

Breakfast

Open – 12 Noon.

Top Of The Mornin'

Toast	8
Sourdough, Fruit Sourdough, Gluten Free / Homemade Cultured Butter/ Home Made Fig Jam	
Blueberry Pancakes	18
Lemon Curd / Ricotta / Honey	
Breakfast Bagel	21
Jamón Serrano / Hall's Family Pont L'evèque Cheese/ Honey / Leaves	
Small Fish On Toast	18
Fresh Fremantle Sardines / Tomato Relish / House Made Focaccia	
Butterscotch Miso Brioche	19
Poached Eggs / Avocado / Alfalfa Sprouts	
Eggs Benedict	21
Poached Eggs / Ham / Hollandaise / Sourdough {GFO}	
Fried Eggs & Streaky Bacon	16
Toasted Sourdough {GFO}	
Big Breakfast	24
Fried Eggs / Streaky Bacon / Hash / Mushrooms / Pork Sausage / Sourdough	
Bloody Mary	18
Tommy Juice / Lemon / Vodka / Worcestershire / Tabasco / S&P	
Mimosa	15
OJ / Fizzy Wine	
Espresso Martini	20
Coffee / Kahlua / Vodka	
Brék-Nats	
Have A Squiz In Our Bottle Shop For A Ripper Bottle Of Fizzy Breaky Pét-Nat!	

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www.mojosrestaurant.com.au
Info@mojosrestaurant.com.au

Kitchen Open 7 Days
Mon: 9.30am-9pm
Tue-Thu: 9.30am-9.30pm
Fri & Sat: 8am-10pm
Sun: 8am-9pm

GF = Gluten Free GFO = Gluten Free Option Available

***Please Speak With Our Staff Regarding Any Allergies Or Dietary Requirements**

****All Prices Include GST / 10% Surcharge Is Applied To All Prices On Public Holidays**

*****Sorry No Booze until 10am on Sundays...Salut!**

Lunch

Noon — 5pm

House Made Foccaccia & Warm Mount Zero Olives Rosemary / Confit Garlic / House Cultured Butter	18
Roasted Cauliflower {GF} Pine Nuts / Raisins / Kale / Herbs / Spices	16
Crispy Duck Salad Leaves / Sesame / Chilli / Cucumber / BBQ Sauce {GFO}	24
Vegetarian Open Sandwich Haloumi / Cornichon / Salad / Pesto / Toasted Sourdough {GFO}	14
Cured Meat Open Sandwich Salad / Mayonnaise / Toasted Sourdough {GFO}	14
Pork Belly & Jowl Terrine {GF} Macadamia / Celeriac / Apple	18
Shark Bay Scallops (x3) Garlic / Herb Butter / Manchego / Toasted Sourdough	19
Pearl Barley Risotto Tomato / Manchego Curds / Pesto / Hazelnuts	16
Beer Battered Market Fish Chips / Salad / Tartar	30
Cheese Burger Beef Patty / Streaky Bacon / Cheddar / Tomato Relish / Milk Bun / Chips {GFO}	25
21 Day Dry Aged Stirling Ranges Beef: Scotch Fillet Chips / Leaves / Café de Paris {GFO}	42
Apple Spiced Apple Compote / Ginger Sponge / Vanilla Cream / Oats	14
Dacquoise Peanut Butter / Chocolate / Caramel / Stone Fruit / Cardamom {GF}	14
Banana Caramelised Banana / Salted Caramel / Ginger	14
Cheese Platter Your choice of two WA artisan cheeses Fruit / Lavosh / Nuts	30
Halls Family “Suzette” Pont-L’Évêque Style Cheese, Harvey	
Kytren Goat Cheese Chevre Style Cheese, Gidgegannup	
Dellendale “Torndirrup Native Herb” Semi Hard Cheese Flavoured With Native Herbs, Denmark	
Dellendale “Nullaki” Semi Hard Cheese Washed With Roasted Wattle Seed, Denmark	

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Dinner

5pm – Fin.

Entrée

House Made Focaccia & Warm Mount Zero Olives	18
Rosemary / Confit Garlic / House Cultured Butter	
Pressed Pork Jowl Terrine {GF}	18
Umami Broth / Jerusalem Artichoke / Swiss Brown Mushroom	
Charred Octopus {GF}	19
Pickled Daikon / Saltbush / Macadamia / Capsicum	
Pearl Barley Risotto	16
Tomato / Manchego Curds / Pesto / Hazelnuts	
Torched Sardines {GF}	18
Pepperberry Crème Fraiche / Apple / Cucumber / Eel / Pistachio	
Crispy Quail Breast {GF}	18
Braised Leg / Potato / Cabbage / Candied Chestnut / Onion	

Main

Allington Family Farm Lamb {GF}	32
Charred Jalapeno / Buttermilk / Jus	
Roasted Heirloom Pumpkin {GF}	28
Spiced Onion / Coconut Cream / Granola	
Pan Roasted Market Fish {GF}	32
Smoked Potato Puree / Chorizo Oil / Nasturtium	
Chicken Breast {GF}	30
Pumpkin / Burnt Butter / Pepitas	
House Made Linguine	32
Market Seafood / White Wine Cream / Herbs	
21 Day Dry Aged Stirling Ranges Beef: Scotch Fillet {GF}	40
Wagyu Fat / Rainbow Carrots / Jus	

Sides

Roasted Cauliflower	16
Pine Nuts / Raisins / Kale / Herbs / Spices {GF}	
Roasted Brussel Sprouts {GF}	18
Feta / Preserved Lemon / Pine Nuts	
Duck Fat Potatoes {GF}	17
Rosemary Salt	

We would like to thank our South West farmers and suppliers, who make it possible to serve fresh, local produce:

Allington Family Farm Lamb
Endeavour Seafoods
Dellendale Creamery
PJ Produce Jalapenos

Warrengrange Farm Pumpkins
Halls Family Dairy
Victor's Farm Figs

GF = Gluten Free

*Please Speak With Our Staff Regarding Further Allergies Or Dietary Requirements

Snacks

Noon – Fin.

Bits N Bobs

Marinated Olives {GF}	12
Chips	9.5
Salt & Vinegar Seasoning / Sriracha Mayo	
Buttermilk Fried Chicken	15
Sriracha Mayo	
Fremantle Sardines	15
Toast / Smoky Tomato Relish	
Pork Belly & Jowl Terrine	18
Macadamia / Celeriac / Apple {GF}	
Cheese Platter	30
Your choice of two WA artisan cheeses	
Fruit / Lavosh / Nuts	
Halls Family “Suzette”	
Pont-L’Évêque Style Cheese, Harvey	
Kytren Goat Cheese	
Chevre Style Cheese, Gidgegannup	
Dellendale “Torndirrup Native Herb”	
Semi Hard Cheese Flavoured With Native Herbs, Denmark	
Dellendale “Nullaki”	
Semi Hard Cheese Washed With Roasted Wattle Seed, Denmark	

Socials:
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Kids' Menu

(12 & Under)

Kids meals served with
fresh fruit & vegetable sticks,
chips & kids cookie

Pasta Cheese,

Battered Fish,

Grilled Fish

Grilled Chicken

Sausages

Vegetable Spring Rolls

\$16.50