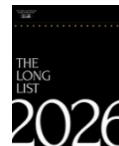




RESTAURANT MENU

Available 11am – Till Late



BAR BITES

House Baked Focaccia (vg, df) olive oil, balsamic (add dukkha +2)	11
Arthur's Grove Farm Olives (vg, gfo, df) marinated with citrus, herbs & garlic, crostini	10
Chicken Liver Pâté (gfo) caramelized onions, crostini	14
Pumpkin & Sage Arancini (v) smoked cheese, tomato sugo & parmesan	21
Hand Cut Wedges (vg) tomato sauce (aioli +1.5)	13
Loaded Wedges (vo) broccoli, chorizo, cheddar & chipotle sauce, parmesan	21
Salt & Pepper Squid (gfo, dfo) (Aust Caught) aioli, lime	19
Mojo's Trio (vgo, gfo) house dip, seafood escabeche, pickles, crostini Available individually: Dip 12 Escabeche 14 Pickles 10	25

CHEESE & CHARCUTERIE

Chef's Grazing Board (gfo) cured meats, cheese, olives, dip, pickle, nuts & bites, focaccia	68
Cheese Plate 1, 2, or 3 pieces havarti, blue cheese, suzette, nuts, compote	16/28/40
Cured Meat Plate 1, 2 or 3 pieces mortadella/salami/prosciutto, pickles, crostini	16/28/40

SHARING PLATES

Baked Camembert (v,gfo) honey, garlic, thyme, sourdough	24
Mediterranean Flatbread (vg, gf) provolone, sauteed mushrooms, garden pickles, roast vegetables, fresh herbs	25
Charred Broccoli (v, gf) dukkha, almonds, feta, chilli oil	21
Charred WA Octopus (gf) (Aust Caught) wasabi & pea puree, smoked oil, crisp capers	34
Chicken "Al Disco" (gfo, dfo) boneless chicken, white wine sauce, chorizo, focaccia	28

ENTREES

Creamy Carrot & Almond Soup (v) pickled kohlrabi, focaccia	19
Poached Pear Salad (v, gf) cambray blue cheese, walnuts, radicchio leaves, dukkha	25
Chorizo Puttanesca & Provolone Cazuela grilled chorizo, tomato, olives, capers, melted provolone, crostini	24

LARGER PLATES

Ribeye Steak (gf, dfo) 300g ribeye steak, provençal potato, brussels sprouts, jus	55
Braised Beef Ribs hummus, pickles, ras el hanout jus	38
Market Fish of the Day (gfo, dfo) (Aust. Caught) local Line-caught grilled swordfish, eggplant caponata, rucola & pickled kohlrabi salad, focaccia	48
Porchetta (gf, dfo) pork belly, braised red cabbage, baby carrots, citrus & wine sauce	40
Chicken Maryland Medallions (gfo) coconut & lime velouté, charred baby bok choy, fresh cucumber, green herb oil & coconut foam	40
Spinach Crepe (v) mushroom sauce, eggplant, parmesan, almonds, smoked chilli oil	36

**Ask us about your Staff Christmas Party –
Lunch or Dinner in our Private Function Room.**

SIDES & VEGETABLES

Roast Vegetables & Quinoa salad (v, gf) seasonal roasted vegetables, quinoa, mesclun, almonds, mustard dressing	24
Sauteed Asian Greens (v, gf, df) crispy shallots, kale, bok choy, kai lan	14

Sofrito Rice 8 | Extra Focaccia 5 | Paratha 5

LET OUR CHEF FEED YOU- \$120 – for 2 people

Chef's Shared Feast – Can't decide?

Let our chef send out a curated selection. 3 share plates and a Main

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 may be present, we cannot 100% guarantee cross contamination of foods & will not be held.

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