

MOMO

Est 2014

LUNCH / DINNER

Baccala Fritters (2pcs) (GF)

Salted white fish & potato fritters, tartare, lemon & fresh herbs. **12**

Mac & Cheese Croquettes (2pcs)

Macaroni, parmesan & mozzarella cheese croquettes & truffle aioli. **12**

Classic Arancini (3pcs) (GF)

Ask waiter for today's flavour. **14**

Crostini (GFO)

Toasted sourdough, char grilled greens, caramelised onion, smoked scamorza, hen's egg & parmesan. **15**

Fried Chicken

Buttermilk fried chicken, smokey BBQ, ranch, cornbread crumble & lime. **16**

Scallop Ceviche

Lightly cured scallops, green chilli, coriander, shallots, puffed black rice & lime. **18**

Squid (GF)

Lemon pepper squid, celery heart, apple, shallot, raisin, aioli & lemon. **22**

Spring Salad

Fiore di latte, avocado mousse, spring greens, rye crisp, prosciutto & aged balsamic. **24**

Duck Salad (GF)

Honey & thyme glazed duck ham, radicchio, pickled beetroot, blood orange, yoghurt & walnuts. **25**

Salumi Board

Chef's selection of cured meats, dip, marinated olives & breads. **24**

Open Lamb Souvlaki

Toasted pitta, slow cooked Greek lamb, garlic yoghurt, marinated cherry tomato, feta & tabouleh. **22**

MFC Burger (GFO)

Buttermilk fried chicken, cheese, lettuce, red onion, bacon mayonnaise, jalapeño relish & chips. **22**

MOMO Burger (GFO)

220g Gippsland beef burger cooked medium, double cheese, lettuce, red onion, sliced tomato, MOMO secret sauce, & chips. **23**

Chermoula Chicken (GF)

Seared chermoula chicken, pumpkin puree, buckwheat, spiced nuts, heirloom carrot, pickled apple & yoghurt. **27**

Cannelloni

Pumpkin & sage cannelloni, parmesan, brown butter, amaretto & garden salad. **20**

House Made Gnocchi

Ricotta gnocchi, brown butter, sage, mushroom, spinach, Tarago River Shadows of Blue & truffle pesto. **25**

Prawn & Squid Cavatelli

Fresh Australian prawns & squid, citrus butter, artichokes, cherry tomato & herbs. **25**

Lamb Ragù

Tagliatelle pasta, slow braised lamb, tomato sugo, fresh herbs, salsa verde & parmesan. **25**

Marinated Spatchcock

Marinated spatchcock chicken, corn puree, green beans, spring onion & corn salsa & lime. **30**

Roast Porchetta (GF)

Italian style roast porchetta, caper + raisin puree, ham hock croquette, pickled fennel + apple salad & jus. **32**

Barramundi (GF)

Fresh Australian barramundi, pea & mint puree, asparagus, puffed black rice & lemon. **32**

Seafood Paella (GFO)

Fresh mussels, clams, squid, prawns, chicken, chorizo, peas, cherry tomato & toasted ciabatta. **36**

Scotch Fillet (GF)

300g Scotch fillet, cauliflower puree, broccolini, potato fondant, onion relish & red wine jus. **42**

SIDES

Iceberg, orange & almond salad. **9**

Seasonal roast vegetables. **9**

Green beans, garlic butter & dukkah. **9**

Truffle & parmesan chips. **10**

Garlic, herb & cheese cob loaf. **10**

DESSERT

Frangipane Tart

House made frangipane tart, white chocolate mousse, blueberry compote, citrus curd & candied almonds. **15**

Semifreddo

Honeycomb semifreddo, peach compote, oat biscuit & raspberry. **15**

Gippsland Cheeseboard (3 cheeses)

Selection of Gippsland cheeses, house breads, chutney & fresh fruit. **30**

**KIDS MENU AVAILABLE UPON REQUEST
PLANT BASED MENU AVAILABLE UPON REQUEST**

GF – Gluten Free

GFO – Gluten Free Option

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