

Snacks

House Marinated Mount Zero Olives GF/DF/V	/ 7
Prosciutto & Béchamel Cheese Croquette (2 Per Serve)	/ 8
House Made Salt & Vinegar Purple Congo Potato Crisps	/ 9
White Anchovy, Fried Quail Egg, Montadito	/ 9 ^{ea}
Potato & Unagi Eel Sandwich (3 Per Serve) GF	/ 11
Polenta & Truffle Batons w Cauliflower Puree (3 Per Serve) GF/V	/ 9

Entrées

Baby Calamari, White Bean, Chorizo Puree, Tomato Water GF/DFO	/ 15
Chargrilled Kangaroo, Honey Brined Raddichio, Beetroot & Soy Emulsion GF/DF	/ 17
Sous Vide Duck Egg, Truffle Croutons, Pea Puree, Broadbeans & Parmesan GFO	/ 14
Grilled King Prawns, Almond, Garlic & Bread Sauce	/ 12
Soup of The Week	/ 16
Moreton Bay Bug Omelette w Bug Bisque GF	/ 21
White Miso Eggplant w Toasted Grains Red Quinoa, Lentils, Farro, Almond, Burghul GFO	/ 19

Pasta & Risotto

Red Wine Braised Osso Bucco, Risotto Milanese	/ 27
Linguini, Prawn, Chilli, Garlic, Oil, Basil	/ 24
Pumpkin & Nutmeg Ravioli, Sage Brown Butter, Pepitas, Grana Padano	/ 24

Mains

Pork Loin Wellington, Celeriac Puree, Snow Pea, Jus	/ 34
Sous Vide Duck Breast, Poached Pear, Vanilla Parsnip, Jus GF	/ 36
Fish of the Day GFR	/ MP
200g O'Connor Black Angus Eye Fillet 3+MBS Au Poivre, Pomme Frites GF	/ 42
Purple Congo Potato, Egg Yolk, Jerusalem Artichoke, Comte & Sherry Sauce GF	/ 24

Chefs Tasting Menu \$55 P/P Minimum of 2 People - GFO

Smashed Avocado, Finger lime, Pumpernickel

Potato & Leek Soup, Chorizo, Kale, Olive Oil

Licorice Confit Lamb Neck, Pommes Anna, Caramalised Fennel, Capers, Spice of Angels

Hot Toddy

Wood Fired Pizza

Tartufata

Truffle Paste, Truffle Oil, Field Mushrooms, Fior Di Latte, Rocket, Grana Padano / 25

Pumpkin Bianco

Pumpkin, Goats Cheese, Pine Nuts, Rocket / 19

Diavola

Nduja, Chorizo, Chilli, Passata, Fior Di Latte / 23

Gamberi

Prawn, Passata, Fior di Latte, Chilli, Basil / 21

GF Pizza Bases Available + 2.50

Sides

Pear, Rocket, Parmesan, Balsamic, Salad GF / 9

Roast Broccoli, Chilli, Pangratata, Tomato / 9

Petit Pois, Peas, Pancetta, Cos Hearts GF / 14

Pommes Anna, Layered Potato, Butter GF / 12

Shoestring Fries / 9

Dessert

Beignets, Bitter Chocolate Sauce, Berry Coulis, Vanilla Cream / 12

Chocolate Nemesis, Mascarpone, Raspberries (GF) / 13

Espresso Brulee & Biscotti(GF) / 13

Hot Toddy, Honey Cake, Whiskey Gel, Lemon Drops, Ginger Icecream & Tuille / 15

Affogato - House Made Vanilla Ice Cream,
Fresh Espresso with your choice of liqueur
(Baileys, Frangelico or Amaretto) / 15

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

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

Meat Board

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

Vegetarian Board

Broccoli Tempura, Polenta Chips, House Made Salt & Vinegar Crisps, Marinated Peppers,
Olives, Beetroot Relish, Celeriac Puree, Soused Onion, Salted Caraway
Crackers / 32

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.

** 1.75% Surcharge on all cards