RESTAURANT MENU

Available 11am – Till Late

BAR BITES

House Baked Focaccia (vg, df) 11
olive oil, balsamic (add dukkha +2)

Arthur's Grove Farm Olives (vg, gfo, df) 11
marinated with citrus, herbs & garlic, crostini

Chicken Liver Pâté (gfo) 14
caramelized onions, crostini

Pumpkin & Sage Arancini Balls (v) 21
smoked cheese, tomato sugo & parmesan

Hand Cut Wedges (vg) 13
tomato sauce (aioli +1.5)

Loaded Wedges (vo) 21
broccoli, chorizo, cheddar & chipotle sauce, parmesan

Salt & Pepper Squid (gfo, dfo) (Aust Caught) 19
aioli, lime

Mojo's Trio (vgo, gfo) 28
house dip, seafood escabeche, pickles, crostini
Available individually: Dip 12 | Escabeche 14 | Pickles 10

CHEESE & CHARCUTERIE

Chef's Grazing Board (gfo) 68
cured meats, cheese, olives, dip, pickle, nuts & bites, focaccia

Cheese Plate 1, 2, or 3 pieces 16/28/40
havarti, blue cheese, suzette, nuts, compote

Cured Meat Plate 1, 2 or 3 pieces 16/28/40
mortadella/salami/prosciutto, pickles, crostini

SHARING PLATES

Baked Camembert (v,gfo) 24
honey, garlic, thyme, sourdough

Mediterranean Flatbread (vg, gf) 25
provolone, sauteed mushrooms, garden pickles,
roast vegetables, fresh herbs

Spring Beetroot Tartare (vg, df) 19
hummus, pickled radish, toasted hazelnuts & crispy buckwheat

Charred Broccoli (v, gf) 21
dukkha, almonds, feta, chilli oil

Marigold Farm Lamb Cigars (2) 32
rolled in filo, served with whipped feta, dukkah, tomato salsa

Charred WA Octopus (gf) (Aust Caught) 34
romesco sauce, burnt corn, rocket & pickled kohlrabi

LARGER PLATES

Braised Beef Rib Ragu 38
rigatoni, tomato sugo

Marigold Farm Lamb of the Day m/p
daily changing accompaniment

Ribeye Steak (gf, dfo) 55
300g ribeye steak, provençal potato, brussels sprouts, jus

Line Caught Grilled Swordfish (gfo, dfo) (Aust. Caught) 48
truffled cauliflower puree, mint grilled zucchini, caper salsa

Chicken Maryland Roulade 42
filled with apricot, almond & thyme, served with kale,
roasted baby carrots, orange glaze

Porchetta 44
rolled roast pork, roast chat potato, braised cabbage, lemon

Spinach Crepe (v) 36
mushroom sauce, eggplant, parmesan, almonds, chilli oil

SIDES & VEGETABLES

Roast Vegetables & Crispy Chick Pea Salad (v, gf) 24
seasonal roasted vegetables, chick pea, mesclun,
almonds, mustard dressing (+ $8 chicken) (+ $5 haloumi)

Sauteed Asian Greens (v, gf, df) 14
crispy shallots, kale, bok choy, kai lan

Garden Salad (v, gf, df) 12
mesclun, carrot, tomato

Sofrito Rice 8 | Extra Focaccia 5 | Paratha 5

Ask us about your Staff
Christmas Party – Lunch or Dinner in our Private Function Room.
No Room Hire Fees

Also, now available. Sunday Meat Feasts
$60 per person, Available Dine-In or Take-Away.

12 Hours' notice required. Book or Order On-Line
www.mojosrestraunt.com.au

Head Chef: Nicolas Martinez

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 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. We regret, we no longer accept Amex due to surcharge fee changes.