

Day Menu

Authentic Brazilian açai bowl with seasonal fruits, banana, granola and spiced honey	16
Free range eggs poached, fried or scrambled on your choice of white, seeded or kumara sourdough	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 kumara sourdough and house relish (Egg white omelette available on request)	18
	Add free range bacon 22
Junction Benedict: poached eggs and wilted baby spinach on a vegetable gratin with burned butter hollandaise.	
Free range bacon	18.5
Beetroot infused salmon gravlax	19
Portobello mushrooms	17.5
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

Sides

Free range bacon / Beetroot infused salmon gravlax / Pork and fennel sausage / Chorizo / Potato gratin	5.5
Grilled vine tomatoes / Sautéed kale / Wilted baby spinach / Pair of eggs / Avocado / Portobello mushrooms	5

Day Menu

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	
Beer battered fish and chips with herbed sea salt, aioli and garden salad	25
Grilled vegetable and warm puy lentils salad with warm Stilton blue and sundried tomato and fennel jam	20
Lime shrimp salad with walnuts, avocado, lime, apple, red onions, cos lettuce with avocado and coriander dressing.	22
Smashed avocado on kumara sourdough, poached egg, salmon gravlax with sriracha hollandaise	19
Thick cut fries with herbed sea salt and aioli or tomato sauce	10
Warm pita bread served with baba ghanoush, roasted capsicum hummus and tapenade	16
Tempura prawns with sweet chilli dip	22

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 vanilla yoghurt, banana, Brazilian caramel, agave syrup and granola	16.5
Sweet waffle with vanilla yoghurt, Nutella, toasted hazelnut and mascarpone	16.5

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