



KITCHEN . BAR
BOTTLESHOP

BRUNCH

Served till 5pm

Ham, Cheese & Tomato "Toastie,"
on sourdough, relish 12.00 gfo

Toasted Vegetarian Ciabatta, roast pumpkin,
haloumi, capsicum, relish, spinach 14.50 v/gfo

Lemon & Thyme Chicken Open Sandwich,
cranberries, mayo, salad 16.50 gfo/df

Ricotta Gnocchi, chorizo, poached egg,
parmesan, baby spinach, aioli 22.00 vo

Poke Bowl, miso cured salmon, avocado,
sticky coconut rice, pickled cabbage,
pineapple, slaw & pickled ginger 24.00 gf

Brunch Burger, milk bun, bacon, potato fritter,
relish, hollandaise, mixed leaves 17.00

SALADS

Raspberry Cured Duck Breast, paw paw,
orange & fennel salad, orange & chilli
dressing 25.00 gf/vo

Beetroot, roasted pear, fetta & salsa verde
19.00 v

Roast Pumpkin & Apricot Israeli Cous Cous
Salad, roast hazelnuts, cranberries, red
capsicum hommus 22.50 df/vgo

BAR SNACKS

Share Food

Beer Nuts, chilli, soy 7.00 v/gf

Chicken Liver Pate, Beetroot and apple relish,
sourdough. 17.00

House Marinated Olives, sundried tomato,
home-made focaccia bread & dips
22.00 vg/gfo

Lazy Sushi, rice, maple cured salmon,
grapefruit, pickled cucumber, crispy nori,
wasabi, ginger & lime dressing \$17.00 gf

Jalapeño & Cheddar Croquettes (x6)
green chilli aioli 16.50 v

Pulled Pork Quesadilla, black bean salasa,
sour cream, avocado 22.00

Fremantle Octopus & Chorizo,
romesco sauce, lemon & potato 22.00 gf/df

Pan Seared Chilli & Garlic Prawns (x8),
pico di gallo 19.50 gf/df

Beer Battered Fish Sliders (2)
slaw, tartar, pickles 18.00

PLATTERS

Ploughman's Platter,
terriner, cured meats,
pickled onion, local cheese, piccalilli, focaccia
39.00 gfo

Vegetarian Plate,
mini nachos, beetroot & feta, hummus, olives,
nuts, jalapeno & cheddar croquettes,
curried falafels, focaccia
39.00gfo/vgo

SIDES

Sourdough or Gluten Free Toast 6.00

Chips, aioli 9.50 v

Duck Fat Potatoes 15.00 gf

FANCY FARE

Curried Falafels, apricot couscous, zaatar,
carrots & orange labneh 27.00 v/vgo

Caribbean Spiced Chicken,
creole rice with chorizo, pineapple,
cajun bbq sauce 38.00 gf/df

"Run-a-Muk Cider" Braised Pork Belly,
red cabbage, sauerkraut, crispy potatoes
& bacon jam 37.00 gf

Cone Bay Barramundi, sautéed asian
vegetables, lemongrass & coconut rice,
cashew, lime & coriander presto.
42.00 gf

Braised Lamb Shoulder, white bean puree,
pomegranate molasses, eggplant relish,
fetta, dukkha 38.00 gf

Wild Mushroom Gnocchi, manchego curd,
roasted pinenuts, baby spinach & truffle oil
curd 32.00 v

Grass Fed "Black Point" Black Angus Rib-
Eye Steak, (Off the Bone), corn, zucchini
rosti, broccolini, sauce vierge
42.00 (Add Prawns extra \$9) gf

BREW FOOD

Market Fish, Beer Battered or Grilled,
chips & salad 29.00

Rock Juice "Black Point" Beef Brisket,
sweet potato, bean sprout,
chilli & cucumber salad 29.00

"Eagle Bay Beer" Braised Pork Ribs,
pear slaw, asian salad 29.00 df

Cheese Burger, beef, cheddar, zucchini
pickle, tomato relish, aioli, milk bun, chips
25.00 gfo

Veggie Chick Pea Burger, cheddar, pickled
beets, tomato relish, milk bun, chips
25.00 vgo

SWEETS

Espresso Panna Cotta,
churros, chocolate coffee sauce 16.00

Banana, lime, honey & rosemary
mascarpone Eton Mess with peanut
brittle 16.00 gf

Double Choc Brownie,
honeycomb, ice-cream 16.00

Bailey's & White Chocolate Crème
Brulee, salted caramel popcorn
16.00

CHEESE

Choice of an artisan made WA cheese
fruit, lavosh, nuts, chutney 21.00
(extra cheese 9 each)

Halls Family "Suzette" Pont-L'Évêque Style
Cheese, Harvey

Cambray St John's Brook "Manchego Style"
ewe milk, press curd cheese, Nannup

Ha Ve "St. Dukes" Blue Cheese, Harvey

**Every Sunday
Dine-In Beer at
Take-Away Prices**

**Mojo's is also a Bottle-Shop.
Craft Beer & Wine Take-away
7 days a week**

Breakfast Available Friday - Sunday
8am - Noon

Private Dining Room Available
Family & Larger Groups Bookings Welcome

**All Prices Include GST
10% Surcharge on Public Holidays.