MOJO'S
KITCHEN . BAR
BOTTLESHOP

Christmas Menu 2026

CANAPÉ SELECTION

Antipasto Platter
Arancini
Sweet Potato Crostini, whipped feta & relish

ENTRÉES

Spring Beetroot Tartare (VG)

Beetroot tartare, hummus, pickled radish,
toasted hazelnuts & crispy buckwheat.

Grilled Fremantle Octopus

Romesco, rocket, pickled kohlrabi, smoked sweet corn & grilled lemon.

Caprese Salad with Prosciutto

Fresh tomato, mozzarella, basil, EVO,
topped with prosciutto & focaccia crostini.

MAINS

Chef Nick's Vegetarian Crêpes

Filled with mushroom, spinach & feta,
served with sautéed cherry tomatoes & fresh basil.

Market Fish

Truffled cauliflower purée, minted grilled zucchini,
caper & pickled cucumber salad.

Marigold Farm Lamb

Roasted root vegetables, lightly dressed fresh peas & beans, jus.

Chicken Maryland Roulade

Filled with apricot, almond & thyme,
served with kale, roasted baby carrots & orange glaze.

Ribeye steak option also available — additional $8 per order.

DESSERTS

Mojo's Christmas Bomb

Warm dumpling filled with mango & passionfruit, vanilla crème anglaise,
toasted coconut crumble & coconut and mango sorbet.

Chocotorta Tiramisu

Layers of chocolate cookies & dulce de leche crème caramel.

Single Local Cheese Platter

(Vegan option: fruit salad & coconut dessert.)

Shared starters (Mojo's Choice) & Main $68
2 course – Entrée & Main $68
2 course – Main & Dessert $70
3 course – Shared starters, Main & Dessert $80
3 course – Entrée, Main & Dessert $80