



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

## Daytime Menu, served daily until 5pm

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### Oysters Ceduna - freshly shucked

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

### Breads

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

### Mains

home-made soup of the day, fresh bread 14.50  
  
mojo's taste plate, fetta, olives, sun dried tomato, duo of dips, jamón serrano, squid salad, turkish bread **h** 32.00  
  
sandwiches, fresh & toasted to order from 8.95 **h**  
choice of white, wholemeal or grain bread  
  
caesar salad 16.50 **h** (with chicken 18.00) (with smoked salmon 24.00)  
(with prawns 28) (anchovies 2.50 extra)  
  
cumin spiced fried squid, lime yoghurt dressed leaves, sweet potato crisps 19.00  
  
confit duck & hoisin spring rolls, peanut plum sauce 19.00  
  
roast chicken pizza, avocado, pumpkin, fetta 25.00  
  
vegetarian pizza with caper, olive, fresh asparagus, bocconcini, sun dried tomato 20.00 **h**  
  
sweet potato & roasted corn fritter stack, spiced tomato relish, butternut pumpkin salad **h** ♥ 25.00 (with chorizo 28.50)  
  
wagyu beef burger in turkish, with lettuce, tomato, avocado, onion jam & cheese, served with fries. 26.50  
  
chick pea burger in turkish bread, with fetta, salad and tahini 17.50 **h** ♥  
  
grilled marinated chicken thighs, roasted pumpkin & broccoli salad 24.00 ♥☺  
  
beer battered fish & chips, with aioli & green salad 21.00  
  
300g dardanup beef sirloin, truffle scented mash, roast field mushroom, green beans, jus 39.50

### Sides

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

dishes requiring a gluten free conversion will be \$2.50 more.