

Jo-Jo's

RESTAURANT • BAR

TABLES OF 10 OR MORE ARE REQUIRED TO ENJOY ONE OF JO-JO'S SET MENUS
SHARED AMONGST THE WHOLE TABLE
MINIMUM 2 PAX

BANQUETS ARE A GREAT WAY TO TRY AN ASSORTMENT OF JO-JO'S DISHES.
WE LIKE TO THINK IT'S THE NEW SOCIAL WAY OF ENJOYING FOOD.

BANQUET 1

\$35
PER PERSON

FLAT BREAD (v)

Served with labneh yoghurt + za'atar spices

FRIED MOZZARELLA (v)

With chilli ranch

FRIED CHICKEN WINGS

With parsley + sriracha mayo

RIGATONI CARBONARA

With crispy bacon + chives

BRAISED BEEF CHEEKS (GF)

Braised in red wine + herbs, served with creamy polenta + potato crisps

CRISPY SKIN BARRAMUNDI (GF)

On a bed of baked potatoes olives + Grandma Joy's tomato chutney

WILD ROQUETTE + PECORINO SALAD (v)

CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce

BANQUET 2

\$58
PER PERSON

SALT + PEPPER CALAMARI

Served with preserved lemon aioli

ARANCINI BALLS (v)

Tomato + parmesan with cheese sauce

PORK SLIDERS (2)

Pork belly with pickled cabbage + sour cream

MOOLOOLABA PRAWNS (GF)

With cacciatore, button mushrooms + sherry

ROASTED CAULIFLOWER SALAD (VEGAN)

With pumpkin, crispy things, candied nuts + beetroot hummus

LAMB SKEWER

Marinated + served with couscous, basil, grapes + riata

ATLANTIC SALMON (GF)

Pan-roasted salmon with chickpea + baby octopus ragu

LEBANESE CHICKEN BREAST (GF)

With traditional Lebanese mujadara, fennel + watercress

GARDEN FRESH GREEN PEAS (GF, v)

With lemon + parmesan

CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce

DOUBLE CHOC BROWNIE

Served with brandy butter

VEGE BANQUET

\$35
PER PERSON

FLAT BREAD (v)

Served with labneh yoghurt + za'atar spices

FRIED MOZZARELLA (v)

With chilli ranch

ARANCINI BALLS (v)

Tomato + parmesan with cheese sauce

VEGE PASTA (v)

Orecchiette with broccoli, pesto, pecorino cheese + sunflower seeds

CAPRESE SALAD (v)

With heirloom tomatoes, bocconcini, extra virgin olive oil + balsamic

SLOW COOKED WINTER VEGES (GF, VEGAN)

Cassoulet with garlic crumbs + parsley

ROASTED HONEY CARROTS (GF, v)

With goats cheese + spiced honey

GARDEN FRESH GREEN PEAS (GF, v)

With lemon + parmesan

ALL DISHES ARE DESIGNED TO BE SHARED OR ENJOYED ON THEIR OWN

QUICK STARTERS

FLAT BREAD ^(V)

Served with labneh yoghurt + za'atar spices
9

MIXED MARINATED AUSTRALIAN OLIVES ^(GF, VEGAN)

8

ARANCINI BALLS ^(V)

Tomato + parmesan with cheese sauce
13

SALT + PEPPER CALAMARI

Served with preserved lemon aioli
14

PORK SLIDERS (2)

Pork belly with pickled cabbage + sour cream
12

FRIED MOZZARELLA W/ CHILLI RANCH ^(V)

10

SMALL PLATES

MOOLOOLABA PRAWNS ^(GF)

With cacciatore, button mushrooms + sherry
22

VEGE PASTA ^(V)

Orecchiette with broccoli, pesto, pecorino cheese + sunflower seeds
Small 14, Large 20

CAPRESE SALAD ^(GF, V)

With heirloom tomatoes, bocconcini, extra virgin olive oil + balsamic
17

FRIED CHICKEN WINGS

With parsley + sriracha mayo
15

ROASTED CAULIFLOWER SALAD ^(VEGAN)

With pumpkin, beetroot hummus, candied nuts + crispy things
16

RIGATONI CARBONARA

With crispy bacon + chives
Small 15, Large 22

LARGE PLATES

LEBANESE CHICKEN BREAST ^(GF)

With traditional Lebanese mujadara, fennel + watercress
27

LAMB SKEWER

Marinated + served with couscous, basil, grapes + riata
29

CRISPY SKIN BARRAMUNDI ^(GF)

On a bed of baked potatoes olives + Grandma Joy's tomato chutney
31

ATLANTIC SALMON ^(GF)

Pan-roasted salmon with chickpea + baby octopus ragu
32

SLOW COOKED WINTER VEGES ^(GF, VEGAN)

Cassoulet with garlic crumbs + parsley
27

BRAISED BEEF CHEEKS ^(GF)

Braised in red wine + herbs, served with creamy polenta + potato crisps
30

HOPKINS RIVER GRAIN FED SIRLOIN ^(GF)

(300gm)
37

NOLAN'S PRIVATE SELECTION OP RIB ^(GF)

(400gm)
40

STEAKS SERVED WITH ROOT VEGETABLES + JO-JO'S MUSHROOM SAUCE

PIZZA

POPCORN CHICKEN

With caramelised onion, bacon, roquette + aioli on a BBQ base
22

GREEN ZUCCHINI ^(V)

With roasted peppers, olives + goats cheese on a pesto base
20

TRUFFLE MUSHROOM

With prosciutto, fresh mozzarella + parmesan on a Napoli base
21

PLEASE NOTE - PIZZAS WILL BE SERVED AS SOON AS THEY ARE READY

SIDES

CRISPY SKIN CHIPS ^(V)

With Jo-Jo's famous mushroom sauce
8

LEBANESE BAKED POTATOES ^(V)

9

GARDEN FRESH GREEN PEAS ^(GF, V)

With lemon + parmesan
7

ROASTED HONEY CARROTS ^(GF, V)

With goats cheese + spiced honey
9

WILD ROQUETTE + PECORINO SALAD ^(GF, V)

7

CLASSIC COCKTAILS

COSMO
ESPRESSO MARTINI
BENITO MOJITO
MARGARITA
PIÑA COLADA

\$12

DESSERT

DOUBLE CHOC BROWNIE

Served with brandy butter

13

OLD SCHOOL BELGIAN WAFFLES

Served with mixed berries, vanilla bean ice-cream + maple syrup

15

JO-JO'S CARAMEL TART

Served with chantilly cream

12

CHEESE PLATE (GF)

Chef's selection of 2 cheeses with condiments, honey + crackers

17