



Group Dining Menu (Example)

Menu Options

3 Canape Starters (Mojo's Choice) & Main.

2 course – Entrée & main

2 course – Main & Dessert

3 course – 3 Canape Starters, Main & Dessert

3 course – Entrée, Main & Dessert

Canape Selection

Antipasto Platter

Vegetable Springs Rolls

Sweet Potato Crostini, whipped fetta & relish

Entrée Example

Bruschetta, goats' cheese, smashed avocado, broad beans, mint gfo, dfo, v, vgo
or

Fremantle Octopus, sweet garlic sauce, celery, olives, caper dust. gf
or

Grilled Peaches, baby peppers, whipped goats feta, smoked harissa dressing
or

Dugite Farm Organic Broccoli, fetta, dukkha, smoked paprika oil v. vgo

Main Example Menu

Home-Made Gnocchi alla Sorrentina,
tomato, basil, parmesan v, vgo
or

Revolution Fisheries Line Caught Pink Snapper
White bean & gremolata sauce (gf, df)
or

Beef Sirloin, hand cut wedges,
smoked chilli mayo, herb butter, salad (gf)
or

Roast Marigold Farm Lamb, celeriac puree,
roasted apple, kale, jus. gfo

Dessert Example

Textures of Chocolate, mousse, meringue, passionfruit coulis, coconut flakes(gf)
or

White Wine Poached Pear,
burnt crème patisserie, nut crumble, ginger syrup. (vgo)

or

Single Serve Cheese Plater, accompaniments.

Please Note: this is an example of our function dishes, we work with seasons & fresh produce and change our menu almost weekly, some items may differ.