

MOCHA JO'S

SHARED PLATES

SAGANAKI CROQUETTES.....14.5
with chili aioli (v)

CHICKEN SLIDERS.....19.5
2 Southern fried chicken sliders with bourbon bacon jam, smashed avocado, chipotle aioli & a side of French fries

FISH TACOS.....19.9
tempura whiting tacos, slaw, chipotle aioli, lime & coriander

HOUSE MADE DIPS

Your choice of dip with charred pita & Turkish bread
- tzatziki, cold pressed olive oil, dukkah.....12.9
- hummus, chorizo crumble, chorizo oil.....13.5
add warm olives.....+6.9
add prosciutto.....+8.5

EGGPLANT CHIPS.....9.9
with truffle mayo (v)

GREEK CHOPPED SALAD.....13.9
heirloom cherry tomatoes, marinated olives, cucumber, Spanish onion, Persian feta, lemon & oregano (v, gf)

KOREAN CHICKEN RIBS.....15.9
with gochujang & maple sauce, sesame emulsion & cucumber kimchi

GREENS BOWL.....9.9
kale, asparagus, broccoli, zucchini & sesame emulsion (v, gf)

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MAIN PLATES

BRIOCHE CLUB SANDWICH.....22.9
crispy bacon, Roma tomatoes, herbed chicken, mayo, cos leaves, house mustard & French fries

S&P CALAMARI BURGER.....22.5
in black brioche with slaw, chili mayo, micro herb salad & French fries

DOUBLE WAGYU BEEF BURGER.....26.5
with bacon, tomato, pickles, double American cheddar, truffle mayo, jalapeño brown onion jam, hash brown & French fries

MEDITERRANEAN LAMB GRILL.....28.9
200gm grilled lamb fillet, house made tzatziki, Greek salad & pita

CAESAR SALAD.....19.5
cos lettuce, crispy prosciutto, grana padano parmesan, 1 poached egg & croutons
add chicken.....+6.5

LEMON PEPPER CALAMARI.....23.9
roquette, lemon, French fries and citrus mayo (gf)

FISH OF THE DAY.....

250GM WAGYU 7+ MARBLE SCORE STEAK.....41.9
with your choice of sauce & side
SAUCES - red wine jus, Béarnaise or mushroom cream
SIDES - greens bowl or French fries

HALOUMI SALAD.....21.5
grilled haloumi cheese, spinach, beetroot, walnuts, pumpkin & balsamic (gf, v)
add chicken.....+6.5

PARMESAN CRUSTED CHICKEN BREAST.....24.9
herb black sesame & parmesan crumbed chicken breast, whisky cream sauce, green apple slaw & French fries

*FRENCH FRIES.....9.9
with truffle mayo & herb salt (gf, v)

PASTAS

CHICKEN RISOTTO.....27.9
crispy skinned chicken breast, braised leek, mushroom & asparagus risotto, verjuice, sultanas & pine nuts (gf)

PAN FRIED POTATO GNOCCHI.....26.5
with broccoli, asparagus, green peas, Meredith goats cheese, candied walnuts & balsamic (v)

FRESH SEAFOOD FETTUCCINE.....29.0
with pippies, crab meat, confit heirloom tomatoes, chilli, garlic, lemon & olive oil

LAMB RAGÙ FETTUCCINE.....28.9
with tomato sugo, parmesan, parsley & smashed croutons

TRUFFLED MAC N' 3 CHEESE.....19.5
Gruyere, pecorino & provolone cheese sauce, bacon brioche & truffle oil

DESSERTS

NUTELLA DONUT WAFFLES.....15.5
with Nutella, brûléed banana, toasted marshmallows, hazelnuts & maple (v)

TUTI FRUITY DONUT WAFFLES.....15.9
with passionfruit curd, blueberry mascarpone, marshmallow, crispy meringue, raspberry gel (v)

SALTED CARAMEL CHOCOLATE TART.....13.0
with fresh raspberries & butter popcorn ice cream (v)

EDIBLE GARDEN.....13.9
vanilla cheesecake, oreo crumble, dehydrated strawberry & hazelnut (v)

STICKY DATE PUDDING.....14.5
vanilla bean ice-cream & butterscotch sauce (v)

N'AMMOS CHOCOLATE MOUSSE(v, gf).....12.5

HOT CHOCOLATE PUDDING.....11.5
vanilla bean ice-cream, rich dark chocolate sauce & double cream

MOCHA JO'S

COCKTAILS

PINK PANTHER.....	17.0
Redskin infused vodka, cloudy apple, soda, fairy floss	
SPIKED LEMONADE.....	15.0
rosemary infused vodka, Chambord, berries, lemonade, rosemary swizzle	
PASSIONFRUIT MOJITO.....	16.5
Bacardi white rum, mint, lime, soda, passionfruit pulp	
MJ'S PEACH MOONSHINE	16.0
house brewed peach tea, Captain Morgans spiced rum, mint, peach	
CHARRED LEMON & ROSEMARY G&T.....	16.5
Bombay gin, charred lemon, rosemary, tonic	
S'MORES ESPRESSO MARTINI.....	17.5
fresh espresso, chocolate fudge, Kahlua, vodka, toasted marshmallows	
CLASSIC ESPRESSO MARTINI.....	15.9
fresh espresso, Kahlua, vodka	

HOT DRINKS

Dimattina coffee: house or robust blend

standard coffee.....	3.9
tall coffee.....	4.9
chai.....	4.9
dirty chai.....	5.5
mocha/ white mocha.....	5.0
hot chocolate/ hot white chocolate.....	4.2/4.4

EXTRAS

vanilla, caramel, strawberry, salted caramel, mint, hazelnut, coconut.....	+ 0.8
Bon soy milk.....	+ 0.8
MILKLAB lactose free.....	+ 0.8
Almond breeze almond milk.....	+ 0.8
Decaff.....	+ 0.8

TEA DROP SILK HERBALS.....	4.2
English breakfast, French earl grey, malabar chai, peppermint, cleopatra camomile, honey dew green tea lemongrass & ginger	

SPECIALTIES

affogato.....	4.9
freddo espresso.....	5.0
freddo cappuccino.....	6.0

SPARKLING

Henri Le Blanc.....	60.0
Burgundy, France	
Mr Fox Piccolo.....	10.0
VIC	
Mister Fox Moscato.....	7.5/38.0
Northern VIC	

WHITE WINE

Eradus Sauvignon Blanc.....	10.0/47.0
Marlborough, NZ	
Hewitson LuLu Sauvignon Blanc.....	11.0/50.0
Adelaide Hills, SA	
Higher Plane Chardonnay.....	11.0/50.0
Margaret River, WA	
Victoria Avenue Pinot Grigio.....	9.0/43.0
King Valley, VIC	
Nova Vita Pinot Gris.....	9.5/45.0
Adelaide Hills, SA	
Leogate 'Brokenback' Chardonnay.....	9.0/43.0
Hunter Valley, NSW	

RED WINE

Kurtz "Seven Sleepers" Blend.....	9.0/43.0
Barossa Valley, SA	
Silverwood Pinot Noir.....	12.0/55.0
Mornington Peninsula, VIC	
Domain Miller Shiraz.....	10.0/47.0
Heathcote, VIC	
Whistle Post Merlot.....	9.0/43.0
Coonawarra, SA	
Solar Viejo Tempranillo.....	10.5/49.0
Rioja, Spain	
Penna Lane Cabernet Sauvignon.....	11.0/50.0
Clare Valley, SA	

BEERS & CIDER

Asahi on Tap 425ml.....	10.0
Cricketers Arms Keepers Lager on Tap 425ml.....	9.5
Somersby Apple Cider 330ml.....	9.5
Cascade Light 375ml.....	7.5
Corona 355ml	9.0
IPA - Little Creatures 330ml.....	10.0
Vale Amber Ale 330ml.....	10.0

COLD DRINKS

FIZZ

Coca Cola 330ml glass bottles.....	4.9
coke, diet coke, coke zero	

Coca Cola fountain.....	4.0
sprite, fanta, tonic, dry ginger, soda	

Capi 250ml sparkling mineral water.....	4.5
Capi 250ml blood orange sparkling.....	4.5
Capi 250ml lemon sparkling.....	4.5

Lemon, lime & bitters.....	4.9
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JUICES

organic orange juice.....	5.0
cloudy apple juice.....	5.0

ICED DRINKS

built over ice with vanilla ice-cream.....	6.0
chocolate, coffee, mocha, white mocha, chai	
dirty chai.....	6.5

HOUSE BREWED PEACH ICE TEA.....	5.0
served with peach slices, fresh mint & strawberry	

REFRESH'ZING SMOOTHIE.....	9.9
berries, apple, lime, mint, lemon sorbet	

OLD SCHOOL SHAKES.....	8.5
chocolate, vanilla, caramel, strawberry, hazelnut, coconut, salted caramel	
go super thick.....	+1.5