

MOJO'S DINNER MENU

SHARE PLATES

Arthur's Grove Warm Farm Olives focaccia crostini (vg, gfo)	10
House Baked Focaccia olive oil, balsamic (add dukkah +2) (vg)	11
Loaded Pretzels cheese, bacon (+ jalapeno 4.50)	16
Hand Cut Wedges tomato sauce (with aioli add 1.5).(gf*)	13
Charred Broccoli dukkah, almonds, feta, smoked paprika oil (gf, v)	19
Smokey Sweet & Sour Chicken Nibbles chef's rub, sweet & sour glaze, tangy onions (gf*)	21
King Island Prawn Cocktail tangy house sauce on tapioca cracker (gf)	18
Chicken Liver Pate sourdough (gfo)	19
Quesadilla corned beef, cheddar, caramelised onion, chipotle	17
Baked Camembert honey, garlic, thyme, sourdough (v, gfo)	24
Beef Cheek Empanada 24-hour slow-cooked beef and bacon	12
Home Made Fish Finger Tacos pressed premium local fish, coleslaw, tartare sauce	19
S&P Squid aioli, lime (gfo, dfo)	19
Cheddar & Jalapeño Croquettes creole tomato relish, coleslaw (v)	19
Chef's Antipasti Plate cured meat, cheese, olives, dips, pickles, nuts & curated bites (ideal share for 2-4 people)	68

MOJO'S SALADS

Add-ons: Chicken Schnitzel (100g) +8 | Fish Fingers (2pc) +9 | Halloumi +8 | Bacon +6

Capel River Avocado bacon, parmesan, sourdough croutons, leaves (gfo, dfo, vo)	24
Poached Pear & Cambay Blue Cheese walnuts, dukkah, radicchio, leaves (v, dfo)	24
Roast Vegetables & Quinoa seeds, cucumber ribbons, mustard dressing (vg)	24

LARGER PLATES

Linguini alla Zucca butternut pumpkin, parmesan, sage, spinach, pinenuts (v, dfo, gfo)	36
Marigold Farm Lamb of the Day roasted brussels sprouts, brown butter carrot puree, jus (gf, dfo)	45
Velvet Eggplant Bake soy-based glaze, mushrooms, crisp potatoes, greens, macadamia (vg, gf*)	32
Revolution Fisheries Line Caught Augusta Bass Grouper charred broccolini, chat potatoes, lemon sauce (gf)	49
Coastal Seafood Rice mussels, prawn, squid, fish, creamy coconut and lime rice (df, gf)	48
Beef Cheek Bourguignon Pie beef cheek, bacon, cauliflower puree, truffle oil, pastry puff	40
Grass Fed Beef Sirloin chimichurri, leaf salad, wedges, chipotle (gf*, dfo)	49

SIDES

Sauteed Greens Vegetables herb butter, crisp shallots (vgo, gf)	14
Garden Salad mesclun leaves, fresh vegetables (v)	10
Hand Cut Wedges tomato sauce (with aioli add 1.5).(gf*)	13

v = vegetarian | gf = gluten free | vg= vegan | df = dairy free | o = option upon request gf* = Gluten free ingredients however cooking technique encounters cross-contamination.

While we make every effort to ensure your dietary requirements are catered for, all of our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. We cannot 100% guarantee cross contamination of foods & will not be held accountable.

A 15% Surcharge applies on Public Holiday. 1% Card Fee on Eftpos, Visa & Mastercard 2.75% on Amex



We have a Private Dining Room for Functions. Corporate or Family Events Welcome.