STARTERS

Freshly Shucked Oysters w Apple & Shallot Vinegar (GF/DF) 4e

House Marinated Mount Zero Olives (GF/DF) 7

Lamb Shank & Potato Croquette, Truffle Aioli 4.5

Spiced Pork & Beef Meatballs, Napoli, Grana Padano, Toasted Ciabatta 12

Fried Fish Taco, Red Cabbage, Corn, Chipotle Mayo (GFR/DF) 5.5

Black Bean & Sweet Potato Taco, Avocado, Lime Cream (GF/DFR) 5

Eggplant Chips w Sumac Yoghurt 8

Calamari, Fennel & Dill Hummus, Lemon (DF/GFR) 13

GRAZING BOARDS

Ploughman's Board
Chefs Selection of Cured Meats, Pork Rillettes, Pickled Vegetables, Swiss Gruyere, Olives Berrys Creek Riverine Blue, Poached Pear, Fig Paste, Muscatels, Dill Hummus 50

Meat Board
Virginia Ham, Calabrese Salami, Prosciutto, Pork Rillettes, Mt Zero Olives, Pickled Vegetables, Dill Hummus, Toasted Bread & Lavosh 28

Cheese Board
Swiss Gruyere, Berrys Creek Riverine Blue, L'Artisan Extravagant Triple Cream White Mould, Poached Pear, Fig Paste, Muscatels, Toasted Bread & Lavosh 28

MAINS

Veal Schnitzel w Sweet Potato Galette, Broccolini & Red Onion Jus 30

Market Fish MP

Twice Cooked Pork Belly w Braised Red Cabbage, Kaiserfleisch, Spinach, Apple Cider Compote (GF/DFR) 30

Penne w Wagyu Bolognese, Silverbeet & Whipped Goats Cheese DFR) 28

Fregola w Pulled Lamb, Green Olives, Rocket, Orange, Goats Cheese 21

Roasted Pumpkin w Haloumi, Charred Corn, Lentils, Red Onion, Avocado, Baby Spinach & Dill 19

300gm Tender Valley Black Angus Porterhouse MB3+ w Hand Cut Chips, Salad & Béarnaise or Peppercorn Sauce (GFR/DFR) 39

250g Cape Grim Pasture Fed Scotch Fillet w Hand Cut Chips, Salad & Béarnaise or Peppercorn Sauce (GFR/DFR) 38

200gm Wagyu Beef Burger, Bacon, Jack Cheese, Lettuce, Chilli Relish, Truffle Mayo, Pickles, Onion Rings 23

SIDES

Freekeh, Brocollini, Toasted Almonds, Green Olives & Goats Cheese (GFR/DFR) 14

Crushed Potatoes w Brussel Sprouts & Bacon (GF/DF) 13

Mixed Leaf Salad w Toasted Walnuts, Grana Padano, White Onion & Orange Vinaigrette 9

WOOD FIRED PIZZA

Margherita
Napoli, Tomato, Fior di Latte, Basil 16

Prosciutto, Pear & Blue Cheese
Garlic, Fior di Latte, Rocket 19

Fungi
Napoli, Fior di Latte, Mushroom, Prosciutto 17

Melanzane
Napoli, Eggplant, Fior di Latte, Grana Padano, Basil (v) 17

Gamberi
Prawn, Napoli, Prawn, Fior di Latte, Chilli, Basil 19

Capricciosa
Napoli, Virginia Ham, Green Olives, Mushroom, Artichoke, Anchovy, Fior di Latte 19

Calabrese
Napoli, Salami, Fior di Latte, Basil, Grana Padano 18

CHIPS & SORTS

Chips w Roast Garlic Aioli 7

Chips w Grana Padano & Truffle Oil 9

Hand Cut Chips w Roast Garlic Aioli 11

Eggplant Chips, Sumac Yoghurt 8

DESSERT

S'more, House Made Toasted Marshmallow w Butternut Biscuit, Chocolate Ganache & Warmed Cherries 12

Chocolate Brownie, Nutella Mousse, Vanilla Ice Cream & Honey Comb 13

Sticky Date Pudding, Butterscotch Sauce, Whiskey Cream, Hazelnut Praline & Freeze Dried Raspberries 12

CHEESE

Swiss Gruyere, Hard, Cows Milk, Switzerland

L'Artisan Extravagant, Triple Cream White Mould, Cows Milk, VIC

Berrys Creek Riverine Blue, Cows Milk, VIC

Single Cheese - $10

** All Cheese Served w Fig, Shiraz Paste & Lavosh

LIQUID DESSERTS

Mozarts Tart
Mozart White Chocolate Liqueur, Chambord, Lime, Sugar, White Chocolate 17

Espresso Martini
Mr Black, Vodka, Sugar, Fresh Espresso 19

** Please advise our staff if you have any dietary requirements and where possible we will adapt our dishes to accomodate.

**During busy shifts we are unable to split bills. ATM is located next door to the Junction.

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JUNCTION J. GRINDLAY HOTEL

BAR BAR