

EATS / KAI

served until 3pm

Mojo bene two poached eggs on turkish with hollandaise, chilli flakes & crispy bacon or salmon	19.5 21.0	Beef burger tomato, cheese, greens, gherkin & smoky aioli with rustic fries	19.5
Two free range eggs cooked as you like on five grain or sourdough	11.5	Nourish bowl quinoa, smashed avocado, edamame, pickled vegetables, beetroot hummus & almonds (GF) (vegan) <i>Add halloumi or grilled chicken</i>	16.5 + 6.0
Smashed avocado feta, chilli oil & coriander on five grain (seasonal) <i>Add poached egg</i>	15.5 + 3.0	Grilled lemon chicken salad halloumi, greens, seeds & pea hummus (GF)	18.5
Dr. Mojo's cheeky mince Slow cooked beef cheek & a soft poached egg on sourdough	19.5	Rustic fries	8.0
Croque Monsieur champagne ham, cheese, béchamel & sourdough <i>Add fried egg</i>	13.5 + 3.0	SANDWICHES Champagne ham, swiss cheese & wholegrain mustard crusty baguette	8.5
Soup of the day served with toast	12.0	Crispy chicken & slaw brioche bun	10.5
Potato, spinach & feta quiche with seasonal greens	14.5	Prosciutto, tomato, rocket, olive & feta pide	10.5
Gnocchi roast pumpkin, blue cheese & walnut	16.5	Grilled chicken, spinach & salsa pide	10.5
Beer battered fish & chips Tarakihi, rustic fries & homemade tartare sauce	22.0	Brie, pesto, tomato & red onion pide	10.5

SIDES / TĀPIRI

Egg 3.0 Gluten free toast 3.5
Tomato, Hollandaise or Wilted spinach 4.0
Grilled chicken, Bacon or Halloumi 6.0
Avocado or Mushroom 5.0 Smoked salmon 7.0

SWEET TREATS

Coconut & blueberry slice with yoghurt	5.5
Baked cheesecake with seasonal fruit	7.5
Chocolate & coconut brownie (GF)	4.5

Ask which other treats are on offer today.

Mojo at Auckland Art Gallery

Open every day 9.30am — 5pm

DRINKS / INU

ESPRESSO / KAWHE KUTĒ

Black / Pango	4.0
Short black/ Pango poto, Long black / Pango roa	
Americano / Amerikano	
Cold brew / Toroī makariri	6.5
Iced espresso / Kawhe kutē tio	4.6

White / Mā

Piccolo / Pikoro	4.2
Cappuccino / Kaputino, Flat white / Mōwai	4.5 / 5.5
Latte / Rāte, Chai latte / Rāte kīkini	4.8 / 5.5
Mochaccino / Moka	5.1 / 5.7
Iced latte / Rāte tio	5.6
Iced mocha / Moka tio	5.6

Extra / Kīnaki

Decaf / Kawhe kore, Almond milk / Miraka amana,	+0.9
Soy milk / Miraka pīni, Extra shot / Hōta anō, Syrup / Miere	

COLD DRINKS / INU MAKARIRI

Iced chocolate / Tiakarete tio	5.6
Iced chai / Kīkini tio	5.6
All Good Organics soda	5.2
Benjer Juices	5.2
Daily Organics Kombucha	6.7
Coaqua coconut water	5.0

ORGANIC TEA / TĪ PARAUMU

Zealong 100% pure New Zealand tea	4.5
Zealong Breakfast / Tī parakuihi Aotearoa	
Green / Kākāriki	
Pure Oolong / Ōrongo Pū	
Rose & Manuka / Rōhi & Mānuka	
Mint & Kawakawa / Hīoi & Kawakawa	
Lemon, Ginger & Rooibos / Rēmana & kōpī	

HOT DRINKS / INU WERA

Hot chocolate / Tiakarete wera	4.8 / 5.5
Lemon, honey & ginger / rēmana, te honi & tinitia	3.9
Matcha or Black tea latte	5.1 / 5.7

SMOOTHIES / MIKIRANU

Pear, pineapple, mint, cucumber & spirulina	9.0
Cold brew, banana, oat milk, rolled oats, dates & cinnamon	9.0
Pineapple, yoghurt, orange, cardamom, honey & almond milk	9.0
Blueberry, Fix & Fogg peanut butter, banana & almond milk	9.0

WINE / WAINA

Skinny Prosecco	12.5
Piccolo bottle	
Sauvignon Blanc	G 9.0 / B 42.0
Catalina Sounds, Marlborough	
Chardonnay	G 9.0 / B 42.0
Big Bunch, Hawkes Bay	
Pinot Gris	G 9.0 / B 42.0
Mahi, Marlborough	
Pinot Noir	G 12.0 / B 52.0
Lake Hayes, Central Otago	

BEER / PIA

Garage Project	10.0
Beer Lager 4.8%	
Fugazi Hoppy Session Ale 2.2%	
Hāpi Daze Pacific Pale Ale 4.6%	
White Mischief Salted Peach Sour 2.9%	11.0