

MOJO'S LUNCH *Available Until 4.30pm*

MOJO'S LUNCH BUNDLES	
<p>THE EXPRESS 39</p> <p>Velvet Eggplant Bake (vg, gf*) soy-based glaze, mushrooms, crisp potatoes, greens, macadamia</p> <p>Wagyu Beef Burger tomato, bacon, cheddar, pickles, chipotle, brioche bun, wedges(gfo)</p>	<p>THE SIGNATURE GRILL 55</p> <p>Grass-Fed Sirloin (gf*, dfo) chimichurri, leaf salad, wedges, chipotle</p>
<p>Includes Choice of Soft Drink or House Wine or Draught Tap Lager</p>	

Ask our staff about today's wraps, toasties & focaccia sandwiches!

SHARE PLATES

Arthur's Grove Warm Farm Olives focaccia crostini (vg, gfo)	10
House Baked Focaccia olive oil, balsamic (add dukkah +2) (vg)	11
Mojo's Hand Cut Wedges tomato sauce (gf*) (with aioli add 1.5)	13
Charred Broccoli dukkah, almonds, feta, smoked paprika oil (gf, v)	19
King Island Prawn Cocktail tangy house sauce on tapioca cracker (gf)	18
Chicken Liver Pate sourdough (gfo)	19
Smokey Sweet & Sour Chicken Nibbles chef's rub, sweet & sour glaze, tangy onions (gf*)	21
Baked Camembert honey, garlic, thyme, sourdough (v, gfo)	24
Quesadilla corned beef, cheddar, caramelised onion, chipotle	17
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 Antipasto Plate cured meat, cheese, dips, pickled vegetables & curated bites	68

HOUSE CLASSICS

Wagyu Beef Burger tomato, bacon, cheddar, pickles, chipotle, brioche bun, wedges (gfo)	32
Beer Battered Fish & Chips bronze whaler shark, coleslaw, tartare, wedges	35
Hand Rolled Ricotta Gnocchi chorizo, poached egg, spinach, parmesan, aioli (vo)	29
Vegetarian Burger cheddar, lettuce, gherkin, capsicum, Emma's relish, wedges, (v)	29

MOJO'S SALADS

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

Capel River Avocado bacon, parmesan, almonds, 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, df)	45
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

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.