LOOSE GOOSE

NEIGHBOURHOOD BAR & KITCHEN

LUNCH & DINNER

- **DINING HOURS**
- Lunch: Available only on Fridays and Saturdays
  Dinner: Served daily, except on Sundays
  11.30am-2pm / 5pm-9pm

SMALL PLATES

HOUSE ROLLS $10
& cultured butter

HERB-INFUSED OLIVES $10 (G*)
& toasted sourdough

FRESHLY SHUCKED OYSTERS Half $25 / Dozen $40
mignonette & lemon

GRILLED CHORIZO $14
& jalapeño aioli

PIMENTO CHEESE SPREAD $14 (I/D/S*)
& prawn crackers

TEMPURA ZUCCHINI $14 (G/D)
& dashi yoghurt

MEATBALLS $16.50 (G)
& prosciutto, lemon & green olives in rich red wine sauce

CROCODILE & LEMON MYRTLE CIGAR (3) $16.50 (G)
& sweet chilli sauce

BBQ-SPICED KANGAROO SKEWERS (2) $16.50 (N*)
& greens & dukkha

GARLIC CHILLI PRAWNS (8) $16.50 (I/S/G*)
& toasted sourdough

PROSCIUTTO & CHICKEN CROQUETTES (3) $14 (E/G/D)
& aioli

CRISPY CHICKEN BAO (2) $18 (GF)
honey-sesame glaze, pickled veggies

TOFU BAO (2) $17 (GF)
honey-sesame glaze, pickled veggies

CRUNCHY FRIES $10 (G/N)
mountain pepper spice, hot aioli

Daily Lunch Special
for $30pp
Enjoy any two share plates along with a glass of house wine or a schooner of beer.
(Oysters are not included.)

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LARGE PLATES

PAN-FRIED BARRAMUNDI $34 (A/S)
native greens, fennel & lemon myrtle dressing

BLACK ANGUS PORTERHOUSE 300gm $45
potato sidewinders & red wine jus

FIRE-ROASTED VEGETABLE PLATE $27
charred seasonal veggies, native herbs, crispy chickpeas, rustic house dressing

GRILLED MARINATED BEEF BURGER $27 (G/D)
kimchi, cheese, aioli & chips

ROCKET, PEAR & GRILLED HALLOUMI $22 (D*/N*)
manchego, walnut & balsamic

DESSERTS

SIGNATURE CHOCOLATE TART $16 (G/D)
mousse & gelato

AFFOGATO $15 (G/D)
espresso,icecream, biscotti choc crumble

FANCY TWO-CHEESE PROSCIUTTO BOARD $34 (G*/D)
seasonal accompaniments

Every Friday & Saturday from 4pm to 6pm. Buy any bottle of wine & get a complimentary fancy cheese board or half a dozen oysters.

PLEASE ORDER AT THE BAR WHEN YOU'RE READY!

E=Egg, G= Gluten, N = Nuts or traces, A= Australia, I =Imported
D = Dairy, S = Shellfish, * = Can be adjusted

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COCKTAIL MENU

CITY CLUB: $20
A bold, sexy berry-citrus sour shaken with vodka, Aperol, dry vermouth, lemon and mixed berry syrup—smooth, flirty, and made for late nights.

THE GOOSY BLOODY MARY: $20
Duck fat-washed vodka shaken with tomato juice, sherry, lemon, Worcestershire sauce and hot sauce, finished with an olive, lemon and cracked pepper.

TOMMY'S MARGARITA — $22
Tequila, fresh lime and agave shaken clean and sharp — a smooth, sexy classic.

AMARETTO SIDECAR: $20
Disaronno and Cointreau shaken bright with citrus, served crisp in a sugar-rimmed martini glass. A little sweet, a little sharp — like your favourite friend.

JUNGLE BIRD: $20
Mount Gay rum, pineapple and Campari doing tropical drama. Bitter, juicy, and absolutely convinced it should be sipped in a cabana somewhere.

RHYS'S PIECES: $20
Rum, coffee and peanut-butter sweetness shaken into a silky martini. Dessert energy without the commitment.

dangerously good!

HUGO SPRITZ: $17
St-Germain, prosecco and mint being effortlessly pretty. The "I'll behave tonight" drink that never ends at one.

BAJAN MOJITO: $20
Passionfruit, mint and rum built long and sunny. Basically, a holiday in a highball.

HEMINGWAY DAIQUIRI: $20
White rum, lime, syrup, grapefruit- daiquiri that writes novels, judges your choices and still goes down dangerously easy.

HONEY NUT OLD FASHIONED: $22
Bourbon milk punch, almond bitters and warm spice. A cosy old fashioned that still keeps its edge.

BALA DE CANON: $22
Coconut tequila, rockmelon and lime — a tropical slap in the best possible way.

SALTY PLUM NEGRONI: $22
Salty plum gin, Campari and vermouth stirred into a bold, savoury-sweet Darwin classic.

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WINE LIST

SPARKLING WINES

Majella, Sparkling Red — Coonawarra, SA $70
Forty Two Degrees South, Cuvée — Coal River Valley, Tas $12 / $55
Bird in Hand, Sparkling Pinot Noir — Adelaide Hills, SA $14 / $65
Forest Marie, Brut — Trigny, France $130
Pizzini, Prosecco — King River Valley, Vic $12 / $55

Ask our lovely staff for the wine of the month

WHITE WINES

Otro Vino, Chardonnay, Margaret River, WA $12/$55
Stargazer, Chardonnay, Coal River Valley, Tas $100
Vasse Felix, Chardonnay, Margaret River, WA $70
Coriole, Fiano, McLaren Vale, SA $60
Forage Supply Co, Grenache De Blanc, Barossa Valley, SA $70
Skuttlebutt, Moscato, Margaret River, WA $11/$55
The Other Wine Co, Pinot Gris, Adelaide Hills, SA $60
Pannell Enoteca Protero, Pinot Grigio Blend, McLaren Vale, SA $13/$60
Forage Supply Co, Spliced Riesling, Barossa Valley, SA $13/$60
Rieslingfreak, Riesling, Clare Valley, SA $65
Catalina Sounds, Sauvignon Blanc, Marlborough, NZ $12/$55
Mr. Riggs, Sauvignon Blanc, Adelaide Hills, SA $13/$60
Torbreck Woodcutters, Semillon, Barossa Valley, SA $11/$55

RED WINES & ROSE

Cullen Wines, Cabernet Merlot — Margaret River, WA $80
Leconfield, Cabernet Merlot — Coonawarra, SA $13 / $60
Hentley Farm, Cabernet Sauvignon — Barossa Valley, SA $70
Salomon Estate, Cabernet Sauvignon — Finniss River, SA $13 / $60
Torbreck Cuvée Juveniles — Barossa Valley, SA $11 / $55
Purple Hand Wines, Grenache — Barossa Valley, SA $70
Torbreck Steading, GSM — Barossa Valley, SA $85
Clandestine Vineyards, Malbec — Margaret River, WA $13 / $60
Escarpment, Pinot Noir — Martinborough, NZ $13 / $60
Forty Two Degrees South, Pinot Noir — Coal River Valley, Tas $70
Coriole, Sangiovese — McLaren Vale, SA $65
Coriole, Shiraz — McLaren Vale, SA $65
Salomon Estate, Shiraz — Finniss River, SA $75
Torbreck Woodcutters, Shiraz — Barossa Valley, SA $11 / $55
Jericho Family Wines, Tempranillo — Adelaide Hills, SA $14 / $65
Vasse Felix, Cabernet Sauvignon '21 — Margaret River, WA $100
Torbreck RunRig, Shiraz '16 — Barossa Valley, SA $400
Bird in Hand Rose, Adelaide Hills, SA $13/$60
Villain and Vixen Rose, Barossa Valley, SA $65

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DRINK MENU

DINE IN OR TAKEOUT

HOT COFFEES

Long Black $6
Cappuccino $5.50 / $6
Latte $5.50 / $6
Flat White $5.50 / $6
Mocha $6 / $6.50
Hot Chocolate $5.50 / $6
Matcha $6 / $6.50
Chai Latte $6 / $6.50
Piccolo $5.50
Espresso $5.50
Double Espresso $6

TEAPOT SELECTION

Lemon & Ginger $8
English Breakfast $8
Camomile $8
Green $8
Peppermint $8
Earl Grey $8

EXTRAS

FlavouredSyrups $0.50
Vanilla, Caramel, Hazelnut
Honey
Extra Shot

COLD COFFEES

Iced Long Black $6
Iced Latte $6
Iced Mocha $6
Iced Chocolate $6
Iced Chai $6.50
Iced Matcha $7

COLD STUFF

Orange Juice $6
Apple Juice $6
Pineapple Juice $6
Tomato Juice $6
Coca-Cola $5
Sprite $5
Dry Ginger Ale $5

Morning Sunshine!

MILK ALTERNATIVES

Almond / Lactose Free / Oat / Soy — $0.50