

TO SHARE

Available All Day

MOUNT ZERO OLIVES ^(GF/VG) Marinated w Chilli, Garlic, Rosemary	7
CROQUETTES (2 Per Serve) ^(V) Corn, Manchego Cheese & Jalapeño	8
FARMHOUSE TERRINE Pork, Chicken Liver, Wrapped in Prosciutto Apple Relish, Cornichons, Toast	7e
MARINATED LAMB CHOP Sumac Yoghurt ^(GF)	8e
FRESHLY SHUCKED OYSTERS Natural Mignonette - Shallots, Champagne Vinegar, Cracked Pepper, Lemon ^(GF) Rockefella - Garlic, Butter, Spinach Pernod, Parmesan, Hot Sauce, Panko Crumb Kilpatrick - Worcestershire, Guanciale, Bacon, Balsamic Vinegar, Tobasco ^(GF)	4e 4.5e 4.5e
FRIED CALAMARI ^(GFO) Chilli Honey, Cucumber & Peanut Salsa ^(DF/GFO)	13
BRUSHETTA ^(DF) Olive, Caper, Pepper, Garlic	14
CAULIFLOWER POPCORN ^(V) Tumeric, Garlic, Parmesan	12
PLOUGHMANS BOARD Mini Bread Loaf, Farmhouse Terrine, Cheddar, Thick Cut Ham, Apple Relish. Pickled Onion, Seeded Mustard, Hardboiled Egg, Piccalilli	50
MEAT BOARD Calabrese Salami, Prosciutto, Farmhouse Terrine, Mt Zero Olives, Cornichons, Caper Berries, Soused Onions, Toasted Bread & Lavosh	33
CHEESE BOARD See Team For Todays Selection Poached Pear, Fig Paste, Muscatels, Toasted Bread & Lavosh	28

SIDES

GARDEN SALAD ^(V/VG) Mixed Leaf, Red Onion, Cucumber, Heirloom Tomato, Herb Dressing	7
SHOESTRING FRIES w Aioli, Chipotle or Bearnaise	10
EGGPLANT WEDGES ^(V) Za'atar, Pistachio & Tahini	11
KIPFLER POTATO ^(V/VG) Lemon Zest, Garlic, Chimmchurri	12
MASH POTATO	10

Dietary Key
GF - Gluten Free
GFO - Gluten Free Option
DR - Dairy Free
DFO - Dairy Free Option
V - Vegetarian
VO - Vegetarian Option
VG - Vegan
VGO - Vegan Option

FODMAP Menu Available Please Ask Staff

Public Holidays Incur a 10% Surcharge
1.75% Surcharge on all cards

JUNCTIONHOTEL

BEER HALL & WINE ROOM

MAINS

CRISPY SKINNED PORK BELLY ^(GF) Cider Braised, Jerusalem Artickoke Puree, Poached Apple, Spinach	32
WOOD FIRED HALF CHICKEN ^(GF/DFO) Dill, Lemon, Mushroom, Kipfler Potato (Allow 25 Minutes to Cook)	30
LINGUINI MARINARA Prawn, Calamari, Mussels, Fish, Garlic, White Wine, Chilli	34
PUMPKIN RISOTTO ^(VG/V/GF) Roast Pumpkin, Vermouth, Sage	22
FISH OF THE DAY See Team	MP
HOUSE MADE GNOCCHI RICOTTA ^(VO) Zucchini, Almond, Parmesan, Mint & Prosciutto	25
PARMIGIANA Crumbed Chicken Breast, Napoli, Virginia Ham, Mozzarella, Fries & Salad	25
BEER BATTERED FISH & CHIPS ^(GFO) w Tartare, Pickle & Lemon	25
HOUSE MADE PIE OF THE DAY Carrots, Spinach, Garlic, Silken Mash Potato	21
FREEKEH, BROCCOLINI, CONFIT TUNA ^(VG)/VO/GFO/DFO) Toasted Almonds, Kale, Green Olives & Goats Cheese	28
BANGERS N MASH ^(GF) Toulouse Sausage w Caramelised Onion	22

GRILL

300gm 160 DAY GRAIN FED PORTERHOUSE MB2+ ^(GF) / Shoestring & Watercress or Mash Potato + Steamed Vegetable	39
250g CAPE GRIM PASTURE FED SCOTCH FILLET ^(GF) / Shoestring & Watercress or Mash Potato + Steamed Vegetable	40
300g GIPPSLAND PASTURE FED T-BONE ^(GF) / Shoestring & Watercress or Mash Potato + Steamed Vegetable	33
Select Your Sauce: Peppercorn, Diane, Jus, Bernaise, Chimmichurri	
VEGAN BURGER ^(VG) Local VEEF Pattie, Vegan Red Leicester, Tomato Chutney, Pickles, Onion, Vegan Bun, Shoestring Fries	20
WAGYU BURGER 200gm Wagyu Beef, Bacon, Monterey Jack Cheese, Lettuce, Chilli Relish, Truffle Mayo, Pickles, Onion Rings, Shoestring Fries	24
CHICKEN BURGER Buffalo Chicken, Blue Cheese, Sour Cream, Pickle, Shoestring Fries	23

WOOD FIRED PIZZA

Available from 5pm Weekdays & 12pm Weekends
(VGO + GF) Vegan + Gluten Free Option Available

MARGHERITA ^(V/VGO) Passata, Tomato, Fior di Latte, Basil	20
PUMPKIN BIANCO ^(V/VGO) Pumpkin, Goats Cheese, Pine Nuts, Rocket	20
GAMBERI Prawn, Passata, Fior di Latte, Chilli, Basil	22
CAPRICCIOSA Passata, Virginia Ham, Green Olives, Mushroom, Artichoke, Anchovy, Fior di Latte	22
TARTUFATA ^(V/VGO) Truffle Paste, Truffle Oil, Field Mushrooms Fior Di Latte, Rocket, Grana Padano	25
QUATTRO FORMAGIO ^(V) Fior Di Latte, Taleggio, Gorgonzola, Ricotta Salata	24
PEPPERONI Pepperoni, Chilli, Passata, Fior Di Latte Parmesan, Basil	21
CRUDAIOLA ^(V/VGO) Hand Torn Smoked Buffalo Mozzarella, Ricotta Salata, Smoked Roma Tomato, Basil	25

DESSERT

BEIGNETS Bitter Chocolate Sauce, Berry Coulis, Vanilla Cream	12
CHOCOLATE NEMESIS ^(GF) Mascarpone & Raspberries	13
EATON MESS ^(GF) Strawberries, Creme Fraiche, Fresh Cream, Meringue, Vanilla Bean Raspberry	12

KIDS MENU

Children under 12

Kids Chicken Parma, Steamed Vegetables + Salad	12
Fried Fish, Curly Fries, Lemon, Tartare	12
House-made Beef Pie w Mash Potato + Steamed Veg	12
Chicken Fettuccini w Basil Pesto	12
Calamari Rings w Curly Fries + Tomato Chutney	12
Kids Burger, American Cheese, Tomato, Lettuce, Curly Fries	12
Kids Margherita Pizza	12

SIDES	
Bowl of Curly Fries	5
Bowl of Steamed Veggies	5

DESSERT	
Ice Cream w Sprinkles - Coulis or Chocolate Sauce	4

Please advise waitstaff of any specific dietaries and we will endeavor to meet your needs

BOTTLES & TINNIES

LIGHT & SESSIONABLE

PRICKLEY MOSES OTWAY LIGHT (2.9%)	Banrongarook, VIC	7
STOMPING GROUND LITTLE FOOT IPA (3.6%)	Collingwood, VIC	8

ALES

STONE & WOOD PACIFIC ALE (4.4%)	Byron Bay, NSW	9
O'BRIEN GLUTEN FREE PALE ALE (4.5%)	Ballarat, VIC	10
BALLISTIC OAKED XPA (5.8%)	Sailsbury, QLD	11

IPA/NEIPA

HOP NATION THE CHOP IPA (7%)	Footscray, VIC	13
MR BANKS XPA (5%)	Seaford, VIC	10
LITTLE BANG IRA (6%)	Stepney, SA	12
MORNINGTON PENINSULA SQUID RISING NEIPA (6.5%)	Mornington Peninsula, VIC	13
TWO BIRDS IPA (5.8%)	Spotswood, VIC	11
3 RAVENS NEW WORLD IPA (5.8%)	Thornbury, VIC	12
FIXATION DREAMSEEKER IPA (7.3%) 500ml	Collingwood, VIC	22
WAYWARD RED IPA (6.5%)	Camperdown, NSW	12

RED ALE

HOP NATION THE BUZZ AMERICAN RED (6.5%)	Footscray, VIC	11
DAINTON RED EYE RYE AMERICAN AMBER (4.8%)	Carrum Downs, VIC	11

WHEAT

RED HILL WHEAT BEER (5%)	Red Hill, VIC	10
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SOUR

HOP NATION ACID HEAD HOPPY SOUR (5.5%)	Footscray, VIC	12
DAINTON "SIR SPRITZALOT" SNAPEROL SOUR (5.6%)	Carrum Down, VIC	10
LITTLE BANG SHWANGBERRY RASPBERRY SOUR (3%)	Stepney, SA	10
BRIDGE RD MAYDAY HILLS APRICOT SOUR (4.2%)	Beechworth, VIC	14
TALLBOY & MOOSE FLORIDA VICE KETTLE SOUR (6%)	Preston, VIC	16

DARK & SMOKEY

MR BANKS OAT STOUT (5.5%)	Seaford, VIC	11
BAD SHEPHERD DOUBLE CHOC HAZELNUT BROWN	Cheltenham, VIC	20
HARGREAVES HILL STOUT (6.2%)	Lilydale, VIC	12

CIDER & GINGER

BERTIE COLD PRESSED APPLE CIDER (4.6%)	Port Melbourne, VIC	9
HILLS PEAR CIDER (5%)	Adelaide Hills, SA	8.5
BROOKVALE UNION GINGER BEER (4%)	Manley, NSW	10
FRANKS RASPBERRY & PEAR CIDER (8%)	Tasmania	13
MATSOS HARD LEMON LEMONADE (4.6%)	Broome, WA	10
DIRTY BUCHA LEMON MYRTLE GIN KOMBUCHA	Byron Bay, NSW	12
DIRTY BUCHA TROPICAL VODKA KOMBUCHA	Byron Bay, NSW	12

FIZZ

WINE

NV VIILLA FRESCO PROSECCO	King Valley, VIC	11 / 58
NV CHANDON BLANC DE BLANC	Yarra Valley, VIC	12 / 68
NV MOET & CHANDON ROSE IMPERIAL	Epernay, FRANCE	165

ROSE

2019 DOMINQUE PORTET "FONTAINE" ROSE	Yarra Valley, VIC	11 / 48
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WHITE

2019 WILDS GULLY MOSCATO	South Eastern Australia	10 / 47
2019 BOAT O'CRAIGO PINOT GRIGIO	Yarra Valley, VIC	10 / 47
2018 HARVEST PINOT GRIS	Adelaide Hills, SA	49
2016 SLIP KNOT SAUVIGNON BLANC	Marlborough, NZ	9 / 43
2018 MOUNT TOWRONG FIANO	Mount Macedon, VIC	48
2017 SIDEWOOD CHARDONNAY	Adelaide Hills, SA	10 / 47
2017 LEEUWIN ESTATE PRELUDE CHARDONNAY	Margaret River, WA	78

RED

2018 YERING ELEVATIONS PINOT NOIR	Yarra Valley, VIC	10 / 47
2019 SITE WINE SINGLE SITE PINOT NOIR	Mornington Peninsula, VIC	70
2019 UNICO ZELO FRESH A.F NERO D'AVOLA	Adelaide Hills, SA	68
2015 SHUT THE GATE SHIRAZ	Clare Valley, SA	10 / 47
2011 ROB HALL CABERNETS	Yarra Valley, VIC	13 / 62
2018 DOMINIQUE PORTET "FONTAINE" CAB SAV	Yarra Valley, VIC	69

FOR A MORE EXTENSIVE WINE LIST HEAD TO THE WINE BAR

COCKTAILS

NEGRONI - By Everleigh Bottling Co	
Gin, Campari, Rosso Vermouth	19

COFFEE HOUSE - By Everleigh Bottling Co	
Mr Black, Calle 23 Tequila, Orange Bitters	19

OLD FASHIONED - By Everleigh Bottling Co	
Whiskey, Bitters, Sugar	19

APEROL SPRITZ	
Aperol, Prosecco, Soda	15

CLASSIC MOJITO	
White Rum, Sugar, Lime, Mint, Soda	19

BERRY CAIPRIOSKA	
Vodka, Lime, Mixed Berries, Sugar	19

LIL PINK	
Gin, Pink Grapefruit Juice, Pale Ale, Ginger Beer	15

CUBAN SLOWPOKE SHANDY	
Dark Rum, Lime Juice, Syrup, Newport Draught	15


FOR A MORE EXTENSIVE COCKTAIL LIST HEAD TO THE WINE BAR


SOFT DRINKS

BY THE GLASS	
Coke, Lift, Coke No Sugar, Tonic Water, Dry Ginger Ale	4.5


JUICES	
Cloudy Apple, Pink Grapefruit, Cranberry, Orange, Pineapple	4

LEMON, LIME & BITTERS	
or Soda	4.5

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