

JUNCTIONHOTEL

BEER HALL & WINE ROOM

TO SHARE

Herb Focaccia

Whipped Ricotta & Smoked Olive Oil 10
Add a tin of Yurrita Anchovies +11

Marinated Mt Zero Olives (gf) 10

Baby Burrata

New Season Peach, Cherry Tomato, Basil & Sumac (gf) 18

Buttermilk Fried Chicken

Pickles & BBQ Sauce 16

Croquettes

Leek, Manchego, Spinach & Aioli (v) 13

Pork Crackle (df/gf) 5

King Fish Crudo

Blood Orange, Pickled Fennel, Smoked Olive Oil, Capers & Chilli 26

Mussels

White wine, Garlic, Chilli, Capers, House Focaccia (dfo/gfo) 20

House Salumi Plate (df/gf) 16

PASTA

Potato Gnocchi

Sage Beurre Noisette, Asparagus, Peas & Stracciatella (dfo/v) 28

Seafood Linguini

Prawn, Clams, Squid, Chilli & Sugo (dfo) 37

Beef Ragu Pappardelle

Braised Short Rib, Mushroom, Peas & Truffle Pecorino 36

MAINS & GRILL

Chicken Schnitzel

Salad & Chips 27

Chicken Parmigiana

Salad & Chips (dfo) 30

Plantain Parma/Schnitzel

Salad & Chips (vg) 27

Roast Cauliflower

(v/vg/df/gf) 26
Harissa, Hummus, Smoked Almonds, Golden Raisins & Herbs

Beer Battered Fish & Chips

Tartare, Lemon & Salad (gfo) 27

Braised Eggplant

Arrabbiata, Smoked Labneh, Crispy Chickpeas, & Grilled Focaccia (gfo/vg) 26

280g Bass Straight Grass Fed Porterhouse 48

Salad & Chips (gf)
Choice of Peppercorn or Red Wine Jus

280g Cape Grim MB+2 Hanger 40

Salad & Chips (gf)
Choice of Peppercorn or Red Wine Jus

Grilled 'Flinders Select' Pork Cutlet 40

Miso butter Roasted Sugarloaf Cabbage, Caramelised Onion Puree, Sesame & Shiso (gf)

Pan Seared Swordfish 34

Niçoise Salad, Honey Mustard Dressing

Pie of The Day 26

Mash & Red Wine Jus

Junction Cheeseburger 24

Lettuce, Tomato, Pickles & Chips (gfo)

SIDES

Grilled Asparagus

Almond and Hazelnut Romesco (gf/df) 16

Baby Cos Salad

Confit Garlic, Anchovy & Parmesan (gf/dfo) 15

Mash Potato (gf) 12

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

Sangria

Red or White Wine, Triple Sec, Sugar Syrup,
Lemonade, Ginger Ale

10 / 27

Aperol Spritz

Aperol, Prosecco, Soda

17

Lemoncello Spritz

Ambra Lemoncello, Prosecco, Soda

17

Blood Orange Spritz

Ambra Blood Orange, Prosecco, Soda

17

The Salty Dog

Malfy Gin Rosa, Strange Love Salted Grapefruit

19

Pornstar Martini

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

20

Spicy Tommy's Margarita

Ghost Tequila, Ancho Reyes Chile, Agave, Lime

20

Junction All Day Bloody Mary

Grainshaker Vodka, Junction House Mary Mix

18

Little Peachy

Italicus, Giffard Peach, Bittermans Grapefruit,
Prosecco, Soda

20

Junction Amaretto Sour

Disaronno Amaretto, Makers Mark Bourbon,
Lemon Juice, Sugar Syrup, Wonderfoam

21

Espresso Martini

Mr Black, Grainshaker Vodka, Fresh Espresso,
Sugar Syrup

21

Negroni

Campari, Tanqueray Gin, Antica Formula

20

French Martini

Grainshaker 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

Martini - Dirty, Perfect, 50/50

Four Pillars Gin, Noilly Pratt

20

Frozen Cocktails

Ask our friendly staff

15

SOBER LIFE CHOICES

Espresso Notini

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

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

GLS/BTL

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 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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