

# 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**

**Dumplings**  
Prawn & ginger dumplings, hoisin, pickled onion, spring onion, sesame & crispy shallot. **19**

**Meatballs (GFO)**  
Italian style pork & veal meatballs, tomato sugo, grana padano, fresh herbs & garlic & herb sourdough. **20**

**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 Salmon (GFO)**  
Beetroot cured salmon, lemon mayo, pomegranate, pickled cucumber, herb oil & seaweed cracker. **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, Gippsland cheese, 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

**Roast Cauliflower & Pumpkin Salad (GF) (V)**  
Roasted cauliflower & pumpkin, herb yoghurt, lentils, pickled red onion, honey cashews & rocket. **25**

**Grilled Chicken Salad (GF)**  
Sweet balsamic & rosemary marinated chicken, sour cream, quinoa, green beans, charred broccolini, pickled red grapes & watercress. **28**

## BURGERS

**MFC Burger (GFO)**  
Buttermilk fried chicken, Korean BBQ sauce, Kewpie mayo, cucumber, pickled red onion, lettuce, 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**

**Gnocchi**  
Handmade potato gnocchi, marinated chicken, Swiss brown mushroom, garlic butter sauce, fresh herbs, grana padano & crispy sage. **32**

**Squid Ink Spaghetti**  
Squid ink spaghetti, confit prawn & Moreton Bay bugs, garlic, chilli, lemon, fennel & pangrattato. **32**

**Lamb Ragu**  
Fettucine, 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**

**Herb Crumbed Chicken Breast (GF)**  
Golden herb crumbed chicken breast, potato salad, truss cherry tomato, salsa verde & lemon. **32**

**Roast Porchetta (GF)**  
Italian style roasted pork belly, apple sauce, braised cabbage, bacon, parsnip, green beans & 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**  
Sautéed broccoli, water chestnut & chilli oil. **12**  
Roasted Potatoes, bacon crumb & sriracha mayo. **12**  
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**

**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