



THE JUNCTION

- BAR & BISTRO -

Bistro

J Starters

TOASTED BREAD ROLL | 3.0

Salted Butter

PIZZA BREAD | 12.0

Confit Garlic, Parmesan, Herbs

CRISPY SPICED CAULIFLOWER | 16.0

Fermented Chilli Mayonnaise

SOUTHERN FRIED CAJUN CHICKEN

TENDERS | 18.0 Southern Fried Cajun Chicken

Tenderloins with Avocado Green Goddess Sauce

BEEF TAQUITOS | 18.0

Pulled Beef, rolled in Mini Toasted Tortilla Wraps, with Melted Cheese and a side of Sour Cream, Guacamole and Mild Salsa

PRAWN GYOZA | 18.0

Sweet Chilli Soy Vinegar, Green Onion, Sesame

J Chef's Choice

SLOW ROASTED LAMB SHOULDER | 32.0

Slow Roasted Lamb Shoulder, Pumpkin Polenta Chips, Marinated Zucchini, Spiced Tahini Yoghurt, Pomegranate & Herbs

PAN ROASTED BARRAMUNDI | 33.0

Creme Fraiche Potato, Red Onion, Fried Capers, Grilled Lemon, Rocket, Green Goddess Sauce

J Salads

MANGO AND MACADAMIA | 24.0

Fresh Mango, Crispy Noodles, Toasted Macadamia, Baby Cos, Pickled Shallot, Sweet and Sour Pepper Dressing

KIMCHI AND PEANUT | 24.0

Mixed Leaves, Sweet Chilli Soy Peanuts, Carrot, Pickled Cucumber, Toasted Sesame, Kimchi Mayonnaise Dressing

SALAD TOPPERS

Southern Fried Cajun Chicken Tenders | 6.0

Buffalo Grilled Prawns | 6.0

Piri-Piri Squid | 6.0

Southern Fried Cajun Mushrooms | 5.0

J Grill & Crumbed

300G (Grain Fed) PORTERHOUSE | 44.0

300G (Grain Fed) SCOTCH FILLET | 49.0

FREE RANGE CHICKEN BREAST SCHNITZEL | 25.0

PAN SEARED BEEF SCHNITZEL | 26.0

Served with Chips, Salad and Plain Gravy **Or** Paris Mash +\$2.50, Seasonal Greens or Veg +\$2.50

SAUCES AND TOPPINGS

DIANE or GREEN PEPPERCORN | 2.5

MUSHROOM | 3.5 COWBOY BUTTER | 4.5

PARMIGIANA - Napolitana Sauce, Mozzarella Cheese | 3.5

HAWAIIAN - Napolitana Sauce, Mozzarella Cheese, Sliced Barossa Ham, Pineapple | 5.0

AUSSIE - BBQ Sauce, Bacon, Fried Egg, Mozzarella | 6.0

J Classics

BEEF BURGER | 27.0

Mayura Station Beef Burger Patty, Bacon, American Cheese, Mustard, Baby Cos, Tomato Sauce, House Pickles, with Chips, Tomato Sauce

CHICKEN BURGER | 26.0

Southern Fried Cajun Chicken, Habanero Slaw, Avocado Green Goddess Sauce, House Pickles, with Chips, Tomato Sauce

PIRI-PIRI SQUID | 26.0

Chips, Salad, House Tartare, Grilled Lime

FISH & CHIPS | 24.0 (1pc) | 28.0 (2pc)

Beer Battered, Crumbed or Grilled Southern Blue Whiting, with Chips, Salad, House Tartare, Lemon

FISHERMAN'S BASKET | 31.0

(1pc) Beer Battered, Crumbed or Grilled Southern Blue Whiting, Piri-Piri Squid, Buffalo Grilled Prawns with Chips, Salad, House Tartare, Lemon

J Pizza

HAWAIIAN PIZZA 12" | 22.0

Napolitana Sauce Base, Mozzarella, Sliced Barossa Ham, Pineapple

CHICKEN 12" | 26.0

Garlic Yoghurt Sauce Base, Chicken, Mozzarella, Onion, Capsicum, Tomato, and Fresh Rocket

SALAMI 12" | 26.0

Napolitana Sauce Base, Salami, Fermented Chilli Mayonnaise, Fried Shallot, Mozzarella, Bocconcini, Basil

J Naturally Nourishing

SPICED CARROT FALAFEL SALAD | 26.0

Israeli Couscous, Pumpkin, Almond Hummus, Dukkha, Baby Spinach, White Balsamic Dressing

VEGAN BURGER | 24.0

Southern Fried Cajun Mushroom, Baby Cos, Red Onion, Sliced Tomato, House Pickles, Plant Based Aioli, with Chips, Tomato Sauce

PLANT BASED LASAGNE | 28.0

Mixed Lentils, Pumpkin and Spinach, Napolitana Sauce, Pangritata, Basil

J Sides

CHIPS | 10.0

Tomato Sauce, House Aioli

WEDGES | 12.0

Sour Cream, Thai Sweet Chilli Sauce

PARIS MASH | 8.0

Buttery Mashed Potato

SEASONAL GREENS | 10.0

Seasonal Steamed Green Vegetables, Olive Oil and Flaked Salt

J Roast of The Day

SEE DAILY SPECIALS

J Curry of The Day

SEE DAILY SPECIALS

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Ask our friendly staff for the seniors menu!

Please note that a 15% surcharge applies on public holidays

J KIDS | 15.0

Includes Meal, Drink, Ice Cream Sundae or Strawberry Frozen Yoghurt

CHICKEN SCHNITZEL

Chips, Salad, Tomato Sauce

SOUTHERN BLUE WHITING

Chips, Salad, House Tartare, Lemon

SQUID & CHIPS

Salad, House Tartare, Lemon

9" HAWAIIAN PIZZA

Napolitana Sauce Base, Mozzarella, Sliced Barossa Ham, Pineapple

CHICKEN NUGGETS & CHIPS

Salad, Tomato Sauce

ROAST OF THE DAY

Please refer to Daily Specials Menu

J Dessert

PASSION MANGO ETON MESS | 13.0

Meringue, Chantilly Cream, Fresh Mango, Passionfruit Pulp, Mint

BANOFFEE TART | 13.0

Fresh Sliced Banana, Caramel Sauce, and Chantilly Cream, served in a Sweet Tart Shell, topped with Chocolate Shards and Banana Chips

APPLE & RHUBARB CRUMBLE | 13.0

Warm Vanilla Custard & Vanilla Bean Ice Cream

ICE CREAM SUNDAE | 12.0

Vanilla Bean Ice Cream, White Chocolate Crumb, Sprinkles, Wafer Biscuit, Your Choice of Chocolate, Strawberry or Caramel Topping

AFFOGATO | 10.0

Vanilla Bean Ice Cream, Espresso Shot add Baileys, Frangelico or Kahlua | + 9.5

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Please inform staff of any dietary requirements or allergies. While we take these seriously and will do our best to accommodate, we cannot guarantee that meals will be entirely free from trace allergens.