

JUNCTIONHOTEL

BEER HALL & WINE ROOM

TO SHARE

Herb Focaccia (gfo/dfo/v/vgo) Whipped Feta, Egyptian Dukkah, Olive Oil Add a tin of Yurrita Anchovies +11	13	Pork Crackle (df/gf) Seasoned with Togarashi	7
Marinated Mt Zero Olives (gf, v,vg,df)	10	"Granny Pams" Sausage Rolls (df) House Made Tomato Relish	13
Saganaki (v) Panko Crumbed Halloumi, Sesame, Urfa Chili & Honey	17	Mussels (gfo/dfo) White Wine, Capers, Garlic, Cream, Parsley & Charred Focaccia	22
Buttermilk Fried Chicken Pickles & BBQ Sauce	18	House Salumi Plate (df/gf) Pork & Fennel Sopressa, Hungarian Salami & House Pickles, Charred Focaccia	18
Croquettes (v) Monterey Jack Cheese, Jalapeño & Corn w Yuzu, Lime & Black Pepper Aioli	17	Corn Ribs (v/dfo/gf) Ranch Dip, Spring Onion & Herb Salt	13
Crispy Calamari (df/gfo) Rocket, Gochujang Mayo & Lime	20		

PASTA

Pan Fried Gnocchi (v/dfo) Asparagus, Peas, Broadbeans, Broccoli, Sage Brown Butter, Goats Curd & Parmesan	29
Seafood Linguini (gfo) Prawns, Squid, Clams, Chilli, Tomato, White Wine & Fresh Herbs	36
Fusilli Ragu (dfo/gfo) Wagyu Beef & Red Wine Ragu, Spinach & Pecorino	36

MAINS & GRILL

Chicken Schnitzel Salad & Chips (df)	28	300g 'Bass Strait' Grass Fed Porterhouse Salad & Chips (gf/dfo) Choice of Peppercorn, Red Wine Jus, Mushroom Sauce, Cafe De Paris Butter	50
Chicken Parmigiana Salad & Chips (dfo)	30	300g Barley Fed MB 3-4 'The Wanderer Reserve' Rump Cap Salad & Chips (gf/dfo) Choice of Peppercorn, Red Wine Jus, Mushroom Sauce, Cafe De Paris Butter	44
Plantein Parma/Schnitzel Salad & Chips (vg/df)	29	Irish Stout Braised Lamb Shank Creamy Mash & Beer Battered Onion Rings	38
Roasted Cauliflower (dfo/gfo) Pepita & Sunflower Seed Tabbouleh, Herbed Tahini Dressing, Spiced Labneh & Currants	26	Crumbed Pork Cutlet Gochujang Pickle Coleslaw & Katsu Curry Sauce	36
Beer Battered Flathead & Chips (gfo) Tartare, Lemon & Salad	30	Fish of the Day Ask our friendly staff	MP
Bahar-Braised Eggplant (gfo/v/vg/df) Coconut Yogurt, Crispy Chickpeas, Fresh Herbs, Green Goddess & Charred Focaccia	26	Pie of The Day Mash & Red Wine Jus	29
Junction Beef Burger (gfo) Burger Sauce, Lettuce, Tomato, Pickles & Chips	28		

SIDES

Brussels Sprouts (gf/dfo/vo) Horseradish Cream, Pancetta & Chives	16	Grilled Broccolini (dfo, gf, v) Almond Tarator & Urfa Chilli Butter	14
Onion Rings (df/gf)	12	Chips with Aioli (gf/v)	13
Mash Potato (gf/v)	12	Cos Salad (gfo/v) Sundried Tomato Dressing, Parmesan Sourdough Crisp	13

CONDIMENTS

Red Wine Jus, Peppercorn Sauce, Mushroom Sauce,
Cafe De Paris Butter, Aioli 3.5

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.

JUNCTIONHOTEL

BEER HALL & WINE ROOM

COCKTAILS

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	18
Pornstar Martini <i>Absolut Vanilla Vodka, De Kuyper Passion, Passionfruit Puree, Lime Juice, Simple Syrup</i>	21
Spicy Tommy's Margarita <i>Ghost Tequila, Ancho Reyes Chile, Agave, Lime</i>	20
Junction All Day Bloody Mary <i>Grainshaker Vodka, Junction House Mary Mix</i>	19
Junction Amaretto Sour <i>Disaronno Amaretto, Makers Mark Bourbon, Lemon Juice, Sugar Syrup, Wonderfoam</i>	21
Espresso Martini <i>De Kuyper Espresso, Grainshaker Vodka, Cold Pressed Espresso, Sugar Syrup</i>	21
Negroni <i>Campari, Tanqueray Gin, Antica Formula</i>	20
French Martini <i>Grainshaker Vodka, Chambord, Pineapple Juice</i>	19
Mojito <i>Bacardi Rum, Fresh Limes, Sugar Syrup, Mint, Soda</i>	19
Manhattan <i>Jim Beam Rye Whisky, Antica Formula, Bitters</i>	21

SOBER LIFE CHOICES

Espresso Notini <i>Lyres Coffee, Cold drip coffee, Sugar Syrup</i>	15
Virgin Spritz <i>Lyres Amalifi Spritz</i>	15
Virgin Prosecco <i>Lyres Classico</i>	12
Virgin Mojito <i>Sugar Syrup, Fresh Lime, Mint, Soda</i>	12

WINE BY THE GLASS

FIZZ	GLS/BTL
NV Alpino Prosecco, King Valley, VIC	13 / 68
MV Cloverhill Exceptionnelle Sparkling, TAS	17 / 95
Jansz Premium Sparkling Rosé, TAS	15 / 80

WHITE WINE

Junction House White - Sauvignon Blanc, SE Australia	10 / 45
Opawa Sauvignon Blanc, Malborough, NZ	12 / 60
Heggies Estate Resiling, Eden Valley, SA	14 / 65
Montevento Pinot Grigio, Veneto, Italy	13 / 60
La Prova Fiano, Adelaide Hills, SA	14 / 65
Te Mata Estate Chardonnay, Hawkes Bay, NZ	14 / 63

PINK WINE

Max IGP Mediterranee Rosé, Provence FR	15 / 68
--	---------

RED WINE

Junction House Red - Shiraz, SE Australia	10 / 45
Leeuwin Estate Siblings Shiraz, Marg River WA	14 / 65
Rising Pinot Noir, Yarra Valley, VIC	17 / 80
Bottaro Chianti, Toscana, Italy	12 / 55
Paxton Tempranillo, McLaren Vale, SA	14 / 65

STUBBIES + TINNIES

Stone and Wood Pacific Ale 4.4%	11
Napoleon Pear Cider 4.5%	11
Corona 4.5%	13
Brookvale Union Ginger Beer 4%	12
Brookvale Union Ginger Beer LOW SUGAR 4%	12
Coopers Light 2.9%	9
Better Beer Zero Carb 4.2%	11
Two Bays GFB Draught 4.2%	13
Hard Rated Lemon 4.5%	13

NON ALC TINNIES <.5% ABV

Hop Nation Mind ya Head XPA <0.5% Footscray	11
Hop Nation Opening Doors Hazy Pale <0.5% Footscray	11
Willie Smith Non - Alc Apple Cider	10

BEERS ON TAP

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



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.