

TOAST BAR

Until 10:00am

<u>Rosy</u>	\$9.00
<i>Fresh strawberry, housemade granola, vanilla ricotta and brioche toast. Veg</i>	
<u>Chef's Favourite</u>	\$9.50
<i>Whipped smoked eel butter, organic honey and black lava salt.</i>	
<u>Mediterranean</u>	\$11.00
<i>Cherry tomato, cream cheese, pomegranate, feta and pickled onion. Veg</i>	
<u>The Levantine</u>	\$11.00
<i>Babaganoush, chopped egg, pomegranate and chickpea dukkah. Veg</i>	
<u>Pink Forest Mushroom</u>	\$11.50
<i>Seasonal mushroom, beetroot hummus, feta and smoked almond. Veg</i>	
<u>Ninja Warrior</u>	\$11.50
<i>Smoked salmon, wasabi cream cheese, edamame, seaweed salad, pickled onion and bonito flakes.</i>	
<u>Ham Toast</u>	\$11.50
<i>Prosciutto, pear, ricotta and toasted walnut.</i>	

No Split Bill & Change To Menu

10% Surcharge On Public Holiday

DINNER

From 6:00pm

SNACK / SHARE

Bowl Of Chips \$9.50
Thick cut chips, chipotle mayo and ketchup. Veg

Double Cheese Chilli Fries \$15.50
Thick cut chips, cheese sauce, chilli con carne, sour cream and shaved parmesan.

Coffee Cured Salmon \$15.50
Charcoal aioli, pickled vegetables, goma dressing and sesame rice crisp. GF

Kingsway Crab Roll \$17.00
Soft shell crab, kimchi & kohlrabi slaw, pickled cucumber and chipotle mayo.

MFC \$17.50
Salt & togarashi calamari, ponzu aioli and garden green-salad.

Golden Fish Fillet \$17.50
Crispy baby barramundi, chilli garlic sauce, seasonal vegetables and toasted peanuts. GF & DF

Charcuterie Board \$19.50
Wagyu braesola, prosciutto, camembert, cornichon and chargrilled baguette.

MAIN

Cauliflower Mac & Cheese \$17.50
Cauliflower floret, smoked paprika, emmental, parmesan, cheddar and doritos crumb. Veg

Oh My Chicken Salad \$19.50
Chargrilled chicken thigh, sweet potato noodle, garden herbs and spicy peanut sauce. GF & DF

Crazy Ribs \$19.50
Cajun chicken ribs, kimchi & kohlrabi slaw, chipotle mayo and fried onion rings.

Pumpkin Risotto \$21.00
Roasted pumpkin, green peas, mascarpone and shaved parmesan. Veg & GF

Bubble Gum Wagyu Slider \$21.50
Bubble gum cadied bacon, fried onion rings, charcoal aioli, cheddar, cornichon and thick cut chips.

Linguine Pescatore \$23.50
Baby barramundi, prawns, calamari, clams, anchovy, cherry tomato, capers, touch of chilli garlic and tomato sugo. DF

Dinner Big Mojo \$29.50
Twice cooked steak served with cheese sauce, smoked belly bacon, chargrilled chorizo, roasted tomato, fried egg and thick cut chips.

SWEET

Tropical Paradise \$17.50
Lemon grass & kaffir lime panna cotta, black sesame sable, passion fruit curd, coconut foam and tropical fruit salad.

Forest Floor \$19.00
Gianduja chocolate mousse, raspberry sorbet, matcha sponge and chocolate soil. Veg

Mojo Matcha Mess \$19.00
Matcha cream, black latte sponge, fresh strawberry, raspberry coulis, meringue and oat crumble. Veg

Mad Mojo Waffle \$19.50
Peanut butter snow & semi freddo, passion fruit curd, raspberry gel, freeze dried & fresh fruit, vanilla ricotta, black sesame paste, charcoal waffle cone and buttery waffle. Veg

Pina Colada \$19.50
Compressed bacardi pineapple, coconut chia, pineapple jelly, coconut crumble, mango coulis, coconut foam, whipped cream and coconut gelato. Veg

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