

## Starters & Snacks

House Marinated Mount Zero Olives (GF/DF/V)	/ 7
Prosciutto & Béchamel Cheese Croquette (2 Per Serve)	/ 8
Quail Scotch Egg w Tomato Relish	/ 11 ea
Cured Scallop, Cucumber w Mango Sorbet Montadito	/ 9 ea
Forest Mushroom & Goats Cheese Arancini	/ 9 ea
Polenta & Truffle Batons w Cauliflower (3 Per Serve)	/ 9
King Fish Ceviche, Ruby Grapefruit, Spanish Onion, Chilli & Lime (GF)	/ 19
Asparagus, Pomegranate Molasses, Prosciutto, Poached Egg (GF)	/ 16
Grass Fed Beef Tartare, Croutons, Raw Egg	/ 13
Baby Zucchini Flowers, Taleggio, Basil, Black Berry Jam	/ 18
Calamari, Chilli Honey, Cucumber, Peanut Salsa (GFR)	/ 13

## Grazing Boards

### Ploughman's Board

Chefs Selection of Cured Meats, House-Made Terrine, Cornichon, Caper Berries, Soused Onion, Beetroot & Horseradish Relish, Scotch Egg, Mustard, Cheddar Cheese, Toasted Bread, Salted Caraway Crackers	/ 50
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### Meat Board

Duck Prosciutto, Calabrese Salami, Prosciutto, House-Made Terrine, Mt Zero Olives, Cornichon, Caper Berries, Soused Onion, Toasted Bread & Salted Caraway Crackers	/ 33
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### Vegetarian Board

Arancini, Polenta Chips, Zucchini Flower, Marinated Peppers, Olives Beetroot Relish, Lentil Emulsion, Soused Onion, Salted Caraway Crackers	/ 32
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## Fine Pit & Grill

*Man first used fire to cook meats - this authentic and traditional means is one of the finest. Taste the Difference.*

Smoked Pork Jowel, Cauliflower Puree, Black Pudding, Brussel Sprouts (GF)	/ 29
Wood Fire Half Chicken, Pumpkin, Sugar Snap Peas, Baby Carrot, Parsnip, Jus Gras (GF)	/ 28
Wood Fire Lamb Ribs, Sumac Encrusted, Lentil Emulsion, Cress, Apple (GF) 18 (S) 24 (L)	
Fish of the Day (GFR)	/ MP
250g Cape Grim Pasture Fed Scotch Fillet, Beetroot Puree, Baby Leek, Horseradish Butter (GF)	/ 32
700g Rangers Valley Flank Steak MBS3+ w Chimmichurri (GF)	/ 42
<b>ADD SAUCE</b> - Béarnaise / Peppercorn / Mushroom / THC Hollandaise	/ 3

## Pasta & Risotto

Crab, Saffron, Broad bean Risotto, Chive (GF)	/ 27
Hand-Cut Linguini, Prawn, Chilli, Garlic, Basil	/ 24
Pumpkin & Nutmeg Ravioli, Sage Brown Butter, Pepitas, Grana Padano	/ 24

## Wood Fired Pizza

<b>Tartufata</b> Truffle Paste, Truffle Oil, Field Mushrooms, Fior Di Latte, Rocket, Grana Padano	/ 25
<b>Pumpkin Bianco</b> Pumpkin, Goats Cheese, Pine Nuts, Rocket	/ 19
<b>Diavola</b> Nduja, Chorizo, Chilli, Passata, Fior Di Latte	/ 23
<b>Gamberi</b> Prawn, Passata, Prawn, Fior di Latte, Chilli, Basil	/ 21

## Sides

Cos, Walnut Praline, Goats Curd, Honey Vin (GF)	/ 12
Roast Broccoli, Chilli, Pangratata, Tomato	/ 12
Porcini & Potato Gratin (GF)	/ 14
Twice Cooked Handcut Chips (GF)	/ 11
Shoestring Fries	/ 9

## Cheese

Waikato Vintage Cheddar, NZ  
Ontik Chebris, Semi Hard, Goats/Sheep, FRANCE  
Grubb Cashel Blue, Cows Milk Blue Cheese, IRELAND  
Graindorge Pont Leveque - Soft, Cows Milk, FRANCE

Single Cheese - \$12 per 50g / 3 Cheeses \$30

All Cheese Served Fig, Shiraz Paste, House Made Salted Caraway Crisp Bread

## Dessert

Beignets, Bitter Chocolate Sauce, Berry Coulis, Vanilla Cream	/ 12
Chocolate Nemesis, Mascarpone, Raspberries (GF)	/ 13
Espresso Brulee & Biscotti(GF)	/ 13
Affogato - House Made Vanilla Ice Cream, Fresh Espresso with your choice of liqueur (Baileys, Frangelico or Amaretto)	/ 15

Junction requests patrons with food allergies or 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.