

Brunch Menu

Brunch	Ancient grains porridge with vanilla ricotta and berry compote	15
	Authentic Brazilian açai bowl with seasonal fruits, banana, granola and spiced honey	16
	Free range eggs on white or seeded sourdough toast with house relish	10 Add 2 GF
	Beetroot infused salmon gravlax , scrambled eggs, chive mascarpone with a warm croissant	17
	Sesame bagels:	
	Sautéed kale, creamed herb feta and baby vine tomatoes	16
	Free range bacon, fried egg, emmental cheese, cos lettuce and tomato	17.5
	Beetroot salmon gravlax, creamed herb feta, shaved fennel, capers and rocket with citrus vinaigrette	18.5
	Green omelette with spinach, baby vine tomatoes, French goats cheese and toasted pumpkin seeds. Served with toasted sourdough and house relish (Egg white omelette available on request)	18
	Junction Benedict: poached eggs and wilted baby spinach on a vegetable gratin with burned butter hollandaise.	
	Free range bacon	18
	Beetroot infused salmon gravlax	18.5
	Portobello mushrooms	17
	The Junction big breakfast: Eggs any style on toasted sourdough with free range bacon, pork and fennel sausage, portobello mushrooms and grilled baby vine tomatoes and sautéed potatoes served with house relish	25
	Breakfast salad with rustic potatoes, baby vine tomatoes, red onion, sautéed kale, bacon and a fried egg	19

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	Soup of the day served with a warm baguette	11
	Grilled haloumi and portobello mushrooms on seeded sourdough with fresh tomato, rocket, pumpkin chutney, olive oil and balsamic reduction	19.5
	Braised lamb sliders (3) with minted chilli and aioli slaw, tapioca fried onions and fresh coriander	20
	Wagyu beef burger with cos lettuce, tomato, red onion, beetroot, emmental cheese, tomato relish and fried egg. Choice of salad greens or fries with aioli	25
	Harrisa chicken burger with chicken thigh, mesclun, bacon, tomato, red onion, roasted capsicum hummus and tzatziki. Choice of salad greens or fries with aioli	23
	Spanish baked eggs in a rich Basque sauce with pan fried chorizo and rustic garlic herbed potatoes	18
	Grilled vegetables salad with warm puy lentils, Stilton blue cheese and sundried tomato and fennel jam	20
House made waffles	Veggie packed waffle with herbed parmesan chicken, lemon rocket salad and Béarnaise sauce	19.5
	Veggie packed waffle with beef nachos, sour cream and tomato salsa	17
	Vanilla waffle with frozen yoghurt, banana, Brazilian caramel, agave syrup and granola	16.5
	Sweet waffle with frozen yoghurt, Nutella, toasted hazelnut and mascarpone	16.5
Sharing	Thick cut fries with aioli and herbed sea salt	10
	Warm baguette and dips	12
	Tempura prawns with sweet chilli dip	22
Sides	Free range bacon / Beetroot infused salmon gravlax / Pork and fennel sausage / Chorizo	5
	Potato gratin / Grilled vine tomatoes / Sautéed kale / Wilted baby spinach / Pair of eggs / Avocado / Portobello mushrooms	4

Please let us know if you have any allergies or special requirements
Chef Eder Marinho

The Junction Eatery