

DINNER

BREAD

Crusty Baguette – 5.5

Wood Fired Ciabatta w/ roasted garlic & parmesan – **8.5**

Turkish Bread w/ a trio of dips – **9.5***

Bruschetta w/ chorizo, artichoke & goat's cheese – **13.5**

Bruschetta w/ halloumi & tomato – **13.5**

Bruschetta w/ dahl & pickled cauliflower – **13.5**

ENTRÉE

Fried Brie w/ truffle honey walnuts & rocket – **17***

Vegetable Samosas w/ tzatziki, tamarind chutney & mint – **15.5**

Seared Tuna Sashimi w/ soy, pickled ginger, mayo, wasabi & crispy shallots – **16.5**

Slow Cooked Pork Belly Spring Rolls w/ chilli jam & pickled vegetables – **17**

Seafood Antipasto Plate w/ salt & pepper squid, smoked salmon, marinated octopus, crab bruschetta, tuna sashimi, prawn dumpling, garlic scallop, prawn cutlet, kilpatrick oyster & fish jerky – **27***

Duck Liver Paté w/ caramelised onions, rocket salad, walnut paste & croutons – **16.5**

Steamed Buns w/ bbq beef short rib, kim-chi & sriracha mayonnaise – **16.5**

Salt & Pepper Squid w/ peanut mojo, nam jim & lime mayonnaise – **Reg 16 / Large 23***

PASTA & RISSOTTO

Home Made Gnocchi w/ blue cheese sauce & caramelised pear – **Entrée Size Only 17**

Home Made Gnocchi w/ bolognese sauce & parmesan cheese – **Entrée Size Only 17**

Chilli Prawn Spaghetti w/ pesto, bok choy & toasted sesame seeds - **Entrée 19.5 / Main Course 26***

Pappardelle Bolognese w/ mozzarella cheese - **Entrée 17 / Main Course 23**

Pumpkin Risotto w/ goat's cheese & caramelised walnuts – **Main Size Only 25.5**

MAIN COURSE

Mojo Curry served w/ rice & condiments - **27**

Char Grilled Rib Fillet w/ caramelised onion on mashed potato or beer battered fries & a choice of peppercorn sauce, mushroom sauce or red wine jus. Served w/ salad or veg - **32**

Mojos Surf & Turf - Char grilled sirloin w/ salt & pepper squid & garlic aioli, served w/ red wine jus & a choice of mashed potato or beer battered fries. Served w/ salad or veg – **33***

King Pork Chop - Char grilled w/ eggplant chutney, dahl & red wine jus. Served w/ salad or veg – **31**

Fish of the Day - prepared as a daily specialty served w/ a choice of fries or risotto. Served w/ salad or veg – **32**

Chicken Breast Wrapped in Prosciutto & Sage - Stuffed w/ brie & served on sweet potato mash w/ red wine jus. Served w/ salad or veg – **30**

Vegan Jambalaya w/ quinoa, red beans, okra, chilli & turkish bread – **21***

Duck Breast w/ a balsamic glaze & caramelised fig on sweet potato mash. Served w/ salad or veg. – **33**

Seafood Antipasto Deluxe - w/ salt & pepper squid, smoked salmon, marinated octopus, crab bruschetta, tuna sashimi, prawn dumpling, garlic scallops, prawn cutlets, kilpatrick oysters, trout spring roll & fish jerky – **45***