

WELCOME

EVENING MENU

FROM 5PM DAILY



SHARE BITES

Hand Cut Chips, garlic aioli (v, GF, VG, DF) \$9.50

Bowl of Mixed "Arthur's Grove" Warm Olives (V, VG, GF, DF) \$9.50

Roasted Cauliflower, yoghurt dressing, almonds, popped quinoa, kale, fresh herbs, spices (V, VGO, DFO) \$15.00

Sautéed Brussels Sprouts, hazelnut, bacon & feta (GF, VO, VGO) \$14.50

Pork Gyoza, chilli vinegar sauce (DF) \$16.00

Spiced Haloumi Sticks, honey & lime dressing (GF, V) 13.50

Salt & Pepper Spiced Squid, tartar sauce (GF, DFO) \$16.00

Smoked Salmon Profiterole, iceberg chiffonade, tartare sauce, honey & brandy glaze \$17.50

Beef Enchiladas, tomato salsa \$17.50

Antipasto Platter, chorizo, hommus & roast sesame evo, olives, cheese, rustic baguette \$24.00 (VO, VGO)

MAIN DISHES

Warm Seafood Salad, sautéed squid, prawns & fish in herb garlic cream, vermicelli & avocado (GF, VGO, DFO) \$24.00

Crispy Skin Cone Bay Barramundi, tomatillo puree, sautéed kai lan, confit cherry tomato (GF, DF) \$39.00

Vegan Terrine, zucchini, aubergine, potato, mushroom, corn & capsicum (V, VG, DF, GF) \$26.00

Roast Chicken Breast, vegetable pavé, sous vide carrot, orange & pumpkin puree, chicken & muscat sauce (GF) \$38.00

Cajun Spiced Grilled Pork Chop, scallops, purple potato mash, vegetables, apple puree, jus. (GF) \$38.50

Slow Braised Beef Cheeks, creamy mash, roast carrots, crispy kale, jus (GF) \$32.00

Butterfield Farm Sirloin (Dry Aged for 21 Days) potato gratin, roast cauliflower, bacon sautéed green beans, jus (GF) \$39.50

"Amelia Park" 800gm Lamb Shoulder for 2, grass fed & slow cooked for 24 hours, roast vegetables & harissa (GF) \$78.00

SIDE DISHES

Crusty Baguette, butter \$6.50

Garlic Bread \$7.50

Greek Salad (V, GF, DFO) \$12.00

Roast Vegetables (VG, GF, DF) \$12.00

Steamed Vegetables (VG, GF, DF) \$12.00

LOCAL INGREDIENTS

LOCAL WINE

LOCAL CRAFT BEER

PUB GRUB

Chicken Caesar Salad,
(GFO, DFO) \$24.00
(Add anchovies extra \$2.50)

Beer Battered Fish & Chips, Garden salad
\$25.00

Grilled Chicken Parmigiana Style, garden
salad & hand cut chips (GF) \$28.00

Mediterranean Vegetables (Vegan) Pizza,
vegan parmesan cheese, caramelised onion,
BBQ Sauce (V, VG, GFO, DF) \$23.00

Barbeque Chicken Pizza, barbeque sauce
base, chicken, spanish onion, cherry tomato,
parsley (GFO) \$22.00

Fettuccine Arrabiata, chorizo, tomato, chilli,
basil & parmesan cheese (VO, DF) \$28.00

Sirloin Steak Sandwich, caramelised onion,
mustard, garlic butter, salad on turkish panini,
hand cut chips
(GFO) \$26.00

Mojo's Burger, local beef patty, lettuce,
tomato, cucumber, aioli & pickled cucumber,
hand cut chips (GFO) \$22.00

DESSERT TREATS

Churros, milk chocolate & white chocolate
dipping sauces \$14.00

Dark Chocolate Crèmeux & citrus cream
(GF) \$14.00

Passionfruit & Coconut Panna Cotta,
shortbread biscuit \$14.00

Stone Fruit Semifreddo on chocolate soil,
fruit compote (GF) \$14.00

Ice Cream \$5.00 per scoop (GF)
Old English Toffee, Boysenberry or Strawberry

CHEESE BOARD

1 x Cheese 50gm \$15.00
"add \$5 per additional cheese selected"

Manchego
Spain - Ewe milk, pressed curd cheese

Brie
Gippsland, Cow milk, soft ripened cheese

Petit Pont l'Eveque
France - Cow milk, washed rind cheese

**Not all ingredients are listed on our
menu's. if you have food allergies, please
discuss them with our staff.**

**THANK YOU FOR DINING
WITH US, THIS BUSINESS IS
PROUDLY LOCALLY OWNED
AND SUPPORTS LOCAL
FAMILIES AND BUSINESS'S.**

VG = vegan V = vegetarian
GF = gluten free DF = dairy free
GFO = gluten free option available
VO = vegetarian option available
DFO = dairy free option available
VGO = Vegan Option Available

Mojo's is a licensed restaurant | Enjoy alcohol
with or without a meal | No BYO permitted
10% s rcharge on public holiday | Diners Club
not accepted | No surcharge on credit cards
All Prices GST inclusive. | Private Function
Room Available