

MOKOAN HUB & CAFE

LUNCH MENU 11:30am – 2:30pm

Beer Battered Flathead Fillets with chips, salad and chimi mayonnaise	21.5
Steak Sandwich with caramelized onion, swiss cheese, mushrooms, chimichurri sauce served with salad & chips	28.5
Pumpkin Gnocchi in a white sauce with mushrooms, onions, bacon & sage	21.5
Salad of the Day – <i>Ask our friendly staff</i>	
Zucchini and Sweet Potato Fritters (GF, V) avocado, labna, spinach, roast capsicum, kasundi and dukkah	19.5
Pulled Pork Roll with Asian slaw & mayonnaise on a Salus charcoal roll served with of chips and dressed mix salad	22.5
Yoghurt Panna cotta with house made granola, fruit compote, bananas, and fresh berries	18.5
Bowl of Hot Chips served with chimi mayonnaise	small 7.5 large 12.5

LUNCH FOR KIDS

*** Please see a staff member for kid's options ***

*Most of our meals can be modified, to be gluten free, vegetarian or vegan.
GF - Gluten Free V - Vegetarian DF - Dairy Free*

Thank you to our wonderful local suppliers; Londrigan Finer Foods, Burgan Bros, Pizzini Wines, Nu Fruit, The Food Shed, Salus Bakery, Feral Eggs, Morrisons Winery, GB Coffee, Black Dog Brewery, Milawa Bread, Nightingale Bros, Baileys of Glenrowan, Cofield's Winery.



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BREAKFAST - 9:00am - 11:00am

Ham, Tomato and Cheese toasted focaccia with Mokoan relish served with dressed salad	14.5
Yoghurt Panna cotta with house made granola, fruit compote, bananas, and fresh berries	18.5
Eggs your way (poached/fried/scrambled ADD 2.0) with Salus cracked corn toast, butter and Mokoan relish	12.5
Extras - bacon / chorizo / sliced avocado / ham grilled tomato / mushrooms / sauté spinach	4.0 each
EBLAT two fried eggs, double bacon, lettuce, avocado and tomato with Mokoan relish and mayonnaise in a focaccia bun	19.5
Sweet Potato & Zucchini Fritters (GF, V, DF) with avocado, labna, spicy roast capsicum kasundi and dukkah	19.5
Eggs Bennie, ham, poached eggs with fresh spinach on a cracked corn muffin drizzled with hollandaise and pesto	19.5
Fruit & Nut Sour Dough Toast side of butter and raspberry jam	8.5
Smashed Avocado poached eggs, hollandaise, grilled tomato and crumbled Danish feta on Salus cracked corn toast	19.5
House made Gluten Free Date and Honey Toast with a side of butter and raspberry jam	8.5

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