

# 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

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### LEBANESE FLAT BREAD (v)

Served with labneh yoghurt + za'atar spices  
9

### ARANCINI BALLS (v)

Truffle, mushroom + permesan with napoli sauce  
14

### SALT + PEPPER CALAMARI

Served with preserved lemon aioli  
16

### SPICED CHICKEN WINGS

With sri racha + parsley aioli  
16

### CHAR-GRILLED LAMB KOFTAS [3] (GF)

With a housemade mint yoghurt  
17

## STEAKS

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STEAKS SERVED WITH SALAD, CRISPY SKIN CHIPS  
+ CHOICE OF MUSHROOM (GF), PEPPER OR DIANE SAUCE

### SIRLOIN STEAK (GF)

(250gm)  
29

### BLACK ANGUS SCOTCH FILLET (GF)

(300gm)  
30

### T-BONE (GF)

(500gm)  
34

## PIZZA

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

### JO-JO'S SUPREME

With salami, ham, onion, pepperoni, olives, mushrooms, capsicum  
+ pineapple on a tomato base  
23, (v) 18

### MARGHERITA (v)

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

### POPCORN CHICKEN

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

## SALADS

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### POPCORN CHICKEN SALAD

With avocado, pecorino + watercress  
17

### CAULIFLOWER SALAD (GF, VEGAN)

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

### SALAD OF THE DAY (v)

Served with ciabatta + olive oil  
17

## MAINS

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### LEBANESE CHICKEN BREAST (GFO)

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 parmesan mash  
30

### BUDDHA BOWL (GF, VEGAN)

Chickpeas + roasted seasonal vege with beetroot hummus  
22

### BARRA POKE BOWL (GFO)

Seared barra poke bowl with brown rice, avocado, watercress,  
radish, cucumber, carrot + nori served with sesame soy dressing  
25

### JO-JO'S SCRUMPTIOUS BURGER

Served with crispy skin chips  
Cheese Wagyu 21.95, Grilled Chicken 18.50

### FISH + CHIPS

Tempura NZ orange roughy served with housemade tartare  
sauce + crispy skin chips  
22

### ROASTED PUMPKIN CREPELLE

Butterpumpkin, italian crepe, confit, garlic + lemon with burnt  
sage butter  
Main 22 [5], Entree 18 [3]

## PASTA

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### PESTO + PARMESAN PASTA (GFO, V)

Penne with broccoli, pesto, parmesan + sunflower seeds  
21

### CARBONARA PASTA (GFO)

With mushroom, onion, bacon + chives  
22

### SEAFOOD ZUPPA LINGUINI (GFO)

Clams + mussels in rich napoli sauce with lemon  
24

### PRAWN LINGUINI (GFO)

Mooloolaba prawns, garlic, chilli, parsley, cherry tomatos + rocket  
25

## SIDES

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### CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce  
small 8, large 12

### SWEET POTATO FRIES (v)

With sour cream + sweet chilli  
small 8, large 12

### ROASTED SEASONAL VEGETABLE (v)

10

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# BANQUET

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**LEBANESE FLAT BREAD (v)**

Served with labneh yoghurt + za'atar spices

**ARANCINI BALLS (v)**

Truffle + mushroom with napoli sauce

**SALT + PEPPER CALAMARI**

Served with preserved lemon aioli

**CARBONARA PASTA**

With mushroom, onion, bacon + chives

**BRAISED BEEF CHEEKS (GF)**

Braised in red wine + herbs served with creamy parmesan mash

**CRISPY SKIN BARRAMUNDI (GF)**

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

**SWEET POTATO FRIES (v)**

With sour cream + sweet chilli

**\$39 PP**

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

# CLASSIC COCKTAILS

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**WHITE SANGRIA**

**BLOODY MARY**

**FRENCH MARTINI**

**PIÑA COLADA**

**\$13  
EACH**

# CAKES + DESSERTS

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(ALL SERVED WITH VANILLA BEAN ICE-CREAM + CREAM)

<b>CARAMEL TART (GF)</b>	<b>8</b>
<b>APPLE + RHUBARB CRUMBLE</b>	<b>8</b>
<b>COCONUT SMASH CAKE (GF)</b>	<b>8</b>
<b>BACI (HAZELNUT MOUSSE SPONGE CAKE (GF))</b>	<b>8</b>
<b>STICKY DATE PUDDING</b>	<b>8</b>
<b>CARROT LOAF</b>	<b>8</b>
<b>BANANA BREAD</b>	<b>8</b>
<b>FLOURLESS CHOCOLATE CAKE (GF)</b>	<b>8</b>
<b>NEW YORK BAKED CHEESECAKE (GF)</b>	<b>8</b>
<b>APPLE PIE</b>	<b>8</b>
<b>BELGIAN WAFFLES</b>	<b>14</b>

<b>CHEESE PLATTER (SERVES 2)</b>	<b>30</b>
A selection of 3 fine cheeses served with seasonal fruit, quince paste + an assortment of crackers. Includes a complimentary glass of Jo-Jo's Bubbles	