



D I N N E R

Hj

Welcome back home to the new Jo-Jo's Restaurant in the heart of West End.

A new venue means a new menu!
Mixed with classic dishes and some exciting and new.

Don't despair if your favourite is not there,
For every week, we will be bringing back old classics - just to be fair!

We welcome you back with some of our classic courses;
And don't worry, we still have the mushroom sauces!

If it's Chilli Basil Stir Fry or the Noodle Salad you miss,
Let our friendly staff know and we will bring back your favourite dish!

Enjoy the new Jo-Jo's experience!

Stefan

B A R S N A C K S

Available 3pm - 6pm

DIY TACOS (4)

Make your own! Braised wagyu beef, avocado salsa, sour cream, refried beans and soft tortillas
12

ARANCINI BALLS (3)

Truffle and mushroom with Napoli sauce and parmesan
14

LEBANESE MIX PLATTER

Assorted dips, cured meats, mixed olives, mini falafels, balsamic vinegar and extra virgin olive oil
served with toasted Turkish bread
14

TRUFFLE CHEESE FRIES

Topped with parmesan cheese and truffle sea salt
12

LAMB SKEWERS (3)

With mint yoghurt and lemon
16

SALT AND PEPPER CALAMARI

With aioli and lemon
16

B A R S N A C K S

Available 3pm - 6pm

CRISPY SKIN CHIPS

With mushroom sauce

10

PORK SLIDERS (3)

Smokey BBQ pork and house made slaw

14

GRILLED HALOUMI AND BEETROOT SALAD

Beetroot hummus, watercress, goats cheese and baby beetroot
drizzled with sweet balsamic vinegar and extra virgin olive oil

16

DINNER

Available from 6pm

ENTREES

ARANCINI BALLS (3)

Truffle and mushroom with Napoli sauce and parmesan
14

GRILLED HALOUMI AND BEETROOT SALAD

Beetroot hummus, watercress, goats cheese and baby beetroot
drizzled with sweet balsamic vinegar and extra virgin olive oil
14

SALT AND PEPPER CALAMARI

With aioli and lemon
16

LAMB SKEWERS (3) (GF)

With mint yoghurt and lemon
16

OYSTERS

Natural with mignonette 16 (6) / 28 (12)
Kilpatrick 17 (6) / 32 (12)

MAINS

LEBANESE CHICKEN BREAST (GFA)

Served with fattoush salad, hummus, dukkah and flat bread
24

GREEN CHICKEN CURRY (GF)

Fragrant curry with fresh seasonal vegetables and steamed jasmine rice
24

GRILLED KING PRAWNS (GF)

With mango and avocado salsa, chilli and herbs
small (4) 22, large (8) 32

CHICKEN & LEMON RISOTTO

Chicken, spinach and lemon garnished with fresh herbs and parmesan
22

MORETON BAY BUG FETTUCCINE

Moreton Bay bug, fresh chilli, garlic, lemon and extra virgin olive oil
28

CRISPY SKIN SALMON (GF)

Served with beetroot hummus and citrus fennel salad
28

CRISPY SKIN PORK BELLY

With chilli caramel sauce, apple and fresh herbs
28

FISH OF THE DAY (GF)

On a bed of eggplant, pumpkin, lentil, semi dried tomatoes, beans, capers,
chilli and whipped garlic
30

B E E F

SIRLOIN (200GM)

Teys Certified Angus - Grain Fed
26

EYE FILLET (250GM)

Grasslands Premium - Grass Fed
38

RIB FILLET (300GM)

Teys Certified Angus - Grain Fed
36

WAGYU RIB FILLET (300GM)

Rangers Valley - 250 day Grain Fed
45

All beef served with potato gratin, field mushrooms, roasted cherry tomatoes and your choice of sauce
(red wine jus, mushroom, pepper, mustard)



SIDES

\$10

CRISPY SKIN CHIPS WITH MUSHROOM SAUCE
ROASTED CHAT POTATOES WITH ROSEMARY + SALT
STEAMED SEASONAL VEGETABLES
ROCKET, PEAR AND PARMESAN SALAD

PIZZA

PROSCIUTTO

Prosciutto, cherry tomatoes, caramelized onion, mozzarella, rocket and olive oil on a tomato base

ADD A CAPRIOSKA +12

21

POPCORN CHICKEN

Cajun chicken, caramelized onion, bacon, mozzarella, rocket and aioli on a BBQ base

ADD A SUPER BERRY DAIQUIRI +12

22

SANTORINI

King prawns with Fior Di Latte, spring onion, chilli, garlic, basil and lemon on a tomato base

ADD A MARGARITA +12

26



ALOHA

Pineapple chunks and leg ham on a tomato base

ADD A PINA COLADA +12

18

MARGHERITA

Fresh tomato, Fior De Latte and basil on a tomato base

ADD A BENITO MOJITO +12

18

Jo-Jo's
RESTAURANT • BAR

DESSERTS

CARAMEL TART

With vanilla bean ice cream

12

NUTELLA CREPES

With fresh banana and vanilla bean ice cream

12

VANILLA BEAN PANNA COTTA

With berry compote and fresh berries

14

PAVLOVA NEST

With fresh chantilly cream and seasonal fruits

14

BELGIAN WAFFLES

With fresh strawberry, banana, maple syrup and choc fudge ice cream

16