

# EATS / KAI

served until 3pm

**Mojo bene**  
two poached eggs on turkish, hollandaise,  
chilli flakes, crispy bacon  
*or* salmon

**Broccoliini salad**  
bulger wheat, kale, roasted onion, feta,  
coriander tahini yoghurt

**SMOOTHIES / MIKIRANU**  
Pear, pineapple, mint, cucumber & spirulina 9.0

**Two free range eggs**  
cooked as you like on five grain *or* sourdough

**Asian crispy chicken**  
pickled carrot, wonbok, chilli, sesame slaw

Cold brew, activated almonds,  
dark chocolate & banana 9.0

**Maple toasted muesli**  
with yoghurt & berries

**Lamb burger**  
salad leaves, tomato, beetroot relish, fried egg  
& rustic fries

Pineapple, yoghurt, orange, cardamom,  
honey & almond milk 9.0

**Black forest french toast**  
cherry compote, chocolate mousse,  
shortbread crumb

**Grilled lemon chicken salad**  
halloumi, greens, seeds, pea hummus

Blueberry, Fix & Fogg peanut butter,  
banana & almond milk 9.0

**Smashed avocado**  
feta, chilli oil & coriander on five grain (seasonal)

**Gnocchi**  
cherry tomato, olive, basil & ricotta

**Dr. Mojo's cheeky mince**  
twelve hour braised beef cheek,  
soft poached egg, on sourdough

**Toast with preserves**  
*swap for* gluten-free bread + 3.0 | extra toast + 2.5

**Creamy mushrooms**  
parmesan wafer, balsamic glaze  
on kumara sourdough

**SIDES / TÄPPI**  
Egg 2.5 | Gluten free toast 3.0  
Tomato, Hollandaise *or* Wilted spinach 4.0  
Kimchi 4.5 | Avocado *or* Mushroom 5.0  
Bacon *or* Halloumi 6.0 | Smoked salmon 7.0

**Rustic fries**

## Mojo at Auckland Art Gallery

Monday to Saturday 8am until 5pm  
Sunday and Public Holidays 9.00am until 5.00pm

# DRINKS / INU

## ESPRESSO / KAWHE KUTĒ

<b>Black / Pango</b>	4.0
Short black/ Pango potō, Long black / Pango roa, Americano / Amerikanō	
Cold brew / Toroī makariri	6.5
Iced espresso / Kawhe kutē tio	4.6
<b>White / Mā</b>	
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
<b>Extra / Kīnaki</b>	+0.9
Decaf / Kawhe kore, Almond milk / Miraka amana, Soy milk / Miraka pīni, Extra shot / Hōta anō, Syrup / Miere	

### Iced Tea

*With Zealong Estate's organic tea from Aotearoa*

Rose & Manuka Iced tea	5.0
Zealong Breakfast Iced tea	5.0
Green Matcha blended latte	7.5
Black Matcha blended latte	5.5

## ORGANIC TEA / TĪ PARAJUMU

<b>Zealong 100% pure New Zealand tea</b>	4.5
New Zealand breakfast tea / Tī parakuihi Aotearoa	
Green / Kakariki	
Pure Oolong / Ōrongo Pū	
Rose & Manuka / Rōhi & Mānuka	
Mint & Kawakawa / Hioi & Kawakawa	
Lemon, ginger & rooibos / Rēmana & Kōpī	

## HOT DRINKS / INU WERA

Hot chocolate / Tiakarete wera	4.8 / 5.5
Lemon, honey & ginger / rēmana, te honi & tintita	3.9

## SMOOTHIES / MIKIPANU

Pear, pineapple, mint, cucumber & spirulina	9.0
Cold brew, activated almonds, dark chocolate & banana	9.0
Pineapple, yoghurt, orange, cardamom, honey & almond milk	9.0
Blueberry, Fix & Fogg peanut butter, banana & almond milk	9.0

## COLD DRINKS / INU MAKARIRI

Iced chocolate / Tiakarete tio	5.6
Iced chai / Kīkini tio	5.6
All Good Organics	5.2
Benjer Juices	5.2
Daily Organics Kombucha	6.7
Coaqua Coconut Water	5.0

## WINE / WANNA

<b>Skinny Prosecco</b>	G 12.5
<b>Sauvignon Blanc</b>	G 9.0 / B 42.0
Catalina Sounds, Marlborough	
<b>Chardonnay</b>	G 9.0 / B 42.0
Big Bunch, Hawkes Bay	
<b>Pinot Noir</b>	G 12.0 / B 52.0
Lake Hayes, Central Otago	

## BEER / PĪA

<b>Garage Project</b>	10.0
Beer Lager	
Fugazi Hoppy Session Ale 2.2%	
Hapi Daze Pacific Pale Ale	