

Jo-Jo's

RESTAURANT • BAR

Hi.

Welcome back to the new Jo-Jo's Restaurant!
Thank you all for your ongoing support over the
last 38 years.

Many of us have enjoyed very special
celebrations at Jo-Jo's and my dream is that
you, your friends + families will continue to
enjoy celebrating in this beautiful space.

For those who are visiting Jo-Jo's for the first
time welcome to you + I hope your experience
today will be a very memorable one.

A restaurant is like a great friend; not
everything is perfect all the time. If ever
something is not right or not what you expected
it to be, please speak to any of our managers
and they will attend to it immediately,
quickly + without fuss.

Thank you for choosing to dine at Jo-Jo's.

Stepan

**P.S. IF YOU ARE CELEBRATING
SOMETHING TODAY, PLEASE TELL US
SO WE CAN DO SOMETHING SPECIAL
FOR YOU.**

OUR CHEF HAS CREATED DELICIOUS, TANTALISING DISHES TO BE SHARED OR ENJOYED ON THEIR OWN

ENTREES

FLAT BREAD (v)

Served with labneh yoghurt + za'atar spices
9

ARANCINI BALLS (v)

Truffle + mushroom with napoli sauce
13

SALT + PEPPER CALAMARI

Served with preserved lemon aioli
15

SPICED CHICKEN WINGS

With parsley + siracha mayo
16

CHAR-GRILLED LAMB SKEWERS [3] (GF)

With a housemade romesco sauce
16

SALADS

POPCORN CHICKEN SALAD

With avocado, pecorino + watercress
17

CAULIFLOWER SALAD (GF, VEGAN)

With pumpkin, beetroot hummus, candied nuts
+ crispy things
17

PIZZA

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

POPCORN CHICKEN

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

MUSHROOM + PROSCIUTTO

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

MARGHERITA (v)

With tomato, mozzarella, basil and extra virgin olive oil
18

ROASTED PUMPKIN (v)

With mozzarella, goats cheese, spinach, roasted pumpkin +
roasted pine nuts on a tomato base
18

MAINS

LEBANESE CHICKEN BREAST

With fattoush salad, flat bread, hummus + dukkah spices
29

CRISPY SKIN BARRAMUNDI (GF)

On a bed of baked potatoes, olives, cherry tomatoes +
balsamic reduction
31

BRAISED BEEF CHEEKS (GF)

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

AUTUMN BUDDHA BOWL (GF, VEGAN)

Chickpeas + roasted seasonal vege with beetroot hummus
20

BARRA POKE BOWL

Cured lemon barra poke bowl with brown rice, avocado,
watercress, radish served with sesame soy dressing.
25

STEAKS

STEAKS SERVED WITH CHIPS, GARDEN SALAD + JO-JO'S
FAMOUS MUSHROOM SAUCE

RUMP STEAK (GF)

(300gm)
29

BLACK ANGUS SCOTCH FILLET (GF)

(300gm)
30

PASTA

PESTO + PARMESAN PASTA (v)

Orecchiette with broccoli, pesto, pecorino + sunflower seeds
20

CARBONARA PASTA

With mushroom, onion, bacon + chives
22

PRAWN LINGUINI

Mooloolaba prawns, garlic, chilli + parsley
25

OUR CHEF HAS CREATED DELICIOUS, TANTALISING DISHES TO BE SHARED OR ENJOYED ON THEIR OWN

SIDES

CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce
8

WILD ROQUETTE + PECORINO SALAD (GF, v)

7

SUGARSNAP + SNOWPEAS (v)

With garlic butter + almonds
9

ROASTED SEASONAL VEGETABLE (v)

10

BANQUET

FLAT BREAD (v)

Served with labneh yoghurt + za'atar spices

ARANCINI BALLS (v)

Truffle + mushroom with napoli sauce

SPICED CHICKEN WINGS

With parsley + siracha mayo

CARBONARA PASTA

With mushroom, onion, 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, cherry tomatoes + balsamic reduction

CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce

\$ 38 pp

**'FOOD IS THE INGREDIENT
THAT BINDS US TOGETHER'**

CAKES + DESSERTS

(ALL SERVED WITH VANILLA BEAN ICE-CREAM)

CARAMEL TART	8
APPLE + RHUBARB CRUMBLE	8
STICKY DATE PUDDING	8
CARROT LOAF	8
BANANA BREAD	8
FLOURLESS CHOCOLATE CAKE (GF)	8
NEW YORK BAKED CHEESECAKE	8
BELGIAN WAFFLES	14
CHEESE PLATE	19

CLASSIC COCKTAILS

COSMO

ESPRESSO MARTINI

BENITO MOJITO

MARGARITA

PIÑA COLADA

\$12
EACH