

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**

Fried Chicken (GF)

Buttermilk fried chicken, honey soy chilli sauce, kewpie mayo, sesame & spring onion. **21**

Beef Carpaccio (GF)

Seared beef, truffle mayo, pickled onion, radish, parmesan, potato crisp & watercress. **22**

Grilled Prawns (GF)

Marinated grilled prawns, cauliflower puree, salsa verde & lemon. **22**

Squid (GF)

Spiced squid, chilli & lime mayo, rocket, 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. **26**

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**

Buffalo Chicken Salad (GFO)

Pulled roasted chicken, buffalo sauce, ranch, dill, avocado, celery, cucumber, cos lettuce, crouton & lemon. **28**

Lamb Salad (GFO)

Marinated lamb backstrap, beetroot yoghurt, fregola, spinach, roasted beets, pomegranate & hazelnut. **30**

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**

Spaghetti Marinara

Spaghetti, prawns, squid, mussels, scallops, garlic, chilli, tomato sugo, fresh herbs & pangrattato. **32**

Lamb Ragù

Fettucine, 12hr braised lamb, tomato sugo, fresh herbs, salsa verde & grana padano. **32**

LARGE PLATES

Open lamb Souvlaki

Toasted pita, slow cooked Greek lamb, pumpkin hummus, garlic sauce, pickled red onion, crunchy corn & rocket. **31**

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, mash, honey glazed carrot, sautéed spinach, BBQ onion, parsnip crisp, sweet & sour plum. **35**

Fish of the Day (GFO)

Market fish, sautéed prawn, mussel & gem lettuce, radish, fregola, peas, watercress & lemon. (ask waiter for today's catch). **36**

Gippsland Steak (GF)

Our home grown, grass fed Angus steak, roasted potatoes, watercress & shallot salad, choice of red wine jus or pepper sauce. (ask waiter for today's cut & price)

Chef's Paddock to Plate Shared Dinner

Our home grown, grass fed Angus beef, pumpkin puree, Thorpdale potato, roasted carrot, seasonal greens, BBQ onion, Turkish roll & jus. (ask waiter for today's cut) **95**

SIDES

Garden Salad. **10**

Seasonal Greens. **12**

Roasted Potatoes, garlic & rosemary. **12**

Truffle & parmesan chips. **14**

DESSERT

Chocolate Tart

Chocolate frangipane tart, poached pear, vanilla ice cream, caramel & walnut. **16**

Tiramisu

Traditional Sicilian style tiramisu. **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**