

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**
- 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. **16**
- Dip Plate (GFO) (V)**
House made beetroot hummus & dukkah, roasted tomato pesto, toasted pita & Wild Yeast garlic & herb sourdough. **16**
- Beef Slider (2pcs)**
Slow cooked beef brisket, slaw, sriracha mayo & jalapeno. **18**
- Crostini (GFO) (V)**
Wild Yeast garlic & herb sourdough, heirloom tomato, smoked provolone, roasted tomato pesto, olive, rocket & balsamic. **18**
- Dumplings**
Prawn & ginger dumplings, hoisin, pickled onion, spring onion, sesame & crispy shallot. **19**
- Italian Sausage (GF)**
Italian style pork sausage, potato salad, salsa verde, & lemon. **20**
- Fried Chicken (GF)**
Buttermilk fried chicken, honey soy chilli sauce, kewpie mayo, sesame & spring onion. **21**
- Cured Kingfish (GF)**
Citrus cured kingfish, seaweed mayo, pickled apple, chervil & puffed black rice. **22**
- Squid (GF)**
Spiced squid, chilli & lime mayo, mizuna, Vietnamese mint & pickled carrot. **22**
- Seafood Hot Pot (GFO)**
Prawns, squid, mussels, scallops, spring onion, green chilli, confit garlic, coriander, lemon & toasted chilli, garlic & onion sourdough. **24**

- Salumi Board (GFO)**
San Daniele prosciutto, sopressa, burrata, 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**

Eggplant Salad (GF) (V)
Marinated eggplant, romesco, haloumi, pickled red onion, mizuna, fresh herbs, green goddess dressing & crispy shallot. **24**

Prosciutto Salad (GFO)
San Danielle prosciutto, burrata, pickled & roasted pear, croutons, rocket, pistachio & balsamic. **27**

Grilled Chicken Salad (GF)
Sweet balsamic & rosemary marinated chicken, sour cream, quinoa, charred peaches, Lebanese cucumber, green beans & watercress **28**
- 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 / Double patty / Extra chicken. **8**
- PASTA**

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

Orecchiette
Orecchiette, smoked salmon, dill, mascarpone, pickled red onion & capers. **29**

Ricotta Ravioli (V)
Ricotta ravioli, peas, marinated cherry tomatoes, spinach, toasted pumpkin seeds, & lemon-butter sauce. **30**
- Squid Ink Spaghetti**
Squid ink spaghetti, confit prawn & Moreton Bay bugs, garlic, chilli, lemon, fennel & pangrattato. **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. **30**
- Roast Chicken Breast (GF)**
Roasted chicken breast, sweet corn puree, spiced couscous, charred zucchini, squash & corn salsa. **33**
- Roast Porchetta (GF)**
Italian style roasted pork belly, pear & thyme puree, apricot chutney, parsnip, BBQ shallot, green beans, mizuna & jus. **35**
- Fish of the Day (GF)**
Market fish, sautéed prawn, mussel, gem lettuce & radish, cucumber, watercress & orange salad (ask waiter for today’s catch). **36**
- Lamb Backstrap (GF)**
Marinated lamb backstrap, potato gratin, baby carrot, crushed pea, kofta, pickled beetroot & peppercorn sauce. **36**
- 300g Scotch Fillet (GF)**
300g scotch fillet steak, potato gratin, roasted truss cherry tomatoes, broccolini & red wine jus. **48**
- SIDES**
Garden Salad. **10**
Seasonal Greens & dukkah. **12**
Roasted Potatoes, bacon crumb & sriracha mayo. **12**
Eggplant Parma, Napoli, mozzarella & basil. **14**
Truffle & parmesan chips. **14**
- DESSERT**

Banana Fritter
Spiced banana fritter, vanilla ice-cream, fresh strawberry, macadamia nut, wafer, & chocolate sauce. **16**

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

Semifreddo
Raspberry & limoncello semifreddo, honeycomb, berry coulis & fresh raspberry. **16**

Apple Pie (VEO)
Golden apple pie bites, caramel ice-cream, cinnamon sugar & vanilla anglaise. **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