

# JUNCTION CLUB



## ENTRÉE

Oysters natural, mignonette, tabasco, lime (gf, df, nf)	22	44
	1/2 doz	doz
Oysters kilpatrick, Batory bacon, house sauce (gf, df, nf)	24	48
	1/2 doz	doz
Cheesy garlic bread, baked ciabatta, oregano, aged cheddar (v)		12
Calamari fritti, adobe spice, lemon (gf, df, nf)		19
Crispy eggplant, sweet and sour dressing (df, nf, vg)		16
Carbonara croquette, cheese sauce		17
Cured meats, chef selection, house pickles (df, nf)		26

## MAIN

Lasagna al Forno, Wagyu, San Marzano tomatoes, Fior di burrata (nf)		28
Chicken Parmigiano, oven baked, Prosciutto cotto, real mozzarella, San Manzano, fries, salad (nf)		29
Chicken schnitzel, fries, salad, lemon (nf)		23
House polpetta, potato, burrata, crusty bread (nf)		24
Bistecca Fiorentina, 500g Black Angus T-Bone, hasselback potato, salsa verde (df)		43
Baked flounder, capers, brown butter, lemon, dill (gf)		39
Lentil and cauliflower pie, skordalia, black garlic (df, vg)		24
Crispy Barramundi, chips, salad, tartar, lemon		25
ADD- gravy / herb butter		3

## SIDES

Chargrilled broccoli, romesco, smoked almond (vg, df)		10
Italian salad, cucumber, red onion, olives, summer tomato, ricotta salata (gf, vg)		10
Hot chips, chicken salt (df, nf, v)		10
Iceberg lettuce, ranch dressing, radish, sweet peppers (v)		10

## BURGERS & SANDWICHES

*Served with fries*

Chicken piccata, braised greens, provolone, ciabatta (gfa, nf)	21
King brown mushroom, sweet peppers, oregano, mozzarella, ciabatta (v, vga)	19
Crispy barramundi, pickle mayo, iceberg lettuce, brioche	24
Black Angus, Batory bacon, aged cheddar, dill, pickle, sweet onions, iceberg lettuce	23

## DESSERT

Sticky date pudding, vanilla gelato (nf)	10
Baked lemon cheesecake, raspberry sorbet (gf)	10
Tiramisu, fresh cream (nf)	10
Selection of gelato and sorbet (nf, gf)	10

## KIDS

Chicken schnitzel, chips, salad	12
Cheeseburger, fries	12
Spaghetti bolognese	12
Fish and chips, tartar, lemon	12
Ice cream	6

## WHAT'S ON

Wed - \$18 Parmas  
Thu - \$25 Steaks  
Sun - \$28 Roast + \$6 Schooners  
Mon - Sat Happy Hour (4pm - 6pm)



LEARN MORE

Please inform our friendly staff of any dietary requirements. While we will endeavour to accommodate dietary requirements, we cannot guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.

1.5% Surcharge applies to all card payments

10% Surcharge applies to all public holidays

# JUNCTION CLUB



## BEER

### TAP

Great Northern (3.5% ABV)  
Carlton Draught  
Victoria Bitter  
Carlton Dry  
Balter XPA  
Somersby Cider

POT SCHOONER

6.2 8.5  
6.4 8.3  
6.4 8.3  
6.5 8.5  
7 11  
6.5 9

### WHITE

Morgan's Bay Chardonnay  
Morgan's Bay Semillon Sauvignon Blanc  
Hartog's Plate Moscato  
T'Gallant Cape Schank Rose  
Squealing Pig Sauvignon Blanc (NZ)  
Mitchelton Chardonnay  
T'Gallant Cape Schank Pinot Grigio  
Penfolds Riesling

GLS BTL

8 32  
8 32  
9 35  
10 44  
11 48  
9 38  
10 44  
9 44

### BOTTLED

Cascade Premium Light  
Great Northern Original  
Victoria Bitter  
Carlton Zero  
Carlton Draught  
Carlton Dry  
Pure Blonde  
Corona  
Peroni

6.7  
7.5  
7.7  
5.5  
7.7  
8  
8.2  
9.5  
10  
8

### RED

Morgan's Bay Shiraz Cabernet  
Hartog's Plate Cabernet Merlot  
Little Berry Shiraz  
St Hubert's 'The Stag' Victorian Pinot Noir  
Seppelt The Drives Shiraz

8 32  
9 35  
9.5 38  
10 44  
9 38

## WINE

### SPARKLING

Yellowtail Piccolo 200ml  
Mitchelton NV Cuvee  
Seppelts Prosecco  
Morgan's Bay Sparkling Cuvee

GLS BTL

9 43  
9 38  
8.5 32

## SOFT DRINKS

Coke  
Coke Zero  
Sprite  
Lift  
Raspberry Lemonade  
Soda Water  
Lemon, Lime & Bitters

POT SCHOONER

3.5 4.7  
3.5 4.7  
3.5 4.7  
3.5 4.7  
3.5 4.7  
3.5 4.7  
4 5.5