

LOOSE GOOSE



NEIGHBOURHOOD BAR & KITCHEN

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

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

*Ask our
lovely staff
for the wine
of the month*

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 — Finnis 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 — Finnis 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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NEIGHBOURHOOD BAR & KITCHEN

BREAKFAST

MONDAY TO SATURDAY: 7:00 AM – 11:30 AM

SUNDAY: 8AM UNTIL 11.30AM

PLEASE PLACE YOUR FOOD AND DRINK ORDERS AT THE BAR

TOAST \$9

Your choice of sourdough, rye, or gluten-free. Choose from a selection of spreads: vegemite, peanut butter, honey, or jam.

BANANA BREAD \$6.50

Served with cultured butter and pistachio cream.

BACON & EGG BREAKFAST ROLL \$18

Fried egg, bacon, mixed greens with house-made relish and hot mayo.

OTHER BREAKFAST ROLL \$17 (V)

Grilled halloumi, fried egg, avocado, fresh spinach, house-made relish, and hot mayo.

EGGS YOUR WAY \$14

Scrambled, fried, or poached, served with your choice of toast.

LOOSE GOOSE BUTTERMILK HOTCAKE \$22

Roasted pear, dark chocolate, burnt butter maple, cacao, and seasonal fruits.

SMASHED AVOCADO \$19 (V)

Served with heirloom tomatoes, whipped yoghurt, fresh lime, wild rocket, and dukkah on sourdough toast
Add a poached egg \$3 | Add bacon \$6.

THE BIG HONK! HONK! BREAKFAST \$27

Fried free-range eggs with pork sausage, bacon, spinach, roasted tomatoes, mushrooms, house-made relish and sourdough toast.

THE VEGETARIAN BIG BREAKFAST \$25 (V)

Fried free-range eggs with halloumi, roasted tomatoes, spinach, avocado, mushrooms, hash brown, house-made relish and sourdough toast.

EGGS BENEDICT \$22

Poached eggs on toasted sourdough with shaved ham, salmon, or bacon, wilted spinach, smothered in hollandaise sauce.

GREEN WARM BOWL OF GOODNESS \$26 (GF)

Roasted cauliflower, caramelised pumpkin, kale, soft-boiled egg, mushrooms, pomegranate, labneh, and XO sauce.

LITTLE LOOSE GOOSE MENU

MINI SCRAMBLED EGGS & TOAST \$12 (V)

Soft scrambled eggs served with sourdough toast

HOTCAKE STACK \$12

Two hotcakes, served with maple syrup and butter

LIL AVO TOAST \$12 (V)

Smashed avocado on sourdough toast

BREAKFAST COCKTAILS

FULLY LICENSED BAR FROM 10AM EVERY DAY

GOOSY BLOODY MARY \$20

Duck-fat-washed vodka shaken with tomato juice, sherry, lemon, Worcestershire & hot sauce, finished with olive, lemon & cracked pepper

MIMOSA \$16

Prosecco and orange juice

HUGO SPRITZ \$17

St-Germain, lemon juice, prosecco, soda, mint, lemon

ESPRESSO MARTINI \$22

Fresh brewed espresso, vodka, coffee liqueur, and sugar syrup.

MORE ON THE SIDE

Bacon \$6 / Chorizo \$6 / Avocado \$5 /
Salmon \$6 / Ham \$6 / Extra egg \$3 /
Mushrooms \$4 / Pork Sausages (2) \$7 /
Hash Browns (2) \$4

V – VEGETARIAN/ VG – VEGAN / GF – GLUTEN-FREE

PLEASE INFORM OUR FRIENDLY STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS

A surcharge applies to credit and debit card transactions, along with a 15% charge on public holidays.

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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

Flavoured Syrups \$0.50
Vanilla, Caramel, Hazelnut
Honey
Extra Shot

DRINK MENU

DINE IN OR TAKE OUT

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

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NEIGHBOURHOOD BAR & KITCHEN

LUNCH & DINNER

Monday to Sunday
12pm-2pm / 5pm-9pm (except Sunday dinner)

SMALL PLATES

HOUSE ROLLS \$9
& cultured butter

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

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

GRILLED CHORIZO \$12
& jalapeño aioli

PIMENTO CHEESE SPREAD \$13 (I/D/S*)
& prawn crackers

TEMPURA ZUCCHINI \$12 (G/D)
& dashi yoghurt

MEATBALLS \$16 (G)
& prosciutto, lemon & green olives in rich red wine sauce

CROCODILE & LEMON MYRTLE CIGAR (3) \$12 (G)
& sweet chilli sauce

BBQ-SPICED KANGAROO SKEWERS (2) \$12 (N*)
& greens & dukkha

GARLIC CHILLI PRAWNS (8) \$16 (I/S/G*)
& toasted sourdough

PROSCIUTTO & CHICKEN CROQUETTES (3) \$13 (E/G/D)
& aioli

CRISPY CHICKEN BAO (2) \$16 (GF)
honey-sesame glaze, pickled veggies

TOFU BAO (2) \$16 (GF)
honey-sesame glaze, pickled veggies

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

*Let Us Feed You!
5 Share Plates \$60
Add Dessert \$70*

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LUNCH & DINNER

Monday to Sunday
12pm-2pm / 5pm-9pm (except Sunday dinner)

LARGE PLATES

PAN-FRIED BARRAMUNDI \$30 (A/S)
native greens, fennel & lemon myrtle dressing

BLACK ANGUS PORTERHOUSE 300gm \$42
potato sidewinders & red wine jus

FIRE-ROASTED VEGETABLE PLATE \$25
charred seasonal veggies, native herbs, crispy chickpeas, rustic house dressing

GRILLED MARINATED BEEF BURGER \$24 (G/D)
kimchi, cheese, aioli & chips

ROCKET, PEAR & GRILLED HALLOUMI \$20 (D*/N*)
manchego, walnut & balsamic

DESSERTS

SIGNATURE CHOCOLATE TART \$15 (G/D)
mousse & gelato

AFFOGATO \$15 (G/D)
espresso, ice cream, biscotti choc crumble

FANCY TWO-CHEESE PROSCIUTTO BOARD \$32 (G*/D)
seasonal accompaniments

*Inquire with our friendly
staff about Lunch & Dinner
specials.*

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