

# MOMO

Est 2014

## SMALL PLATES / PLATES TO SHARE

### **Garlic & Herb Flatbread (V)**

Garlic, herb & cheese flatbread. **15**

Add tomato relish. + 2

Add gravy / bacon. + 3

### **Prawn Taco (1pc) (GFO)**

White corn tortilla, crispy panko prawn, sriracha mayo, house slaw, corn salsa & coriander. **10**

### **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, cucumber, pickled red onion, kewpie & sesame. **16**

### **Beef Slider (2pcs)**

Slow cooked beef brisket, slaw, sriracha mayo & jalapeno. **18**

### **Pork Belly Bites (GF)**

Crispy pork belly, smoky plum glaze, kewpie, spring onion & sesame. **18**

### **Dumplings**

Prawn & ginger dumplings, hoisin, pickled onion, spring onion, sesame & crispy shallot. **20**

### **Meatballs (GFO)**

Italian style pork & veal meatballs, tomato sugo, grana padano, fresh herbs & Wild Yeast 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**

### **Scallop Ceviche (GF)**

Cured scallop, cucumber, pickled apple, chervil, green chilli, shallot & crispy tortilla. **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. **27**

### **Salumi Board (GFO)**

San Daniele prosciutto, sopressa, mortadella, olives, grissini & rosemary & sea salt foccacia. **28**

Add buffalo mozzarella. + 6

### **Gippsland Cheese Board**

Gippsland cheese, local kabana, house pickle, dip, flatbread & cracker. **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

### **Panzanella Salad (GFO) (V)**

Heirloom tomato, charred capsicum, cucumber, pickled red onion, crouton, basil, buffalo mozzarella & balsamic. **25**

Add prosciutto. + 6

### **Chicken Salad (GF)**

Grilled peri peri chicken, avocado puree, quinoa, heirloom tomato, charred corn & pickled red onion. **28**

### **Prawn Salad (GFO)**

Crispy panko prawns, poached prawn, charred peaches, avocado, pomegranate, mixed leaves & green goddess dressing. **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, speck, pea, four cheese sauce, & walnut. **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

### **Roast Chicken Breast (GFO)**

Roasted chicken breast, spinach puree, grilled squash, couscous, corn salsa & jus. **32**

### **Roast Pork Belly (GF)**

Roasted pork belly, pumpkin puree, broccolini, glazed parsnip, plum compote, & jus. **35**

### **Gippsland Lamb Rump (GF)**

Roasted Gippsland lamb rump, pepperonata, baby fennel, Tuscan cabbage, roasted almonds, goat's curd & jus. **36**

### **Fish of the Day (GF)**

Market fish, cauliflower puree, braised eggplant & zucchini, heirloom tomato & gremolata.

**(ask waiter for today's catch). 36**

### **Gippsland Steak (GF)**

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

## **Italian Dinner to Share – 35pp (min 2 people)**

Rosemary & sea salt focaccia, buffalo mozzarella, & San Danielle prosciutto. Arancini & meatballs.

Pasta to share. Choose lamb ragu OR gnocchi

### **Optional upgrade:**

Roasted lamb rump, roasted potato, watercress & shallot salad & jus. + 15 pp

## SIDES

Garden Salad. **10**

Seasonal Greens. **12**

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

Truffle & parmesan chips. **14**

## DESSERT

### **Chocolate Tart**

Chocolate frangipane tart, pistachio gelato, fresh berries, chocolate biscuit & caramel sauce. **16**

### **Strawberry Panna Cotta (GF)**

Strawberry panna cotta, strawberry, peach, honeycomb, basil & pistachio. **16**

### **Pavlova (GF)**

Pavlova, vanilla cream, mango, passionfruit & strawberry. **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**