

MOJO'S LUNCH

Menu Available until 4:30 PM

The Grill Bundle \$55 *Includes: Soft Drink, House Wine, or Cheeky Monkey Draught Tap Beer*
Ribeye Steak | Wedges, Chipotle, Salad

The Social Bundle for 2 \$89 *Includes: 1 starter, 2 mains & 2 glasses house wine*

Starters

Vegetables & Quinoa Salad

seeds, mustard dressing, almonds

Loaded Potatoes (gf*, vo)

broccoli, chorizo, spicy cheddar sauce

Salt & Pepper Squid (gfo)

aioli, lime

Mains

Beef Stir Fry Rice (df, gf)

Shredded Beef, Asian greens, vegetables, soy house glaze

Mushroom Rigatoni (gfo)

Mushroom sauce, eggplant, parmesan, almonds, smoked oil

Chicken Medallions (gfo)

Boneless, carrot purée, truffled mushroom sauce, brussels

SOUP & SALAD

Creamy Carrot & Almond Soup | 19

smoked paprika oil, pickled khlrabi, focaccia

Roast Vegetables & Quinoa (vg, gf) | 24

seasonal roasted vegetables, quinoa, toasted seeds, almonds, and mustard dressing.

Add-ons: Chicken +8 (df) Halloumi +5 (v) Focaccia +5 (gfo)

HOUSE CLASSICS

Wagyu Beef Burger | 32

tomato, bacon, cheddar, pickles, chipotle, brioche bun, wedges

The Crispy Harvest Burger (v) | 29

house-made vegetable patty, halloumi, lettuce, tomato, soy glaze, pickles, wedges

Beer Battered Fish & Chips | 35

local fish, tartare, garden salad, wedges

Reuben Beef Toasty | 19

corned beef, sauerkraut, cheese

Hand Rolled Ricotta Gnocchi (vo) | 29

chorizo, poached egg, spinach, parmesan, aioli

PASTA & RICE

Mushroom & Eggplant Rigatoni (v, gfo) | 32

mushroom sauce, eggplant, parmesan, almonds, and smoked oil

Chicken Parisienne Rigatoni (gfo) | 32

chicken, bacon, mushrooms, creamy white wine reduction, and parmesan

Beef Stir Fry Rice (df, gf) | 32

shredded beef, asian greens, vegetables, soy house glaze

FROM THE GRILL

Ribeye Steak (gf, dfo) | 60

300 gr Ribeye Steak, charred-braised cabbage, jus and miso brown butter.

Chicken Medallions (gfo) | 37

boneless chicken maryland, carrot purée, truffled mushroom sauce, brussels sprouts, crispy enoki

Swordfish Steak (gfo, dfo) | 48

sicilian eggplant caponata, rucola & pickled kohlrabi salad, focaccia

v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | vo = vegetarian option | vgo = vegan option | gfo = gluten free option | dfo = dairy free option | gfr* = gluten free ingredients however cooking technique encounters cross-contamination.

A 15% surcharge applies on Public Holidays. 1% card fee on EFTPOS, Visa & Mastercard; 2.75% on Amex.

Ask about of *Private Dining Room* for Special Events.

Corporate Dinners, Birthday Parties, Christmas Functions, Baby Showers



