

HOT BEVS

WHITE 4.8
Flat White | Latte | Cappuccino | Piccolo | Macchiato

BLACK 4.5
Double Espresso | Long Black

SINGLE ORIGIN COLD DRIP 6
Filter coffee brewed over ice

FRENCH PRESS 6

COFFEE ALTERNATIVES
Sweet & Powdered Chai 5.5
Dirty Chai 6.5
Prana Chai (loose leaf) 7

MATCHA LATTE by KONOMI 5.8
*ask for honey if you like it sweet

TURMERIC LATTE 5.8

HOT CHOCOLATE 6
served in a Mug
add baileys +\$7

MOCHA 6.5

TEA DROP SILK HERBALS 5
English breakfast | chamomile | French
earl grey | honeydew green | lemongrass ginger |
peppermint

STRONG / DECAF / LARGE +1
Bonsoy | MILKLAB almond | MILKLAB oat milk
Coffee Syrups +1

SMOOTHIES

RAZZLE DAZZLE [VG] 14.5
Raspberries, mint, mango nectar, passionfruit

GREEN MEANS GO 13.9
Spinach, apple, chia, cucumber, honey,
mint, lime, kale, spirulina

BANANARAMA 13.9
Fresh banana, honey, cinnamon, ice-cream, milk

SCHMICKERS 12.9
Chocolate, hazelnuts, peanut butter, honey, ice-
cream

COLD BEVS

JUICE
Fresh watermelon juice 9.9
mango | clear apple | orange 6.9

ICED LATTE 6
served in a Tall glass with 2 shots

ICED MATCHA LATTE 6.5
served in a Tall glass
*ask for honey if you like it sweet

ICED DRINKS WITH ICE-CREAM
chocolate | chai | coffee 7.9
mocha | dirty chai 8.9

MJ'S THICKSHAKES 9.9
chocolate | vanilla | strawberry | hazelnut
salted caramel | blue heaven | banana | caramel
*served with whipped cream and a cherry

Coke / Coke Zero 5.5
Lemon, lime & bitters 7.5
Sparkling water 250/750ml 4.5/8.5

DESSERT

SPANISH CHURROS 18
Warm chocolate sauce, vanilla ice-cream

HOME MADE TIRAMISU 16

BERRY PAVLOVA 15.5
Meringue, whipped cream, berry coulis, fresh fruit

♥ **MOCHA JO'S FAMOUS STICKY DATE** 18.9
Served with ice-cream

AFFOGATO 15
Frangelico, coffee shot, vanilla ice-cream
*contains alcohol. Virgin option available

WAFFLES

BRULÉED BANANA 19.5
Bruléed banana, fresh berries, coulis, vanilla ice-
cream

NUTTY NUTELLA 18.5
Vanilla ice-cream, Nutella, crushed hazelnuts

→ please see our cake display for so much
more deliciousness

COCKTAILS

LYCHEE MARTINI 19.5
Lychee liqueur, vodka, lime juice

BLUSHING MIMOSA 15
Prosecco, pomegranate syrup, orange juice

CLASSIC MARGARITA 19.5
Tequila, triple sec, lime juice

WATERMELON COOLER 17
Fresh watermelon, gin, vanilla, lime juice

SMOOTH OPERATOR 19.5
Coffee liqueur, Frangelico, Baileys, ice cream

GIN & TONIC 16

APEROL SPRITZ 18

ESPRESSO MARTINI 19.5
Mr Black Coffee liqueur, fresh espresso

WINES

WHITE SAUVIGNON BLANC 14 | 60

Saint Clair, Marlborough NZ

PINOT GRIGIO 12

Bella Riva, King Valley

CHARDONNAY 15 | 65

Quartier, Mornington Peninsula VIC

ROSÉ 14 | 60

Maison Francaise, Languedoc, France

RED PINOT NOIR 13 | 58

Mister Fox, VIC

SANGIOVESE 14 | 60

Vigna Cantina, Barossa Valley SA

SHIRAZ 14 | 58

Boucher, Heathcote VIC

Woodfired Shiraz, Heathcote VIC 12

BEERS

BOTTLED

Carlton Zero NON ALCOHOLIC 7

Furphy Ale 9

Corona 10

Stone & Wood Cloud Catcher Pale Ale 11

BREAKFAST

2 SLICES OF TOAST [GFO +1] SOURDOUGH / MULTIGRAIN with choice of JAM HONEY PEANUT BUTTER VEGEMITE NUTELLA	7.9
FIG & FRUIT SOURDOUGH made with figs, apricots & raisins served with butter	9.9
GRANOLA BOWL Berry coulis soaked vegan oats, citrus sorbet, seasonal fruits, choice of milk	19.9
2 EGGS ON TOAST eggs your way, sourdough toast	12.9
extra egg hollandaise 3 spinach half tomato 3.5 mushrooms smashed or fresh avocado 4.5 hash brown haloumi 5 bacon chicken 6.5 chorizo 7.5 smoked salmon 8.5	
BREAKFAST BRUSCHETTA [V, VGO] Toasted sourdough topped with diced avocado, red onion, cherry tomatoes, parmesan wafers, radish & fresh herbs finished with crumbled fetta & dill oil	23.9
PULLED PORK BENEDICT BBQ Braised pulled pork on toasted sourdough with poached eggs, apple cider hollandaise, fried parsnip crisps & salsa verde	24.9
CHORIZO CHILLI SCRAMBLED [GFO] Chilli infused scrambled eggs with chorizo, fried shallots on toasted multigrain bread & crumbled fetta Vegetarian 22.9 Prawn 26.9	24.9
THE MJ'S WORKS 2 free range eggs your way, garlic mushrooms, grilled tomato, bacon, hash brown, spinach, chorizo with sourdough	28.9
FRENCH TOAST [V] Grilled egg coated brioche bread, seasonal berries, maple syrup, fairy floss & vanilla ice cream	23.9
LOUISIANA WAFFLES House-made waffles, fried egg, southern fried chicken, espresso maple glazed bacon, sriracha sauce	26.9
EGGS BEGGS [GFO +1] Two poached eggs, smashed avo, bacon, cherry tomatoes, fetta on multigrain toast with hollandaise Hash brown & mushrooms +7.9 Swap bacon for smoked salmon +7	23.9

MOCHA JO'S

MAINS

BANG BANG CHICKEN Fried chicken pieces coated in a spicy sauce on a bed of wombok slaw with fresh chilli & shallots, tossed through a sesame dressing	25.9
CHICKEN PARMA In-house crumbed chicken schnitzel, topped with Pomodoro sauce, mozzarella cheese, Virginia ham served with salad and chips	27.9
DILLIGHTFUL SALMON Grilled Salmon fillet on a bed of green pea hummus, shaved radish, sautéed broccolini, fried potato salad & finished with fresh herbs & dill oil	34.9
THE BEEF BURGER House-made pattie, bacon, lettuce, cheese, caramelized onions, tomato between a toasted brioche bun served with chips, pickled mustard mayo	25.9
• add fried egg + 3 • extra pattie + 5	
SOUTHERN FRIED CHICKEN BURGER MJ's signature spiced chicken, lettuce, cheese, avocado, tomato relish served with chips and sriracha sauce	25.9
LEMON PEPPER CALAMARI Lemon pepper & polenta dusted calamari, fried and served with a rocket salad, garlic aioli & chips	27.9
BUDDHA BOWL [VG, GF] Roast cauliflower, pumpkin, a selection of roasted, pickled & fresh seasonal vegetables with green pea hummus	25.9
TRIO OF TACOS Your Choice of: pulled pork, fried chicken or lemon pepper calamari on toasted tortillas with pickled cabbage & house slaw topped with jalapeno mayo	26.9
• add fries +5	
SPICY TOFU SALAD [VG, GF] Grilled tofu on a spicy wombok slaw with fresh & pickled vegetables topped with fried shallots	23.9

PASTAS

GARDEN GREENS PASTA [VG] Spaghetti tossed through a vegan basil & walnut pesto with sautéed cherry tomatoes, greens & fresh chilli, topped with crushed walnut	27.9
• Add roasted chicken +5	
SEAFOOD SPAGHETTI Prawns, calamari, black mussels, onions, cherry tomatoes tossed in chili garlic olive oil	35.9
TOASTED WRAPS <small>with a side of French fries</small>	
TOFU TWIST Toasted tortilla wrap filled with tofu, roast pumpkin, green pea hummus, rocket & red onion	19.9
FRIED CHICKEN Tandoori mayonnaise, rocket, tomato, red onion	19.9

TOASTIES

• EGG & BACON ROLL w/ AIOLI & TOMATO RELISH	13.5
• CHICKEN & AVO	14.5
• BACON, LETTUCE & TOMATO	13.5
• HAM, CHEESE & TOMATO	13.5

SIDES

MJ'S SEASONED CHIPS with garlic aioli & tomato sauce	11.9
MJ'S SWEET POTATO CHIPS with garlic aioli & tomato sauce	13.9
SAUTÉED GREENS BOWL [VG]	9.9

** Menu items may contain nuts, egg, soy, wheat, seed & other allergens.
If you suffer a food allergy, please discuss with a team member.
We are unable to guarantee that trace elements of allergens will not be
present. GF/O - gluten free/ option | VG - vegan | V - vegetarian



Fancy a drink?



→ Please note we incur a 7% surcharge on weekends, and 10% on public holidays ←

show us some love on our insta! @mochajos