

COCKTAILS

AMARETTO SOUR 20.0
Galliano Amaretto | Lemon Juice | Simple Syrup | Angostura Bitters | Egg White

APEROL SPRITZ 17.0
Aperol | Prosecco | Soda | Orange

AVIATION 20.0
Aviation Gin | Maraschino Liqueur | Creme De Violette | Lemon

BEE'S KNEES 20.0
Tanqueray Gin | Lemon Juice | Honey Syrup | Honeycomb

CAPRIOSKA 20.0
Vodka | Lime | Simple Syrup

CHILLI PRINCESS 20.0
Tanqueray Gin | Chilli | Lemon | Pineapple | Cranberry | Simple Syrup

CLASSIC MARGARITA 20.0
Sauza Gold Tequila | Cointreau | Lime Juice | Simple Syrup

COCONUT PALOMA 20.0
1800 Coconut Tequila | Grapefruit | Lime Juice | Simple Syrup | Coconut

OLIVE LEAF MARTINI 20.0
Four Pillars Olive Gin | Olive Brind | Olives

CUCUMBER & ELDERFLOWER SPRITZ 17.0
St Germain | Prosecco | Cucumber

CUCUMBER GIMLET 20.0
Hendricks Gin | Lemon Juice | Simple Syrup | Cucumber

CLASSIC ESPRESSO MARTINI 20.0
Vodka | Kahlua | Frangelico | Coffee | Simple Syrup

FRENCH MARTINI 20.0
Vodka | Chambord | Lemon Juice | Simple Syrup | Pineapple Juice

GRAPEFRUIT SPRITZ 17.0
Tanqueray Gin | Prosecco | Soda | Grapefruit

HICKORY SMOKED NEGRONI 27.0
Four Pillars Spiced Gin | Campari | Sweet Vermouth | Smoked Hickory

LYCHEE MARTINI 20.0
Vodka | Lychee Liqueur | Lychee Syrup | Lemon Juice

MAPLE OLD FASHIONED 20.0
Woodford Reserve Bourbon | Maple Syrup | Aromatic Bitters

PASSIONFRUIT MOJITO 20.0
Havana Club | Mint | Lime | Passionfruit Pulp | Simple Syrup | Soda | Mint Sprig

RHUBARD SOUR 20.0
Rhubi | Egg white | Sour miz | Simple Syrup | Angostura Bitters

RHUBI MARGARITA 20.0
Rhubi | Tequila | Sour mix | Simple Syrup

SALTED CARAMEL ESPRESSO MARTINI 20.0
Vodka | Kahlua | Coffee | Salted Caramel Monin

SMOKED OLD FASHIONED 27.0
Rye Bourbon | Bitters | Sugar Cube | Smoked Maple

TOBLERONE 20.0
Vodka | Baileys | Frangelico | Chocolate | Thickened Cream

TOMMY'S MARGARITA 20.0
Sauza Gold Tequila | Lime | Agave Nectar

VESPER 20.0
Tanqueray Gin 10 | Aether Vodka | Lillet Blanc

VIOLETTE SOUR 20.0
Ink Gin | Dry Vermouth | Creme de Violette | Lemon Juice | Egg White | Orange Bitters

WHISKY SOUR 20.0
JW Red Label | Egg White | Angostura Bitters | Sour Mix | Simple Syrup | Cherry & Lemon



Open for weekend breakfast
Saturday & Sunday 8am - 11.30am



The place to stay - 9 Boutique hotel rooms.
Book direct at junctionhotel.com.au



Members jackpot cash draw every Sunday at 6pm.
Become a member by seeing one of our bar staff
or online at junctionhotel.com.au

JUNCTION
HOTEL

Please note: if you are after a cocktail not mentioned please don't hesitate to ask our friendly bar staff.

BREADS

Garlic Bread	
Original	12.0
Cheese	14.5
Corn Bread with chilli butter (nf)	15.0

SNACKS & SHARES

Sydney Rock Oysters	
Natural (gf, df)	5.0ea
Mornay	5.5ea
Kilpatrick (gf, df)	5.5ea

Prawn Tostada served with native finger lime, herb salad sesame & sriracha mayo	22.0
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Warm Marinated Olives (df, v)	15.0
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Pork Gyoza with sesame ponzu & crispy shallots (df)	19.0
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Spicy Pumpkin & Chorizo Queso with corn chips and pepitas	17.0
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Red Lentil & Roasted Garlic Hummus with charred flatbread, dukkah and pomegranates (v, df)	15.0
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Burrata served with romesco, Serrano ham, green oil and charred flatbread	28.0
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Salumi & Cheese cured meats, cheese, condiments, guindilla, cornichons and charred sourdough	32.0
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BURGERS & WRAPS

Crispy Chicken Tacos with pickled slaw, avocado & chipotle mayo (nf)	(2) 20.0	(3) 27.0
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Baja Fish Tacos with pickled slaw, chipotle mayo, pickled onion & lime (nf)	(2) 21.0	(3) 28.0
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Junction Beef Burger with lettuce, tomato, beetroot, bacon, cheese & smoky BBQ sauce (nf)	22.5
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Wagyu Beef Burger with double patty, double cheese, lettuce, tomato, beetroot, bacon & smoky BBQ sauce (nf)	27.5
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Chicken Wrap choice of grilled chicken OR schnitzel with bacon, lettuce, tomato, avocado & aioli (nf)	20.0
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Salt & Pepper Squid Wrap with lettuce, tomato, sesame & sriracha mayo	20.0
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Slipper Lobster & Prawn Roll with celery, fennel, mayo, herbs, salmon pearls and potato crisps	28.0
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YOUNG ONES

(12 & Under - FREE Paddlepop)

Beer Battered Fish & chips	14.5
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Chicken Nuggets & chips	14.5
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Chicken Schnitzel & chips	14.5
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Mac 'n' Cheese & chips	14.5
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Crumbed Cutlet & mash	17.5
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Cheeseburger & chips	14.5
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MAINS

Crispy Noodle Salad with grilled chicken, crispy noodles, avocado, bacon, cucumber, onion, coriander, macadamia pesto & ginger dressing (df)	29.0
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Caesar Salad with cos lettuce, sourdough croutons, crispy bacon, parmesan cheese & soft egg (gfo, dfo, nf)	23.0
add chicken	29.0

Moroccan Quinoa Salad with red lentil hummus, pickled onion, cherry tomatoes, pomegranate, feta, roasted sweet potato, herbs, zucchini & corn fritter (v)	27.0
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Charred Broccoli Salad with roasted baby carrots, beetroot, caramelised onion, crispy kale, almonds, grilled halloumi, tahini yogurt, honey & lemon dressing (v)	27.0
add chicken	33.0

Roasted Cauliflower Steak with macadamia tahini, baked carrots, raisins, cranberries, chickpeas, dukkah & green goddess dressing (vgn)	30.0
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Prawn Linguini QLD King prawn with fresh tomato, basil, parmesan & chilli to your liking (nf)	39.5
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Javanese Coconut Seafood Curry with steamed rice, fresh herbs & roti (df, gfo)	37.0
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Vegetable Lasagne chargrilled vegetables, spinach, béchamel sauce served with chips & salad (nf, v)	29.0
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Salt & Pepper Squid with a salad of cherry tomatoes, red onion, bean sprouts, rocket, ginger dressing & nahm jim (nf, df)	entree 23.0	main 30.5
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Ricotta Gnocchi with butternut pumpkin, caramelised onion, marinated feta, walnuts & baby spinach (v)	31.0
add prosciutto	34.0

Cajun Barramundi with housemade tartare & choice of two sides (gf)	31.0
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Beer Battered Barramundi served with housemade tartare & choice of two sides (nf)	29.5
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Chicken Schnitzel with a choice of two sides & sauce	27.0
Parmigiana	add 4.0

Hand Crumbed Lamb Cutlets served with creamy mash potato, wilted spinach and your choice of sauce	
OR	
house garden salad and beer battered chips and your choice of sauce (2)	33.0
(3)	39.0

260g Grain Fed Riverine Angus Striploin with a choice of two sides + butter or sauce (gf, nf, df)	40.0
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300g Bass Straight Reserve Rump (3M+) pasture fed with a choice of two sides including butter or sauce (gf, nf, df)	41.0
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SIDES

Beer Battered Chips with aioli (v)	10.0
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Roasted Pumpkin with cranberry, kale, walnut & feta salad (v)	12.0
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Creamy Mash Potato (v, gf)	10.0
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House Garden Salad with mustard dressing (v, df, gf)	11.0
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Charred Broccoli with romesco (v, gf)	12.0
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Twice Cooked Chats with herb & garlic butter (v)	11.0
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Roasted Sweet Potato with dijonaise and toasted almonds (v,df)	12.0
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Cos Salad with crispy bacon, cherry tomatoes and buttermilk ranch dressing (gf)	12.0
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Green beans with caramelised onion, almonds and whipped feta (v,gf)	13.0
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Roasted Carrots with smoked eggplant, currants & pine nuts (v, gf)	13.0
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ON TOP

Tomato, BBQ, Aioli or Hot English Mustard	Free
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Gravy	3.0
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Peppercorn	3.0
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Diane	3.0
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Mushroom & Bacon	3.0
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Chimmi Churri	3.0
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Black Garlic & Thyme Butter	3.0
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Cafe de Paris Butter	3.0
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DESSERT

(all served with icecream)

Sticky Date Pudding with hot caramel sauce	15.0
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Day Night Chocolate Brownie served warm	15.0
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Key Lime Pie	15.0
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Caramel and Macadamia Cheesecake	15.0
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Flourless chocolate Cake (gf)	15.0
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Roulade (gf)	15.0
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Pavlova served with seasonal fruit, fresh cream and passionfruit pulp	14.0
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JUST A BITE

Caramel Tart	5.5
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Lemon Shortbread	5.5
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Almond & Apricot Macaroon Biscuit (gf)	5.5
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Biscuit of the Day	5.5
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TO END THE NIGHT

Affogato with vanilla & macadamia ice cream from Newcastle East End Ice Creamery with choice of liqueur	20.0
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Ports & Dessert Wine	
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Penfolds Grandfather Port	18.0
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Hungerford Hill Botrytis Semillon (btl)	52.0
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Pressing Matters 'R13g' Riesling (btl)	60.0
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• df = dairy free • dfo = dairy free option
• gf = gluten free • gfo = gluten free option
• nf = nut free • v = vegetarian • vgn = vegan