

STARTERS

(Available All Day)

Apple Bark Smoked Pressed Lamb Croquette w Aioli	8
Spiced Pork & Beef Meatballs, Napoli, Grana Padano, Sourdough	12
Fried Fish Taco, Red Cabbage, Corn, Chipotle Mayo (GF/DFR)	5.5e
Black Bean & Sweet Potato Taco, Avocado, Lime Cream (GF/DFR)	5e
Fried Chicken Wings, Chipotle Mayo	9
Pork Scratching's w Lemon & Spicy Salt (GF/DF)	4
Calamari, Chilli Honey, Cucumber & Peanut Salsa (DF/GFR)	13

GRAZING

(Available All Day)

Ploughman's Board Chef's Selection of Cured Meats, Farmhouse Terrine Cornichon, Caper Berries, Soused Onion, Beetroot & Horseradish Relish, Scotch Egg & Mustard, Cheddar Cheese	50
Meat Board Duck Prosciutto, Calabrese Salami, Prosciutto, Farmhouse Terrine, Mt Zero Olives, Cornichon, Caper Berries, Soused Onion, Toasted Bread & Lavosh	33
Cheese Board Waikato Vintage Cheddar, Ontik Chebris - Semi Hard, Goats/Sheep, Graindorge Pont Leveque - Soft, Cows Milk. Poached Pear, Fig Paste, Muscatels, Toasted Bread & Lavosh	28

PLEASE ORDER AT THE BAR
Public Holidays Incur a 10% Surcharge

MAINS

Smoked Pork Jowel, Cauliflower Puree, Black Pudding, Brussel Sprouts (GFDFR)	29
"JFC" Junction Fried Chicken, Chicken Burger, 3 x Chicken Wings, Jalapeño & Onion Rings, Crushed Potato & Gravy	22
Ricotta Gnocchi, Prawns, Asparagus + Lemon Beurre blanc	28
Fregola w Pulled Lamb, Green Olives, Rocket, Orange, Goats Cheese	21
Roasted Pumpkin w Haloumi, Charred Corn, Lentils, Red Onion, Avocado, Baby Spinach, Roast Lemon Dressing	19
Parmigiana - Crumbed Chicken Breast, Napoli, Virginia Ham, Mozzarella, Chips & Salad	25
Beer Battered Fish & Chips w Tartare, Pickle & Lemon	25
300gm 150 Day Grain Fed Porterhouse, MB2+ 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
WOOD FIRED PIZZA (Available from 5pm everyday <u>excluding</u> Sunday)	
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, 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
Additional Condiments Mustard, Seeded Mustard, Aioli	2

JUNCTION BUNS

(Available All Day)

THE GREAT PRETENDER Eggplant Parma Burger, Monterey Jack Cheese, Lettuce, Caramelised Onion	16
WAGYU 2.0 200gm Wagyu Beef Burger, Bacon, Jack Cheese, Lettuce, Chilli Relish, Truffle Mayo, Pickles, Onion Rings	24
DIRTY BIRD Fried Chicken, Jack Cheese, Savoy Slaw, Lettuce, Pickle, Chipotle Mayo	17
CLASSIC CHEESEBURGER Beef Pattie, Junction Special Sauce, Mustard, Pickle, Onion	16
THE SPICY SRIRACHA Beef Pattie, Cheese, Bacon, White Onion, Jalapenos & Spicy Sriracha Special Sauce	18

(All Burgers Come With Chips)

DESSERT

Lime Cheesecake w White Chocolate Sauce & Berry Sorbet	15
Chocolate Nemesis w Mascarpone & Raspberries (GF)	16
Elderflower & Yoghurt Panna Cotta w Sorrel Granita	14

Junction requests patrons with food allergies of other dietary requirements to please inform the team prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

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

SIDES

Freekeh, Broccolini, Toasted Almonds, Kale Green Olives & Goats Cheese (GFR/DFR)	14
Roast Broccoli, Chilli, Pangratata, Tomato, (GF)	12
Mixed Leaf Salad w Toasted Walnuts, Grana Padano, White Onion & Orange Vinaigrette (GF/DFR)	9

CHIPS {and} SORTS

Hand Cut Chips w Roast Garlic Aioli	11
Chips w Roast Garlic Aioli	9
Chips w Gravy, Mozzarella, Bacon, Spring Onion	12
Eggplant Chips, Sumac Yoghurt	9

Kids Menu

Battered Fish and Chips	12
Kids Cheeseburger w Chips	12
Fried Chicken Tenders w Chips & Aioli	9
Spaghetti w Napoli Sauce & Grana Padano Cheese	9
House Made Vanilla Ice Cream (2 Scoops)	2

Dietary Key
GF - Gluten Free
GFR - Gluten Free on Request
DR - Dairy Free
DFR - Dairy Free on Request
V - Vegetarian

PALE LAGER

3 Ravens - **Thornbury Lager** ABV - 4.9%
Origin - Thornbury, VIC \$9/375ml

Balter Beer Captain Sensible - **Session Ale** ABV - 3.5%
Origin - Currumbin, NSW \$9/375ml

Pikes - **Pilsener Lager** ABV - 4.5%
Origin - Clare Valley SA \$10/330ml

Sailors Grave - Sou'East - **Draught** ABV - 4.8%
Origin - Orbost \$9/355ml

ALES

Wayward Brewing - **Everyday Ale** - ABV 4.2%
Origin - Camperdown NSW \$10/375ml

Stone & Wood - **Pacific Ale** ABV 4.4%
Origin - Byron Bay, NSW \$9/330ml

IPA'S FOR DAYS

Green Beacon The Whaler **Blood Orange IPA** ABV 6.2%
Origin - Teneriffe, QLD \$14/330ml

Hop Nation - The Chop **American IPA** ABV 7%
Origin - Footscray, VIC \$13/375ml

AUTUMN COLOURS

Red Hill Brewery - **Scotch Ale** ABV 5.8%
Origin - Red Hill, VIC \$10/330ml

Odyssey Polyphemus **Red Ale** ABV 5.3%
Origin - Mount Duneed, VIC \$9/330ml

La Sirene **Fermented Farm House Red** ABV 6.5%
Origin - Alphington, VIC \$17/375ml

Brew Dog **Sam American Red Ale** ABV - 5%
Origin - Scotland \$11/330ml

The Edge Psycho Killer - **Imperial Red Lager** ABV - 6.7%
Origin - Fitzroy North, VIC \$13/330ml

DARK 'N' SMOKEY

Odyssey **Coffee Stout** ABV -
Origin - Mount Duneed, VIC \$9/330ml

Sierra Nevada - **Porter** ABV - 9.2%
Origin - California, USA \$16/355ml

Boatrockers - **Stout** ABV - 6%
Origin - Braeside, VIC \$19/500ml

Quiet Deeds - **Lamington Ale** - ABV 5.5%
Origin - Port Melbourne, VIC \$10/330ml

WHEATY

Red Hill **Wheat Beer** ABV 5%
Origin - Red Hill, VIC \$10/330ml

SOUR, FRUIT & WILD

Boatrockers - "Mitte" Berliner Weisse ABV 3.5%
Origin - Melbourne, VIC \$19/500ml

Edge Brewing - Amalgamation **Dry Hopped Sour** ABV 3.6%
Origin - Fitzroy North, VIC \$9/330ml

La Sirene Fleur Folie - **Saison** - ABV 4.6%
Origin - Alphington, VIC \$18/375ml

Boatrockers **Saison du Bateau** - ABV 6.4%
Origin - Melbourne, VIC \$10/330ml

Sailors Grave - Grapefruit & Yuzu - **Farmhouse Ale** - ABV- 5.2%
Origin - Orbost, VIC \$13/330ml

Stomping Ground - Watermelon Smash - **Gose** - ABV - 4.2%
Origin - Collingwood, VIC \$10/330ml

NOMAD - Rosies **Raspberry Sour Ale** - ABV - 3.8%
Origin - Brookvale, NSW \$11/330ml

ALTERNATIVES

Sailors Grave **"Sea Fret" White IPA** ABV 4.7%
Origin - Orbost, VIC \$13/330ml

New England Brewing Co - **Chai Brown Ale** ABV - 7.7%
Origin - Uralla, NSW \$16/500ml

CIDER & GINGER TOWN

Hills **Pear Cider** - ABV 5.0%
Origin - Adelaide Hills, SA \$8.5/330ml

Aspall - **Draught Cider** ABV - 5.5%
Origin - Suffolk, ENG \$16/500ml

Brookvale Union - **Ginger Beer** ABV 4%
Origin - Manly, NSW \$10/330ml

WINE

BUBBLES

Lana **Prosecco** NV, King Valley VIC 11/55

Ginger Prince **Sparkling Rose** NV, Strathbogie Ranges VIC 11/53

ROSE

2016 Rob Dolan 'True Colours' **Dry Rose** Yarra Valley VIC 10.5/50

WHITES

2016 All Saints **Moscato** Rutherglen VIC 8/38

2015 Frogmore Creek **Riesling** Tasmania 11/55

2016 Are You Game **Pinot Grigio** Strathbogie Ranges VIC 8.5/40

2015 Wild's Gully **Sauvignon Blanc** King Valley VIC 9/42

2016 Yering 'Elevations' **Chardonnay** Yarra Valley VIC 11/53

REDS

2016 Farm to Table **Pinot Noir** Stathbogie Ranges VIC 10/48

2015 Mount Langi **Vine Rd Shiraz** Grampians VIC 10.5/49

2011 Reschke **Cabernet Sauvignon** Coonawarra SA 11/53

COCKTAILS

NEGRONI - By EVERLEIGH BOTTLING Co
Gin, Campari, Rosso Vermouth, Water/ Served w Ice 19

OLD FASHIONED - By EVERLEIGH BOTTLING Co
Whiskey, Bitters, Sugar, Water/ Served w Ice 19

COFFEE HOUSE - By EVERLEIGH BOTTLING Co
Mr Black, Calle 23 Tequila, Orange Bitters/ Served w Ice 19