

JUNCTIONHOTEL

BEER HALL & WINE ROOM

TO SHARE

Herb Focaccia <i>Whipped Ricotta & Smoked Olive Oil</i> <i>Add a tin of Yurrita Anchovies +11</i>	10	Pork Crackle (df/gf)	5
Marinated Mt Zero Olives (gf)	10	Freshly Shucked Oysters <i>Lemon and Mignonette</i> (df/gf)	5.5(e)
Grilled Halloumi <i>Egyptian Dukkah, Honey, Lemon & Mint</i> (gf/v)	15	Tuna Tartare <i>Soy, Yuzu Oil with Tempura Nori Chips</i> (df)	20
Buttermilk Fried Chicken <i>Pickles & BBQ Sauce</i>	16	Charred Freemantle Octopus <i>Kipfler Potato & Salsa Verde</i> (df/gf)	22
Croquettes <i>Leek, Manchego, Spinach & Aioli</i> (v)	13	House Salumi Plate (df/gf)	16

PASTA

Potato Gnocchi <i>Sage, Broadbeans, Peas & Stracciatella</i> (dfo/v/vgo)	28
Seafood Linguini <i>Prawn, Mussel, Squid, Chilli & Sugo</i> (dfo)	37
Cavatelli Pork Ragù <i>Chilli, Fennel & Pecorino</i> (dfo)	36

MAINS

Chicken Schnitzel <i>Salad & Chips</i>	27
Chicken Parmigiana <i>Salad & Chips</i> (dfo)	30
Plantein Parma/Schnitzel <i>Salad & Chips</i> (vg)	27
Roast Cauliflower (v/gf) <i>Harissa, Hummus, Smoked Almonds, Golden Raisins & Herbs</i>	26
Beer Battered Fish & Chips <i>Tartare, Lemon & Salad</i> (gfo)	27
Braised Eggplant <i>Arrabbiata, Smoked Labneh & Crispy Chickpeas</i> (gf/vg)	26

GRILL & OVEN

280g Bass Straight Grass Fed Porterhouse <i>Salad & Chips</i> (gf) <i>Choice of Peppercorn or Red Wine Jus</i>	48
280g Cape Grim MB+2 Hanger <i>Salad & Chips</i> (gf) <i>Choice of Peppercorn or Red Wine Jus</i>	40
Braised 'The Wanderer' Beef Cheek <i>Creamy Polenta & Seasonal Greens</i> (gf)	43
Market Fish <i>ask our friendly wait staff</i>	MP
Pie of The Day <i>Mash & Red Wine Jus</i>	26
Junction Cheeseburger <i>Lettuce, Tomato, Pickles & Chips</i> (gfo)	24

SIDES

Grilled Broccolini <i>Ricotta, Caper Butter & Lemon</i> (gf)	16	Mash Potato (gf)	12
Baby Cos Salad <i>Confit Garlic, Anchovy & Parmesan</i> (gf/dfo)	15	Chips with Aioli (gf)	12

Meat is proudly supplied by:

FLINDERS + CO.

Dietary Key

GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free /
DFO - Dairy Free Option / V - Vegetarian / VO - Vegetarian Option /
VG - Vegan / VGO - Vegan Option

Junction requests patrons with food allergies or other dietary requirements to please inform the staff prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. 10% Surcharge on Sundays / 15% Surcharge applies on all public holidays. All credit card transactions incur a processing fee 1.5% Visa/Mastercard 1.87% AMEX.

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COCKTAILS

Mulled Cider

Napoleon Cider, Spice, Berry, Sugar + Fireball Shot 5 10

Pornstar Martini

Absolut Vanilla Vodka, Passoa, Passionfruit Puree, Lime Juice, Simple Syrup 20

Hall St, Millionaire

Captain Morgan Spiced Rum, Haymans Sloe Gin, Apricot, Lime 21

Spicy Tommy's Margarita

Ghost Tequila, Ancho Reyes Chile, Agave, Lime 20

Campfire Martini

Old Youngs Pavlova Vodka, Mr Black, Marshmallow Syrup, Fresh Espresso 21

Junction All Day Bloody Mary

Smirnoff Vodka, Junction House Mary Mix 18

Junction Amaretto Sour

Marionette Amaretto, Makers Mark Bourbon, Lemon Juice, Sugar Syrup, Wonderfoam 21

Espresso Martini

Mr Black, Smirnoff Vodka, Fresh Espresso, Sugar Syrup 21

Negroni

Campari, Tanqueray Gin, Antica Formula 20

French Martini

Smirnoff Red Vodka, Chambord, Pineapple Juice 18

Mojito

Pampero Blanco Rum, Fresh Limes, Sugar Syrup, Mint, Soda 19

Manhattan

Jim Beam Rye Whisky, Antica Formula, Bitters 21

Aperol Spritz

Aperol, Prosecco, Soda 17

Martini

Four Pillars Gin, Noilly Pratt 20

SOBER LIFE CHOICES

Espresso Notini

Lyres Coffee Originale, Lyres White Cane Spirit, Cold drip coffee, Sugar Syrup 15

No-groni

Lyres Dry London, Lyres Apertif Rosso, Lyres Italian Orange 15

Virgin Mojito

Fresh Lime, Mint, Sugar Syrup, Soda 8

Virgin Spritz

Lyres Italian Spritz, Lyres Prosecco, Soda 15

Virgin Margarita

Lyres Agave Blanco, Lyres Orange Sec, Sugar Syrup, Lime Juice 15

WINE BY THE GLASS

FIZZ

NV Alpino Prosecco, King Valley, VIC 12 / 65
MV Cloverhill Exceptionnelle Sparkling, TAS 17 / 95

White Wine

2023 Junction House White - Sauvignon Blanc, Central Ranges NSW 10 / 45
2023 Heggies Estate Resiling, Eden Valley, SA 14 / 65
2021 Stift Goettweig 'Messwein' Gruner Veltliner Kremstal, Austria 13 / 60
2020 Koehler-Ruprecht Pinot Blanc, Platz, Germany 15 / 70
2022 Kris, Pinot Grigio, Vento, Italy 12 / 55
2023 Patrick Sullivan Chardonnay, Mt Gambia VIC 15 / 70
2022 Auvigue Macon Villages Chardonnay Burgundy France 19 / 90

Pink Wine

2022 Gueissard 'Petit G'Rose, Provence, FRA 13 / 58
2023 Mulline Rosé, Moorabool Valley, Geelong 15 / 70

Red Wine

2023 Junction House Red - Shiraz Cabernet, Central Ranges NSW 10 / 45
2022 Villa Wolf Pinot Noir, Pflatz, Germany 12 / 55
2022 Tarrawarra Estate Pinot Noir, Yarra Valley 18 / 85
2021 Camporino Chianti Tuscany Italy 13 / 59
2022 The Story Wines Super G GSM, Great Western, VIC 15 / 70
2021 Tropo Big Red Shiraz Merlot, Adelaide Hills 13 / 58
2020 Bleasdale Vineyards Generation Shiraz, Langhorne Creek, SA 16 / 74

BOTTLES + TINNIES

Two Bays Gluten Free No Doubt Stout, 6.2% Morn Peninsula 15
Two Bays Gluten Free XPA 5.0% Morn Peninsula 14
Two Bays Gluten Free Draught 4.0% Morn Peninsula 9
Better Beer Zero Carb Zero Sugar Lager 4.2% 10
Stone and Wood Pacific Ale 4.4% , Northern Rivers 10
Napoleon Pear Cider 4.5% Yarra Valley 9
Balter Cerveza 4%, Currumbin 9
Colonial Small 3.5%, Port Melb 9
Brookvale Union Ginger Beer 4% Byron Bay, NSW 12
Moondog Fizzer Guava Splash 4% Preston 9
Moondog Fizzer Tropical Crush 4% Preston 9
Coopers Light 2.9%, SA 9
Hop Nation Mind ya Head XPA <0.5% Footscray 9
Hop Nation Opening Doors Hazy Pale <0.5% Footscray 10
Hop Nation Stars Align Stout <0.5% Footscray 10

BEERS ON TAP

Our Beers are always on rotation so hit the QR code below to see the current range



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