



BRUNCH | LUNCH | DINNER

8 DANKS STREET | WATERLOO 2017 | (02) 9002 5346 | MOJOBYLUKEMANGAN.COM

TASTING MENU \$70

HOUSE-MADE ROSEMARY BREAD
caramelised onion, confit garlic

PACIFIC OYSTER (1PC)
roe, citrus

TASMANIAN OCEAN TROUT SASHIMI
nam jim, coconut yoghurt

QUAIL TEMPURA
radish salad, kimchi jam

POTATO GNOCCHI
mushroom, kale, hazelnuts

ROASTED ORGANIC CHICKEN
cauliflower purée, asparagus, preserved lemon

POACHED BERRIES
basil ice-cream, white balsamic

LARGE PLATES

POTATO GNOCCHI 28
mushroom, kale, hazelnuts

ROASTED ORGANIC CHICKEN 31
cauliflower purée, asparagus, preserved lemon

GRILLED SQUID 32
chorizo, peas, xo broth, saffron rouille

STEAMED BLUE EYE COD 35
szechuan cauliflower, black garlic

BLACK MARKET SIRLOIN 5+ 39
beetroot, baby leek, horeseradish, jus

BBQ WA MARRON 48
peach, celery, truffle honey

MEAT CUT OF THE DAY (FOR 2) MP
choice of one side

ROASTED MARKET FISH (FOR 2) MP
choice of one side

TO START

PACIFIC OYSTER (1PC) 5
roe, citrus

CURRY SPICED BANANA CHIPS 5
harissa yoghurt

LAMB SHOULDER & BALSAMIC ONION PITHIVIER 6
with jus

STEAK TARTARE 6
ink crisp, black garlic

HOUSE-MADE ROSEMARY BREAD 12
caramelised onion, confit garlic

SALT COD DIP 12
pork scratchings, lemon purée

SIDES

WATERMELON 9
goat's cheese, harissa

FRIES 9

POTATO SKINS 10
creamed corn, chives

GREEN LEAF SALAD 10
goddess dressing

GREEN VEGETABLES 10
toasted almonds

SMALL PLATES

TASMANIAN OCEAN TROUT SASHIMI 19
nam jim, coconut yoghurt

SEASONAL VEGETABLES 19
house-made curd, hazelnut dressing

CURED MEATS 20
pickles, toast

QUAIL TEMPURA 24
nori, radish salad, kimchi jam

MORETON BAY GOLDEN SPICED BUGS 32
coconut broth, lime caviar

DESSERT

POACHED BERRIES 14
basil ice-cream, white balsamic

MATCHA CHEESECAKE 14
sheep's yoghurt, lemon, lime

CHOCOLATE TART 14
honeycomb, caramelised banana, salted caramel ice-cream

CHEESE PLATE (ONE) 12 / (TWO) 18 / (ONE) 24
quince paste, lavosh