

TO START

Oysters (A)	
Natural	6
Mornay	6.5
Kilpatrick	6.5
Garlic Bread	14.5
Add Cheese	17
Prawn Tostada (l)	25
Native finger lime, herb salad, spicy mayo	
Corn Bread	17
Chilli butter (nf, v)	

TO SHARE

Marinated Olives	17
Baked Halloumi	25
Aleppo honey, lemon, pomegranate, pistachio	(v, gf)
Whipped Hummus	21
Crispy chickpeas, Aleppo oil, grilled pita, nuts, seeds (v, gfo, df)	
Muhamurra Dip	22
Pomegranate, feta, walnuts, charred flatbread (v, gfo)	
Burrata	31.5
Heirloom tomato, parma ham, pine nuts, balsamic reduction, charred flatbread (gfo, nf)	
Pork Gyoza	22
Sesame ponzu, crispy shallots (df)	
Popcorn Prawn (l)	25
Spicy mayo, lemon dressing	
Roasted Bone Marrow	26.5
Caramelised onion, watercress salad, charred sourdough	

HANDHELDS & SALADS

Junction Wagyu Beef Burger	
Single Pattie	27.5
Double Pattie	33.5
Lettuce, tomato, beetroot, bacon, cheese, smoky BBQ sauce, shoestring fries (nf)	
Chicken Tacos	
Two Tacos	23
Three Tacos	32.5
Shaved red cabbage, guacamole, salsa roja, charred corn salsa, chipotle mayo (nf)	
Grilled Prawn Tacos (l)	
Two Tacos	25
Three Tacos	37
Guacamole, salsa roja, charred corn salsa, shaved red cabbage, coriander, chipotle mayo (nf)	
Chicken Wrap	25
Grilled chicken OR Schnitzel	
Bacon, lettuce, tomato, avocado, aioli, shoestring fries	
Vodka Parmi Sandwich	29.5
Chicken schnitzel, streaky bacon, vodka sauce, mozzarella, basil pesto, shoestring fries	
Beef Burrito	29.5
Angus skirt steak, black beans, brown rice, salsa roja, guacamole, cheese, lettuce, corn salsa, chipotle mayo, shoestring fries	
Crispy Noodle Salad	33.5
Grilled chicken, crispy noodles, avocado, bacon, cucumber, onion, coriander and macadamia pesto, ginger dressing (df)	
Caesar Salad	27.5
Add grilled or crumbed chicken	33.5
Cos lettuce, Caesar dressing, parmesan, soft egg, crispy bacon, sourdough croutons	
Warm Middle Eastern Salad	30.5
Add Grilled Chicken	37
Quinoa, cherry tomatoes, baked red onion, carrots, charred broccolini, hummus, herbs, grilled halloumi, tahini yoghurt, pomegranate, kale, almonds (v, gf, df)	
Lamb Shawarma Salad	38
Slow roasted lamb shoulder, grilled flatbread, hummus, garlic yogurt, pickled onion, herbs, cherry tomato, cucumber, crisp chickpeas, spiced nuts, seeds	

*What a privilege it is to be able
to share good food with good friends*

MAINS

Burrito Bowl

Crispy Chicken or Halloumi	32.5
Grilled Marinated Prawns (l)	38
Chopped cos lettuce, guacamole, cherry tomatoes, corn salsa, black beans, brown rice, pickled onion, corn chips, coriander, chipotle mayo (v, gf, df)	

Roasted Baharat Spiced Pumpkin

Wedge	34.5
Aleppo oil, coconut labneh, pomegranate, herbs, dukkha, kale, raisins, green tahini dressing (vgn, gfo, df)	

Spice Rubbed Lamb Rump

Muhamurra, roasted carrots, Moroccan quinoa,
pomegranate, apricots, herbs, harissa yoghurt,
broccolini, dukkha

Slow Cooked Duck Maryland

Pumpkin, roasted beetroot, blackberries, goats' cheese, asparagus, serrano ham, pistachio, honey and lavender glaze

Ricotta Gnocchi

Add prosciutto	39
with butternut pumpkin, caramelised onion, marinated feta, walnuts, baby spinach (v)	

Javanese Coconut Seafood Curry (M)

42	
NZ Hoki, prawns, SA mussels, squid, steamed rice, fresh herbs, roti (df, gfo)	

Baked Macaroni

39
Vodka sauce, Grana Padano, guanciale, prosciutto crumbs, herb oil, burrata (vgo)

Vegetable Lasagne

34.5
Chargrilled vegetables, spinach, béchamel served with chips & salad (nf, v)

King Prawn Linguini (l)

43
fresh tomato, basil, parmesan, chilli to your liking (nf)

MAINS

Salt & Pepper Squid (l)

Small	26.5
Large	33.5
Salad of cherry tomatoes, red onion, bean sprouts, rocket, ginger dressing, nahm jim dipping sauce (nf, df)	

Crispy Skin Barramundi (M)

Prawns, clams, broccolini, nori butter, almonds,
finger lime

Cajun Barramundi (l)

35.5
Housemade tartare, choice of two sides (nf)

Beer Battered NZ Hoki (l)

33.5
Housemade tartare, choice of two sides (nf)

Hand Crumbed Lamb Cutlets

Two Cutlets	37
Three Cutlets	43
Choice of chips, salad, sauce	
Or	
Creamed mash potato, mint jelly, wilted baby spinach, topped with a choice of sauce	

Chicken Schnitzel

30.5
Choice of two sides, sauce

Chicken Parmigiana

33.5	
Schnitzel topped with mozzarella cheese, vodka sauce, served with a choice of two sides	

*There is something special about
slowing down, sitting together and
sharing a meal*

STEAKS

Grilled to your liking. Served with a choice of two sides and a sauce or butter (gf, nf, df)

260g Cape Grim Grass Fed Sirloin 48.5

Raised on the pristine rich pastures of Cape Grim in the far Northwest corner of Tasmania.

280g Jacks Creek Scotch Fillet 52.5

270-day grain fed. From Willow Tree, NSW

300g Black Onyx Rump 45

180-day grain fed. From Northern Tablelands, NSW

*Happiness is taking the first bite of a
perfectly cooked steak*

SIDES

Green Beans (vo, gf) 14.5

Feta, salsa verde

Crispy Brussel sprouts (nf) 16

Crispy bacon, parmesan, egg butter

Charred Broccolini 14.5

Romesco, hazelnuts (v, gf, dfo)

Twice Baked Sweet Potato (v, gf) 14.5

Sour cream, chives

Caesar salad 16

Bacon, parmesan, cos, sourdough croutons

Kale Chips (v) 14.5

Parmesan, Pistachio

Roasted Carrots (v, gf) 13.5

Garlic yogurt, crispy chickpeas, Aleppo honey, spiced nuts, seeds

Roasted pumpkin 14.5

Burrata, walnuts, caramelised onion, pesto

House Garden Salad (v, gf, df) 13.5

Creamy Mash Potato (v, gf) 13.5

Twice Cooked Chat Potatoes 14.5

Beer Battered Chips (v, df) 13.5

SAUCE & BUTTER OPTIONS

Tomato, BBQ, aioli, seeded mustard or hot English mustard Free

All sauce & butter \$4

Cognac & peppercorn jus (gf)

Jus (gf, df)

Gravy (gf, df)

Peppercorn (gf)

Diane (gf)

Mushroom & bacon (gf)

Black garlic & thyme butter (gf)

Truffle butter (gf)

Salsa verde (gf, df)

YOUNG ONES

12 Under – FREE Paddle Pop All 16.5

Beer Battered Fish & Chips

Chicken Nuggets & Chips

Chicken Schnitzel & Chips

Cheeseburger & Chips

Margarita Pizza

Macaroni Pasta, tomato, bacon, pesto

df – dairy free | gf – gluten free | gfo – gluten free option | nf – nut free | v – vegetarian | vo – vegetarian option | vgn – vegan
I – imported | M – mixed | A – Australian

DESSERTS

Affogato	25
Vanilla & macadamia ice cream from Newcastle East End Ice Creamery. shot of espresso coffee, your choice of liqueur	
Flourless Chocolate Cake	16.5
Served warm, with ice cream (gf)	
Lemon & Cream Roulade	16.5
Served with ice cream (gf)	
Pavlova	16
Served with seasonal fruit, fresh cream, passionfruit pulp (gf)	
Day & Night Chocolate Brownie	16.5
Served warm with ice cream	
Key Lime Pie	16.5
Served with ice cream	
Caramel & Macadamia Cheesecake	
Served with ice cream	16.5
Sticky Date Pudding	16.5
Served with hot caramel sauce, ice cream	

DESSERT WINE

	60mL
2018 Pressing Matters Riesling R139 Coal River, Tas	12.5
2023 Margan Botrytis Semillon Hunter Valley, NSW	12.5
NV Penfolds Club Reserve South Australia	11
NV Galway Pipe Tawny Port South Australia	12.5
NV Buller Wines 'Fine Old' Muscat Rutherglen, VIC	12.5
2022 DeBortoli 'Old Boys' Barrel Aged Tawny Rutherglen, Vic	17
NV Penfolds Grandfather Port Barossa Valley, SA	19
NV Stanton & Killeen Grand Muscat Bilbul, NSW	20

JUST A BITE

Caramel Tart	6
Lemon Shortbread	6
Almond & Apricot Macaroon Biscuit	6 (gf, df)
Melting Moment Biscuit	6

Life's too short. Eat the cake. Drink the Wine