

TO SHARE

(Available All Day)

CROQUETTES (2 Per Serve) Prosciutto & Béchamel Cheese Croquette	8
SCOTCH EGG Scotch Egg w Tomato Relish (DF)	9 ea
CRAB TACO Soft Shell Crab, Tomatillo Verde, Fennel, Corn (GFR/DF)	9 ea
LAMB TACO Barbacoa Lamb, Radish, Corn (GF)	9 ea
PORK SCRATCHINGS Lemon & Spicy Salt (GF/DF)	4
FRIED CALAMARI Chilli Honey, Cucumber & Peanut Salsa (DF/GFR)	13

GRAZING

(Available All Day)

PLOUGHMANS BOARD - \$50
Chefs Selection of Cured Meats, Farmhouse Terrine Cornichon, Caper Berries, Soused Onion, Beetroot & Horseradish Relish, Scotch Egg & Mustard, Cheddar Cheese

MEAT BOARD - \$33
Duck Prosciutto, Calabrese Salami, Prosciutto, Farmhouse Terrine, Mt Zero Olives, Cornichons, Caper Berries, Soused Onions, Toasted Bread & Lavosh

CHEESE BOARD - \$28
Waikato Vintage Cheddar, Ontik Chebris - Semi Hard, Goats/Sheep Soft, Cows Milk. Poached Pear, Fig Paste, Muscatels, Toasted Bread & Lavosh

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

Public Holidays Incur a 10% Surcharge

Additional Condiments
Mustard, Seeded Mustard, Aioli 2

MAINS

16HR O'CONNERS BEEF RIB Slaw & Chipotle (GF)	29
LAMB RUMP Wild Garlic, Anchovy, Pea Puree (GF)	32
SMOKED PORK JOWEL Cauliflower Puree, Black Pudding, Brussel Sprouts (GF/DFR)	29
PRAWN LINGUINI Prawn, Chilli, Garlic, Basil (DF)	24
RED QUINOA + HALOUMI Roast Vegetables, Rocket, Cranberry, Sherry Vin (GF/DF)	21
RISOTTO Artichoke, Poached Egg, Mushroom Broth (GF)	19

GRILL

300gm 160 DAY GRAIN FED PORTERHOUSE MB2+ w Hand Cut Chips, Salad & Béarnaise or Peppercorn Sauce (GFR/DFR)	39
250g CAPE GRIM PASTURE FED SCOTCH FILLET Hand Cut Chips, Salad & Béarnaise or Peppercorn Sauce (GFR/DFR)	38
MIXED GRILL (GF/DF) Smoked Pork Jowel, 16 Hr Beef Rib, Toulouse Sausage Flat Mushrooms, Chips	32
THE GREAT PRETENDER BURGER Eggplant Parma, Monterey Jack Cheese, Lettuce, Caramelised Onion	16
WAGYU 2.0 BURGER 200gm Wagyu Beef, Bacon, Jack Cheese, Lettuce, Chilli Relish, Truffle Mayo, Pickles, Onion Rings	24
THE SPICY SRIRACHA BURGER Beef Pattie, Cheese, Bacon, White Onion, Jalapenos & Spicy Sriracha Special Sauce	18
DIRTY BIRD Fried Chicken Burger, Jack Cheese, Savoy Slaw, Lettuce, Pickle, Chipotle Mayo	17

(All Burgers Come With Chips)

JUNCTION CLASSICS

JFC JUNCTION FRIED CHICKEN Chicken Burger, 3 x Chicken Wings, Onion Rings, Crushed Potato & Gravy	22
PARMIGIANA Crumbed Chicken Breast, Napoli, Virginia Ham, Mozzarella, Chips & Salad	25
BEER BATTERED FISH & CHIPS w Tartare, Pickle & Lemon (GFR)	25
HOUSE MADE PIE OF THE DAY Carrots, Spinach, Garlic, Silken Mash Potato	21
BANGERS & MASH Toulouse Sausage w Caramelised Onion (GF)	22
MAC & CHEESE Macaroni, Truffle, Bacon, Mozzarella	14

WOOD FIRED PIZZA

From 5pm - NOT AVAILABLE SUNDAY

TARTUFATA Truffle Paste, Truffle Oil, Field Mushrooms Fior Di Latte, Rocket, Grana Padano	25
MARGHERITA Passata, Tomato, Fior di Latte, Basil	19
PUMPKIN BIANCO Pumpkin, Goats Cheese, Pine Nuts, Rocket	19
GAMBERI Prawn, Passata, Fior di Latte, Chilli, Basil	21
CAPRICCIOSA Passata, Virginia Ham, Green Olives, Mushroom, Artichoke, Anchovy, Fior di Latte	21
QUATTRO FORMAGIO Fior Di Latte, Taleggio, Gorgonzola, Ricotta Salata	24
DIAVOLA Nduja, Chorizo, Chilli, Passata, Fior Di Latte	23
CRUDAIOLA Hand Torn Smoked Buffalo Mozzarella, Ricotta Salata, Smoked Roma Tomato, Basil	25

GF Pizza Bases Available + 2.50

SIDES + SALADS

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 & SORTS

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

DESSERT

Beignets, Bitter Chocolate Sauce, Berry Coulis, Vanilla Cream	12
Chocolate Nemesis w Mascarpone & Raspberries (GF)	13
Espresso Brûlée, Biscotti	14

KIDS MENU

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

LIGHT & SESSIONABLE

1. Prickley Moses **Otway Light** ABV - 2.9% \$7/330ml
Origin - Barongarook, VIC
2. Balter Beer Captain Sensible - **Session Ale** ABV - 3.5% \$9/375ml
Origin - Currumbin, NSW

PALE LAGER

3. 3 Ravens - **Thornbury Lager** ABV - 4.9% \$9/375ml
Origin - Thornbury, VIC
4. Pikes - **Pilsener Lager** ABV - 4.5% \$10/330ml
Origin - Clare Valley SA
5. Sailors Grave - Sou'East- **Draught** ABV - 4.8% \$9/355ml
Origin - Orbost

ALES

6. Wayward Brewing - **Everyday Ale** - ABV 4.2% \$10/375ml
Origin - Camperdown NSW
7. Stone & Wood - **Pacific Ale** ABV 4.4% \$9/330ml
Origin - Byron Bay, NSW

BIGGER HITTERS - IPA, IPL'S

- Green Beacon The Whaler **Blood Orange IPA** ABV 6.2% \$14/330ml
Origin - Teneriffe, QLD
- Hop Nation - The Chop **American IPA** ABV 7% \$13/375ml
Origin - Footscray, VIC
- Blackmans Brewery **Juicy Banger IPL** ABV - 5.8% \$12/330ml
Origin - Torquay VIC
- Fixation **IPA** ABV - 6.4% \$11/330ml
Origin - Collingwood VIC

AUTUMN COLOURS

- Odyssey Polyphemus **Red Ale** ABV - 5.3% \$9/330ml
Origin - Mount Duneed, VIC
- Exit Brewing **American Amber** ABV - 5% \$11/375ml
Origin - Dandenong VIC
- Hop Nation **The Buzz - American Red** ABV - 6.5% \$11/330ml
Origin - Footscray, VIC
- The Edge Psycho Killer - **Imperial Red Lager** ABV - 6.7% \$13/330ml
Origin - Fitzroy North, VIC

WHEATY

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

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

SOUR, FRUIT & WILD

- Boatrockers - **"Mitte" Berliner Weisse** ABV 3.5% \$19/500ml
Origin - Melbourne, VIC
- Edge Brewing - Amalgamation **Dry Hopped Sour** ABV 3.6% \$9/330ml
Origin - Fitzroy North, VIC
- Boatrockers **Saison du Bateau** - ABV 6.4% \$10/330ml
Origin - Melbourne, VIC
- Sailors Grave - Grapefruit & Yuzu - **Farmhouse Ale** - ABV- 5.2% \$13/330ml
Origin - Orbost, VIC
- Stomping Ground - Watermelon Smash - **Gose** - ABV - 4.2% \$10/330ml
Origin - Collingwood, VIC
- NOMAD - Rosies **Raspberry Sour Ale** - ABV - 3.8% \$11/330ml
Origin - Brookvale, NSW

ALTERNATIVES

- Sailors Grave **"Sea Fret" White IPA** ABV 4.7% \$13/330ml
Origin - Orbost, VIC
- New England Brewing Co - **Chai Brown Ale** ABV - 7.7% \$16/500ml
Origin - Uralla, NSW
- Odyssey **Coffee Stout** ABV - \$9/330ml
Origin - Mount Duneed, VIC
- Sierra Nevada - **Porter** ABV - 9.2% \$16/355ml
Origin - California, USA
- Quiet Deeds - **Lamington Ale** - ABV 5.5% \$10/330ml
Origin - Port Melbourne, VIC
- Blackmans Brewery **Arthur Smoked Porter** - ABV 6.3% \$12/330ml
Origin - Torquay, VIC

CIDER & GINGER TOWN

- Hills **Pear Cider** - ABV 5.0% \$8.5/330ml
Origin - Adelaide Hills, SA
- Aspall - **Draught Cider** ABV - 5.5% \$16/500ml
Origin - Suffolk, ENG
- Brookvale Union - **Ginger Beer** ABV 4% \$10/330ml
Origin - Manly, NSW

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