

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, smokey 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, garlic & herb flatbread, truffled chips, slaw, ranch, & gravy. **75**

SALADS

Roast Cauliflower & Pumpkin Salad (GFO) (V)

Roasted cauliflower & pumpkin, labneh, couscous, pickled red onion, rocket, pomegranate & dukkah. **26**

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, avocado, cos lettuce, crouton, prosciutto, sweet mustard & gribiche. **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 Ragu

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 zucchini & sweet potato, 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