



Mojo's is a licensed restaurant, enjoy beer or wine in moderation with or without food, no byo permitted.

10% surcharge on public holidays, no credit card surcharge, no separate billing, gst inclusive,

Head Chef
Eamon Donnelly.

Sommelier
Jake Atkinson

Featured Gourmet Traveller
Restaurant & Wine guide 2007,
2008 & 2009.

Gold Plate Winner 2005, 2006,
2007, 2008,
dual finalist 2009

Health Considerations

♥ = heart healthy/low fat

h = vegetarian or
vegetarian option available on this
dish

☺ = gluten free or gluten free
option available

dishes requiring a gluten free con-
version will be \$2.50 more.

Winter Restaurant Menu from 5pm

Oysters Ceduna - freshly shucked

individual or mixed! 3.20 each 19.20 ½ dozen 38.40 dozen
with shallot & sherry vinegar ☺
kilpatrick
au gratin
natural ☺

Breads

toasted turkish bread, with duo of dips, evo & balsamic h 14.50
garlic bread topped with melted cheddar cheese 5.50
gluten free bread baked in house by our chefs ☺♥ 6.00

Starters

home-made soup of the day 14.50
confit duck & hoisin spring rolls, peanut plum sauce 19.00
cumin spiced fried squid, lime yoghurt dressed leaves, sweet potato crisps ☺ 19.00
sautéed exmouth prawns, with margaret river venison chorizo, avocado cream &
tequila salsa ☺ 21.00
seafood chowder, with saffron 24.00 (entrée) 34.00 (main)
ricotta gnocchi, cherry tomatoes, chilli, garlic, pine nuts & basil infused olive oil
h ♥ 19.50
mojo's entrée taste selection h for two 32.00 for four 62.00

Mains

sweet potato & roasted corn fritter stack, spiced tomato relish, butternut
pumpkin salad h ♥ 25.00 (with chorizo 29.00)
seafood pizza, prawns, squid, white ortiz anchovies, bocconcini ♥ 28.00
(vegetarian pizza option available h 21.00)
chermoula spiced king george whiting fillets, cous cous, moroccan vegetables
& rosewater labna 38.50
pan seared tasmanian salmon, roast vegetable salad, marinated calendar sheep feta,
lime pressed olive oil ♥☺ 38.00
tender duck leg curry, coconut jasmine rice, chinese greens ☺ 37.00
slow roasted pork belly, baby beetroot, pumpkin & persian feta salad ☺ 36.00
tender ridge beef polpette, roasted red pepper napolitana sauce, fettucine &
fresh parmesan 36.00
300g dardanup beef sirloin, mandolin sliced chips, roast field mushroom, beans, jus
☺ 39.50
red wine braised lamb shank, broccolini, soft polenta ☺ 36.00

Sides

seasonal garden vegetables 9.50 h ☺♥
broccoli, roasted pumpkin, feta 9.50 h ☺♥
edemame (steamed & salted japanese soy beans) h ☺♥ 6.50
iceberg, spanish onion, sun dried tomato salad 9.50 h ♥☺
chips with sauce 8.00
wedges with sour cream and chilli sauce 9.50

