

# JUNCTIONHOTEL

BEER HALL & WINE ROOM

## TO SHARE

<b>Herb Focaccia</b> (gfo/dfo/v/vgo) 13 <i>Whipped Feta, Egyptian Dukkah, Olive Oil</i> <i>Add a tin of Yurrita Anchovies +11</i>	<b>Pork Crackle</b> (df/gf) 7 <i>Seasoned with Chinese 5-Spice</i>
<b>Mount Zero Marinated Olives</b> (gf, v, vg, df) 10	<b>"Granny Pams" Sausage Rolls</b> (df) 13 <i>House Made Tomato Relish</i>
<b>Buttermilk Fried Chicken</b> 18 <i>Pickles &amp; BBQ Sauce</i>	<b>Mussels</b> (gfo/dfo) 23 <i>White Wine, Capers, Garlic, Cream,</i> <i>Parsley &amp; Charred Focaccia</i>
<b>Croquettes</b> (v) 17 <i>Monterey Jack Cheese, Jalapeño, Corn</i> <i>&amp; Chipotle Mayo</i>	<b>Tuna &amp; Black Bean Crudo</b> (gf/df) 23 <i>Pickled Cucumber, Charred Corn, Avocado Puree</i> <i>&amp; Chimichurri Served with Fried Tortilla</i>
<b>Crispy Calamari</b> (df/gf) 19 <i>Rocket, Yuzu-Lime &amp; Pepper Aioli</i>	<b>House Salumi Plate</b> (df/gfo) 18 <i>Pork &amp; Fennel Sopressa, Hungarian Salami</i> <i>&amp; House Pickles, Charred Focaccia</i>
<b>Corn Ribs</b> (v/dfo/gf) 13 <i>Ranch Dip &amp; Spring Onion</i>	

## PASTA

<b>Pan Fried Gnocchi</b> (v/dfo/vgo) 29 <i>Asparagus, Peas, Broadbeans, Broccoli, Sage Brown Butter, Goats Curd &amp; Parmesan</i>	
<b>Prawn Linguini</b> (gfo, dfo) 37 <i>Mussels, Cherry Tomato, Chili, Garlic, White Wine &amp; Basil</i>	
<b>Pappadelle Beef Ragu</b> (dfo/gfo) 36 <i>Wagyu Beef &amp; Red Wine Ragu, Spinach &amp; Pecorino</i>	

## MAINS & GRILL

<b>Chicken Schnitzel</b> 30 <i>Coleslaw, Chips &amp; Lemon</i>	<b>300g 'Flinders Select' Porterhouse</b> 50 <i>Salad &amp; Chips (gf/dfo)</i> <i>Choice of Peppercorn, Red Wine Jus, Mushroom Sauce,</i> <i>Cafe De Paris Butter</i>
<b>Chicken Parmigiana</b> 30 <i>Salad &amp; Chips</i>	<b>300g 'The Wanderer' Rump Cap</b> 43 <i>Salad &amp; Chips (gf/dfo)</i> <i>Choice of Peppercorn, red Wine Jus, Mushroom Sauce,</i> <i>Cafe De Paris Butter</i>
<b>Plantein Parma/Schnitzel</b> 29 <i>Salad &amp; Chips (v/vg/df)</i>	<b>Junction Pie of the Week</b> 29 <i>Mash &amp; Red Wine Jus</i>
<b>Roast Cauliflower Salad</b> (dfo/gf/v/vgo) 27 <i>Tahini Yogurt Dressing, Pickled Red Onion,</i> <i>Currants, Pepitas, Cucumber Sumac &amp; Herbs</i>	<b>Soy Glazed Beef Short Rib</b> (gf/df) 42 <i>Rice Noodle Salad, Cherry Tomato, Thai Basil,</i> <i>Pickled Red Onion &amp; Chilli Lime Dressing</i>
<b>Beer Battered Flathead</b> (gfo) 30 <i>Chips, Salad, Tartare &amp; Lemon</i>	<b>Chargrilled Pork Cutlet</b> (gf/dfo) 39 <i>Warm Potato Salad, Pancetta, Pickled Fennel, Apple</i> <i>&amp; Hispi Slaw, Peppercorn Gravy</i>
<b>Bahar-Braised Eggplant</b> (gfo/v/vg/df) 28 <i>Coconut Yogurt, Crispy Chickpeas, Fresh Herbs,</i> <i>Green Goddess &amp; Charred Focaccia</i>	<b>Fish of The Day</b> MP <i>Ask our friendly staff</i>
<b>Chargrilled Beef Burger</b> (gfo) 28 <i>Burger Sauce, Cheese, Lettuce, Tomato, Pickles &amp; Chips</i>	

## SIDES

<b>Onion Rings</b> 12	<b>Grilled Broccolini</b> (dfo, gf, v) 14 <i>Almond Tarator &amp; Urfa Chilli Butter</i>
<b>Mash Potato</b> (gf/v) 12	<b>Chips with Aioli</b> (df/gf/v/vgo) 13
<b>CONDIMENTS</b> <i>Red Wine Jus, Peppercorn Sauce, Mushroom Sauce,</i> <i>Cafe De Paris Butter, Aioli, Ranch, Lime-Pepper Mayo 3.5</i>	<b>Cos Salad</b> (gfo/v) 13 <i>Sundried Tomato Dressing, Parmesan</i> <i>Sourdough Crisp</i>

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 1.54% Visa/Mastercard 2.75% AMEX.

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## COCKTAILS

<b>Red/White Sangria</b> <i>Wine, Triple Sec, Lemonade, Dry Ginger</i>	15
<b>Aperol Spritz</b> <i>Aperol, Prosecco, Soda</i>	18
<b>Summer Spritz</b> <i>Hendricks Gin, De Kuyper Elderflower, Prosecco, Soda</i>	20
<b>Bellini Peach Spritz</b> <i>Archers Peach, Peach Puree, Prosecco</i>	19
<b>Pornstar Martini</b> <i>Absolut Vanilla Vodka, De Kuyper Passion, Passionfruit Puree, Lime Juice, Simple Syrup</i>	21
<b>Strawberry Fields</b> <i>Strawberry Gin, De Kuyper Creme De Cacao, Hibiscus Syrup, Lime Juice, Foam</i>	22
<b>Jerry Cherry Cola</b> <i>Sailor Jerry Spiced Rum, Cherry Liqueur, Coke</i>	18
<b>Spicy Tommy's Margarita</b> <i>Ghost Tequila, Ancho Reyes Chile, Agave, Lime</i>	20
<b>Junction All Day Bloody Mary</b> <i>Vodka, Junction House Mary Mix</i>	19
<b>Junction Amaretto Sour</b> <i>Disaronno Amaretto, Makers Mark Bourbon, Lemon Juice, Sugar Syrup, Wonderfoam</i>	21
<b>Espresso Martini</b> <i>De Kuyper Espresso, Vodka, Cold Pressed Espresso, Sugar Syrup</i>	21
<b>Lychee Martini</b> <i>Lychee Liqueur, Lychee Syrup, Lemon Juice</i>	22
<b>Negroni</b> <i>Campari, Tanqueray Gin, Antica Formula</i>	20
<b>French Martini</b> <i>Vodka, Chambord, Pineapple Juice</i>	19
<b>Mojito</b> <i>Bacardi Rum, Fresh Limes, Sugar Syrup, Mint, Soda</i>	19
<b>Bloody Shiraz Gin Sour</b> <i>Four Pillars Shiraz Gin, Lemon Juice, Sugar, Foam</i>	20

## SOBER LIFE CHOICES

<b>Espresso Notini</b> <i>Lyres Coffee, Cold drip coffee, Sugar Syrup</i>	15
<b>Virgin Spritz</b> <i>Lyres Amalifi Spritz</i>	15
<b>Virgin Prosecco</b> <i>Lyres Classico</i>	12
<b>Virgin Mojito</b> <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
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## 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



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