

Hoosegow® Charcoal Restaurant and Bar is an experience for all your senses!

hoosegow opened on 24 September 2014. It is a Latin word for 'prison' and we are '*prisoners of food*'. *hoosegow* is a place where you can relax into a cool moody vibe and your tastebuds will surrender to *OMG* moments of *Charcoal Deliciousness*!

hoosegow's menu takes you on Ara and Shadia's flavour journey. What started as a favourite chilli chicken dish at home now stars on the menu as their *Signature Chilli Chicken* with jalapenò aioli, full of smokey deliciousness. Other signature dishes are; the smooth inviting textures of *Confit Garlic* with charred ciabatta and pecorino plus *Afahoosegow* with espresso, cointreau, grand marnier, chocolate gelati, toffee almonds and biscotti. Delish!

Our chefs have worked very closely with Ara and Shadia to bring you the flavours they love; Latin American, Eastern and Asian - creating a fusion of new tastes. Their love for robust flavours, unique taste combinations and chillies (10 varieties are grown in the 'hoose' garden) are showcased on their seasonal menus cooked on hot crackling Mallee Root charcoal to seal in all the smokey and firey flavours.

Hoosegow has four dining areas - different moods for all occasions; *Garden/outdoors*, *Front of hoose*, *Restaurant* and *Tango room* for functions.

Experience the hoose-pitality!

us