

Night Menu

Sharing	Junction Platter selection of cold meats and European cheeses served, warm olives, cornichons, roasted capsicum hummus and freshly baked baguette	36
	Vegetarian Platter warm olives, cornichons, capsicum hummus, sundried tomatoes, grilled haloumi, goats cheese, house falafel, tzatziki and freshly baked baguette	28
	Fajitas with guacamole, Mexican salsa, sour cream and slaw with choice of: -Pulled lamb in Basque sauce with fresh coriander	33
	- Spanish chorizo with onions and garlic confit	32
	-Vegetarian fresh tomatoes, kale, feta and toasted pumpkin seeds	23
	Tempura prawns with sweet chilli dip	22
Thick cut fries with aioli and herbed sea salt	10	
Entrées	Soup of the day served with a warm baguette	11
	Herb and Falafel stuffed Portobello Mushroom with black olive soil and basil crème fraîche	11
	Tomato bruschetta on ciabatta with garlic confit, balsamic reduction, fresh basil, olive dirt and grilled bocconcini	12
	Beetroot salmon gravlax crostini crisps, olive soil with dill and lemon mascarpone	13
	Flambé baby squid and chorizo taco with chilli sour cream, lime and coriander slaw	16.5
	Warm baguette with dips	12

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Mains	Grilled vegetable salad with warm puy lentils, Stilton blue cheese and sundried tomato and fennel jam	20
	Baby beetroot with garden carrots on bed of creamed herb feta with kale and quinoa salad, toasted hazelnut crumble and tamarind dressing	19.5
	Harrissa chicken thighs served on a bed of Moroccan couscous with tzatziki and crispy kumara	23
	Market fish	32
	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
	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
	Braised lamb sliders (3) with minted chilli and aioli slaw, tapioca fried onions and fresh coriander	20
	Junction pork ribs glazed with barbecue sauce served with roasted potatoes, apple slaw and house fried onion rings	28
	Mushroom risotto truffle oil, thyme, folded in mascarpone and grana padano	19.5
	Battered fish and chips herbed sea salt, salad and aioli	28
	Herbed parmesan chicken with sautéed baby potatoes, green beans and Béarnaise sauce	25
	Eye fillet on a creamy potato mash with baby carrots, garlic confit and red wine jus	35
	Seasonal vegetables	10
	Mixed side salad	8

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