

Rooftop Menu

	Dozen	½ Dozen
NATURAL OYSTERS SERVED WITH MIGNONETTE & LEMON WEDGE	\$40	\$22
PINEAPPLE & CHILLI SALSA OYSTERS	\$46	\$26
JUNCTION INN KILPATRICK OYSTERS SERVED WITH BRAISED PORK SHOULDER SMOKEY BBQ SAUCE	\$48	\$28
FRESH PRAWNS SERVED WITH COCKTAIL SAUCE	1 KG \$49	½ KG \$26
CHEESE PLATTER (GF) SERVED WITH THREE CHEESES AND CRACKERS	Single \$24	Share \$42
GRILLED ANTIPASTO (GF)(DFA)(V) (VOA) CREAMY HUMMUS, CHARGRILLED ANTIPASTO VEG, OLIVE TAPENADE & PUFF BREAD	\$23	

Small Plates

SCALLOPS (GF) CRISPY PANCETTA & BURNT BUTTER SERVED ON SEARED SCALLOPS (5)	\$27
DUCK SPRING ROLLS POACHED DUCK, SAUTEED VEGETABLES, VERMICELLI NOODLE, HONEY SOY (3)	\$24
CRAB ROLLS SAUTEED CRAB, MIXED WITH MEDLEY OF VEGETABLES, GHERKIN & PEPPER MAYO TOPPED W/ FISH ROE, ON BRIOCHE SLIDERS (2)	\$24
CHEESEBURGER SLIDERS SEARED BRISKET PATTY’S, AMERICAN CHEDDAR, MUSTARD, & TOMATO KETCHUP SERVED ON BRIOCHE SLIDERS (3)	\$26
TRUFFLE FRIES FRENCH FRIES TOSSED IN PARMESAN & TRUFFLE OIL, SERVED WITH AIOLI	\$18
FISH TACOS CRUMBED FISH OF THE DAY, CRUNCHY SLAW, BABY CAPER AIOLI ON MINI TORTILLA	\$26
BUFFALO CHICKEN WINGS (GF) BUFFALO CHICKEN WINGS SERVED WITH RANCH DRESSING	\$22

Large Plates

CHARRED SIRLOIN (GF) 300G SIRLOIN ON A BED OF POMME PUREE, HONEY GLAZED DUTCH CARROTS, WILTED SPINACH & AU JUS	\$44
GRILLED MARKET FISH (GF)(DF) SERVED WITH THICK HAND CUT CHIPS, BOK CHOY, CANDIED MANDARIN TOPPED IN A MASTER STOCK	\$44
MISO CORN (GF)(DF)(VE) (VOA) CHARRED MISO CORN, ROAST CAPSICUM, BABA GHANOUSH, SPICED MACADAMIA	\$26

Desserts

CHOCOLATE FLOURLESS CAKE STACK SERVED WITH CHOCOLATE MOUSSE & SALTED CARAMEL ICE CREAM	\$18
STRAWBERRY SHORTCAKE SHORTCAKE, STRAWBERRY MASCARPONE, HOUSEMADE STRAWBERRY JAM & WHITE CHOCOLATE STRAWBERRY CHARD	\$18
COCONUT PANNA COTTA (GF)(DF)(VOA) COCONUT PANNA COTTA, ROSE’ JELLY & ALMOND CRUMB	\$18

(GF) GLUTEN FREE ~ (GFA) GLUTEN FREE OPTION ~ (DF) DAIRY FREE ~ (DFA) DIARY FREE
AVAILABLE (V) VEGETARIAN ~ (VOA) VEGAN ON ASKING