MOMO

Est 2014

SMALL PLATES / PLATES TO SHARE

Cob Loaf (V)
Garlic, herb & cheese cob loaf. **15**
Add tomato relish. + **2**
Add gravy **/** bacon. + **3**

Roast Pumpkin (GF)
Roasted pumpkin, pesto & goat's cheese. **8**

Pork Taco (1pc) (GF)
White corn tortilla, crispy pork belly, sriracha mayo, house slaw, crunchy corn & coriander. **10**

Croquette (2pcs) (GF)
Potato, roast garlic & smoked cheddar croquette, lemon aioli & parmesan. **12**
Add extra croquette. + **5.5**

Classic Arancini (3pcs) (GF) (V)
Arancini, aioli & parmesan (ask waiter for today's flavour). **15**
Add extra arancini. + **4.5**

Bao Buns (2pcs)
Crispy chicken, pickled vegetable, Vietnamese mint, hoisin mayo & sesame. **15**

Dip Plate (GFO) (VE)
House made beetroot hummus & dukkah, roasted eggplant dip, toasted pita & Wild Yeast garlic & herb sourdough. **16**

Beef Slider (2pcs)
Slow cooked beef brisket, slaw, sriracha mayo & jalapeno. **17**

Crostini (GFO) (V)
Pumpkin & rosemary sourdough, walnut pesto, roasted pumpkin, cauliflower charred broccolini, Gippsland brie & crispy sage. **18**

Dumplings
Prawn & ginger dumplings, hoisin, pickled onion, spring onion, sesame & crispy shallot. **18**

Fried Chicken (GF)
Buttermilk fried chicken, honey soy chilli sauce, kewpie mayo, sesame & spring onion. **20**

Cured Kingfish (GF)
Citrus cured kingfish, seaweed mayo, pickled apple, chervil & puffed black rice. **21**

Squid (GF)
House spiced squid, lemon mayo, cornichon & lemon. **21**

Seafood Hot Pot (GFO)
Prawns, squid, mussels, scallops, spring onion, green chilli,
confit garlic, coriander, lemon & toasted chilli, garlic & onion sourdough. **23**

Salumi Board (GFO)
San Daniele prosciutto, sopressa, buffalo mozzarella, cornichon, olives, extra virgin olive oil, aged balsamic & Wild Yeast sourdough. **28**

Share Platter for 2
House made arancini, lemon pepper squid, fried chicken, beef sliders, cob loaf, truffled chips, slaw, ranch, BBQ & gravy. **75**

SALADS

Beetroot Salad
Heirloom beetroot, persimmon, labneh, quinoa, charred red onion, rocket, walnut, feta & balsamic vinaigrette. **24**

Grilled Chicken Salad (GF)
Sweet balsamic & rosemary marinated chicken, braised greens, roasted pumpkin, pickled mushroom, leek, yoghurt & crispy kale. **27**

Prawn Salad
Crispy fried prawns, golden beetroot, radish, sweet mustard, capers, spinach & rocket. **27**

BURGERS

MFC Burger (GFO)
Buttermilk fried chicken, cheese, lettuce, red onion, ranch, chips & aioli. **26**

Beef Brisket Burger (GFO)
Beef brisket, chipotle, slaw, liquid cheddar, pickles, chips & aioli. **27**

MOMO Burger (GFO)
Gippsland beef burger cooked medium, cheese, lettuce, red onion, sliced tomato, MOMO secret sauce, chips & aioli. **28**

ADD TO YOUR BURGER
Double cheese **/** Pickles **/** Jalapenos **/** Sriracha. **2**
Bacon **/** Egg **/** Avo. **4**
Onion rings. **6**
Double patty **/** Extra chicken. **8**

PASTA

Risotto (GF)
Ask waiter for today's flavour. **26**

Rigatoni
Rigatoni pasta, broccoli alfredo, roast garlic oil, speck, grana padano & crispy prosciutto. **28**

Tagliatelle
Tagliatelle pasta, prawn, scallop, mussel, capers, lemon, fresh herbs & butter sauce. **32**

Lamb Ragu
Handmade potato gnocchi, 12hr braised lamb, tomato sugo, fresh herbs, salsa verde & grana padano. **32**

LARGE PLATES

Open lamb Souvlaki
Toasted pita, slow cooked Greek lamb, garlic sauce, chickpea tabouleh, bruschetta mix & ricotta salata. **29**

Roast Chicken Breast (GF)
Roasted chicken breast, garlic butter, carrot puree, braised savoy cabbage, charred broccolini, & potato crisps. **32**

Pork Schnitzel (GF)
Herb crumbed pork schnitzel, roasted potato, caprese salad, pesto aioli & crispy prosciutto. **34**

Fish of the Day
Market fish, beetroot hummus, quinoa, marinated eggplant & zucchini, truss cherry tomatoes & salsa verde (ask waiter for today's catch). **34**

Lamb Shoulder (GFO)
Braised lamb shoulder, pumpkin puree, barley, roasted baby carrots, pea & mint salsa. **35**

300g Scotch Fillet (GF)
300g scotch fillet steak, roasted potato, charred red onion, broccolini & red wine jus. **48**

SIDES

Garden Salad. **10**
Seasonal Greens & dukkah. **12**
Roasted baby carrots, feta & walnut. **12**
Roasted potatoes, bacon crumb & sriracha mayo. **12**
Truffle & parmesan chips. **14**

DESSERT

Lemon Tart (GF)
Lemon tart, yoghurt, fresh raspberry, raspberry sorbet & meringue. **16**

Chocolate Mousse (GF)
Dark chocolate mousse, macerated berries, raspberry coulis & almond brittle. **16**

Waffle
House made waffle, caramelised banana, cherries, walnut, vanilla ice cream & caramel sauce. **16**

Loaded Donuts (VEO)
Ask waiter for today's flavour. **16**

PLANT BASED MENU AVAILABLE UPON REQUEST
KIDS MENU AVAILABLE UPON REQUEST

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS WHEN ORDERING
GLUTEN FREE (GF) / GLUTEN FREE OPTION (GFO)
VEGETARIAN (V)
VEGAN (VE) VEGAN OPTION (VEO)

15% PUBLIC HOLIDAY SURCHARGE APPLIES
1.5% CARD CHARGE APPLIES TO ALL EFTPOS TRANSACTIONS OR 75¢ ATM WITHDRAWAL FEE