House marinated warm olives (Vg)	7
Burrata, smoked capsicum relish, basil oil, ciabatta (V)	14
Lamb kibbeh, roasted cauliflower hummus, flatbread *	14
Baharat spiced cauliflower, saffron vinaigrette, black garlic (GF) (V)	15
Satay soft shell crab, betel leaf, green papaya (DF) *	16
Smoked eel, pickled watermelon, spicy fennel, caviar (GF) (DF)	17
Spring Bay mussels, house curry, cherry tomatoes, coconut cream, charred ciabatta (DF)	18
Moroccan spiced venison loin, truffle polenta, Pedro Ximénez jus	22
Beef tartare, black garlic, horseradish, fried capers, croutons	18
Seared Canadian scallops, cumin foam, sweet peas, squid ink coral	22

JUNCTION
MOAMA

LARGE PLATES

Beetroot risotto, candied walnuts, heirloom beetroot, fried goats cheese (V) (GF) *	30
Pumpkin and mustard fruit agnolotti, fat hen, arugula, corgette (V) *	30
Confit salmon, GLENORA HERITAGE super greens, carrot and fennel puree, leek ash, cucumber dill beurre blanc (GF)	38
Smoked duck breast, beetroot gel, goats cheese foam, duck leg croquet	38
Soy braised beef short rib, smoked corn, apple fennel remoulade * (GF) (DF)	39
COHUNA WAGYU Market Beef, szechuan pepper sauce, charred lime (DF)	MP

SIDES

Blackened broccolini, miso butter, hazelnuts (GF) *	8
Thrice cooked chips, kewpie mayo (V) (DF)	8
Grilled gem lettuce, hummus, quinoa, tahini (Vg) (GF)	8
Smashed chat potatoes, rosemary salt, truffle oil (Vg) (GF)	8

SOMETHING SWEET

Compressed melon, orange mousse, drunken grapes, lemon crumb	15
Coconut pandan panna cotta, Thai basil crumb, grapefruit gel (Vg) (GF) *	15
Spiced cheesecake, sour cherry gel, chocolate sponge, blackberry sorbet	15
Chocolate gateaux, espresso pasta, fromage blanc sorbet, raspberry	16

CHEESE SELECTION

L'ARTISAN Marcel Organic Jersey cow milk, golden geotrichum rind, creamy paste	11.5
ANNIE BAXTER Special Reserve Buffalo milk cheddar with lemon and grass overtones, crumbly texture	11.5
FROMAGERS CANTALIENS Fourme D'Ambert Mild and creamy with long blue finish	11.5

LOCAL PRODUCERS

We love showcasing local produce on our menu!

Here are some of our current seasonal producers who help make what we do even better!

- Pacdon Park
- Everything Wagyu
- Mansfield Coffee
- Cornelia Creek Wines
- B&B Basil
- L'Artisan Cheese
- Glenora Heritage Produce
- Salumi Australia
- Yarra Valley Dairy
- Salute Oliva



SHARE YOUR JUNCTION EXPERIENCE WITH US AND FOLLOW US ON SOCIAL MEDIA FOR EVENTS, MENU UPDATES AND BEHIND THE SCENES SNEAK PEEKS.



@junctionmoama
#junctionmoama

*Denotes menu items containing nuts
GF - Gluten free
DF - Dairy free
V - Vegetarian
Vg - Vegan
Other dishes may contain traces of nuts
Please notify staff of any allergies
Substitutions politely declined