



Group Dining Menu (Example)

Menu Options

- 3 Canape Starters (Mojo's Choice) & Main. \$68.00**
- 2 course – Entrée & main. \$68.00**
- 2 course – Main & Dessert \$70.00**
- 3 course – 3 Canape Starters, Main & Dessert \$80.00**
- 3 course – Entrée, Main & Dessert \$80.00**

Canape Selection

- Antipasto Platter**
- Vegetarian Spring Rolls**
- Sweet Potato Crostini, whipped fetta & relish**

Entrée Example

- Bruschetta, goats cheese, smashed avo, 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.