Until 10:00am

TOAST BAR

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

No Split Bill & Change To Menu 10% Surcharge On Public Holiday

BREAKFAST & BRUNCH

Until 3:00pm

VIP Kid's Breakfast \$9.50

Baby chino, scrambled egg and buttery croissant. Veg

Old Fashioned Granola \$15.00

House made granola, natural yoghurt and fresh fruit. Veg

Lemongrass & Kaffir Lime Panna Cotta \$15.50

House made granola, coconut foam, fresh fruit and blueberry coulis.

Tropical Chia Pudding \$17.00

Coconut chia, fresh & freeze dried fruit, mango coulis, mixed seeds and nuts. Veq & GF

Smashed Pumpkin \$17.00

Spiced pumpkin mash, cherry tomato, chickpea dukkah, feta, beetroot hummus, poached egg and chargrilled toast. Veg (GF option)

Green Goddess \$17.50

Avocado, green pea & edamame mash, cherry tomato, feta, chickpea dukkah, pomegranate molasses, poached egg and chargrilled toast. Veg (GF option)

Pad Thai Salad

Sweet potato noodle, mixed seeds & nuts, seasonal vegetables and spicy peanut sauce. Vegan, GF & DF

Matcha French Toast

Matcha cream, fresh & freeze dried fruit, raspberry gel, salted caramel and chocolate soil. 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

Chicken Croque Monsieur

Grilled sandwich of roasted chicken, bechamel, emmental, caramelized onion and thick cut chips.

Mushroom Ragout

Seasonal mushroom, truffle oil dust, smoked almond, poached eggs and chargrilled toast. Veg (GF option)

<u>Pork Benny</u>

Slow cooked pulled pork shoulder, apple slaw, chorizo crumb, seasonal greens, harissa hollandaise, poached eggs and fried bao.

Double Cheese Chilli Scrambled Egg

\$21.00

Parmesan & cheddar, smoked belly bacon, chilli mayo, toasted sweet corn and ink brioche. (Award Winning Dish)

Smoked Salmon Croquette

\$21.00

Quinoa & kale salad, cherry tomato, corn & almond puree, smoked almond and poached eggs.

Big Mojo

\$17.50

\$19.50

\$19.50

\$19.50

\$19.50

\$21.50

Smoked belly bacon, chargrilled chorizo, hash brown crumb, roasted mushroom & tomato, green mash, tomato relish, choice of eggs and chargrilled toast.

Signature Croissant Burger

\$24.00

Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chroizo crumb, fried eggs and buttery croissant.

Create Your Own

•	Toast	\$6.00	•	Avocado Mash	\$4.50
•	Poached Egg	\$5.50	•	Chagrilled Chorizo	\$4.50
•	Fried Egg	\$5.50	•	Roasted Tomato	\$4.50
•	Scrambled Egg	\$6.50	•	Roasted Mushroom	\$5.50
•	Smoked Belly Bacon	\$6.50	•	Thick Cut Chips	\$9.50

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From 6:00pm

DINNER

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 greensalad.

Golden Fish Fillet \$17.50

Crispy baby barramundi, chilli garlic sauce, seasonl vegetables and toasted peanuts. GF & DF

Charcuterie Board \$19.50

Wagyu braesola, prosciutto, camembert, cornichon and chargrilled baquette.

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

<u>Bubble Gum Wagyu Slider</u> \$21.50

Bubble gum cadied bacon, fried onion rings, charcoal aioli, cheddar, cornichon and thick cut chips.

<u>Linguine Pescatore</u> \$23.50

Baby barramundi, prawns, calamari, clams, anchovy, cherry tomato, capers, touch of chilli garlic and tomato sugo. DF

<u>Dinner Big Mojo</u> \$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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