

# WHITE MOJO

## COFFEE

### Seasonal Single Origin

Espresso	4
Long Black	4
Batch Brew	4
Cold Drip	5.50

### Seasonal House Blend

Short Macchiato / Long Macchiato	4
Latte / Flat White	4
Cappuccino / Mocha	4
Piccolo / Magic	4
Iced Latte	5
Iced Long Black	5
Espresso Tonic	5.5
Iced Coffee	6.5
Iced Chocolate	6.5
Bonsoy / Almond Milk	+0.50

\*Please let us know for extra hot.

## BEST COFFEE ACCESSORY

House Made Hot Chocolate	4
Fresh Chai Latte with Bonsoy (Vegan)	4
Matcha Latte (Hot / Iced)	5.50/7
Black Latte with Bonsoy	7
This drink contains peanut, almond and black sesame.	

## TEA

Jasmine Green Tea	4.50
Light Tea	4.50
Oolong Tea	4.50
Black Tea	4.50

## ORGANIC SOFT DRINK

Coca Cola	4.50
Cola Zero	4.50
Ginger Beer	5.00
Lemon Lime Bitter	5.00

## COLD PRESSED JUICE

<u>Apple Juice</u>	5.00
<u>Orange Juice</u>	5.00

NO SPLIT BILL / NO MENU CHANGES  
10% SURCHARGE ON PUBLIC HOLIDAY

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## SIDE DISH/CREATE YOUR OWN

Toast	5
Eggs Your Way	6
Roasted Tomato	5
Roasted Mushrooms	6
Grilled Halloumi	5.50
House Made Hash Brown	5.50
Tom Yum Hollandaise	2
Feta Cheese	3
Half Avocado	5
Bacon	7
Chorizo	6
Smoked Salmon	7
Beer Battered Chips	7.50

## KID'S MENU

Little Mojo	11.50
Scrambled Egg & bacon with Croissant	
HC-Toastie	11.50
Served with Chips	
Strawberry Pancake	12
Served with maple syrup and cream	

## SANDWICH

BLAT	16.50
With aioli in ciabatta served with chips	
Breakfast Burrito	16.50
Cheesy scrambled eggs, grilled chorizo & guacamole with chips.	

House Made Granola 14.50  
Served with yoghurt and fresh seasonal fruits. Veg

Thai Milk Tea Panna Cotta 18.50  
Served with butterfly pea chia, yoghurt, Salted oats & sesame crumble, passion fruit curd, coconut foam and fresh fruits. Veg

Green Goddess 18.50  
Smashed of avocado, edamame & peas on seeded sourdough with feta, Tomato & charred corn salsa, green goddess dressing, Poached egg and pistachio dukkah. V - Option/GF

Brioche French Toast 19.50  
Served with Vanilla mascarpone, berry compote, freeze dried berries, maple syrup, candied pecans, raspberry coulis and ginger bread spiced anglaise. Veg

The Green Soba 19.50  
Sautéed Broccolini, Green beans, Sugar snaps, kale, Edamame beans and Green tea soba noodles served with Cucumber, daikon & carrot salad, Avocado, Jasmine tea egg and Miso Sesame dressing. Veg/ V-Option/ DF

Golden GayTime Waffle 21.50  
Served with Gianduja choc Mousse, Chocolate soil, Raspberry gel, Peanut butter snow, Salted caramel sauce, Honey comb crumbs and Vanilla Ice cream. Veg

☆ Double Cheese Chilli Scrambled Eggs 21.50  
Parmesan & cheddar, belly bacon, chipotle mayo and toasted sweet corn on a black brioche bun. (Award Winning Dish)

Spanish Baked Eggs 20.00  
Chorizo, Red peppers, Potatoes, Olive Braised in a rich tomato sauce topped with Toasted Almonds, peas and manchego served with crusty bread.

Pork Benny 21.50  
Slow cooked pulled pork shoulder on Fried Baos Served with poached eggs, Tom yum hollandaise, Grilled seasonal greens, carrot purée & apple slaw.

MFC Waffle 21.50  
Buttermilk fried chicken, Bacon jam, Saffron Parmesan mayo, Chilli maple syrup, Coleslaw, Sesame seeds and Fried egg on Chive & cheese Waffles.

Big Mojo 22.50  
Eggs your way on grilled ciabatta with Smoked bacon, Grilled chorizo, mushrooms, roasted tomato, Hash brown, grilled halloumi, smashed green and Tomato relish.

Mac & Cheese Croquettes 22.50  
Served with a fennel & rocket salad, Corn & potato purée, 63°C egg, maple glazed Bacon, Manchego cheese, truffle oil dust and toasted almonds

Signature Croissant Burger 24.50  
Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chorizo crumb and fried eggs on buttery croissant.

Linguine Pescatore 25.00  
Prawns, mussels, squid, clams sautéed with a touch of Garlic, chilli, capers, anchovies, white wine and Tomato sugo.