

start

confit garlic bulb , charred ciabatta, butter, pecorino [V]	12
empanadas , smoked vegetables, corn and black beans with spicy tomato relish [V]	14
mexican chilli squid , charred cos lettuce [GF, DF]	14
swiss mushrooms , rocket, charred capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	14
hoose choy bow , charred spicy beef koftas served on lettuce leaves with charred capsicum & pico de gallo salsa	14
spicy txistorra (spiral chorizo) , garden salad, charred lime [GF, DF]	15
chilli mussels charred ciabatta [DF]	15

hoose tasting plate for two

confit garlic bulb , charred ciabatta, butter, pecorino [V]	
mexican chilli squid , charred lettuce [GF, DF]	
spicy txistorra (spiral chorizo) , garden salad, charred lime [DF, GF]	
swiss mushrooms , rocket, charred capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	48

main

charred mushroom salad , couscous, chickpeas, black beans, smoked corn, herbs, rocket, asparagus, charred capsicum, cassava straws [Vegan, DF]	29
hoosegow signature chilli chicken , baby potatoes, jalapeño aioli [GF]	34
fillet de costilla de cerdo , chargrilled pork rib eye, picante herb potatoes, mexican street slaw, chipotle aioli [GF]	35
8 hour smoked american beef brisket , black bean salad, papas bravas, mojito salsa, pickled onion [GF, DF]	35
cochinita pibil , slow roast soft pork belly, charred pineapple chilli salsa, pickled onion, cassava chips, chipotle aioli [GF]	35
guajillo lamb backstrap , picante herb potatoes, broccolini, mojito salsa, toasted pecan nuts [GF, DF]	39
duck breast , roasted beetroot, mushrooms and charred lettuce salad, star of anise jus, toasted almond slivers [GF, DF]	39
harrah barramundi , tangy coriander and chilli tahini sauce, mixed green vegetables, toasted almonds [GF, DF]	39

meat plate for two

guajillo lamb rack, slow roast soft pork belly, 8 hour smoked beef brisket, signature chilli chicken, spanish chorizo, papas bravas with smoked chipotle aioli <u>or</u> red wine jus [GF, DF]	129
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sea plate for two

west australian 400gm lobster tail, soft shell crab, king prawns, barramundi, chilli mussels, mexican chilli squid, fat chips with mojito salsa <u>or</u> jalapeño aioli	149
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la parrilla

eye fillet 250gm 40 | scotch fillet 300gm 42 | MS5 wagyu rump 350gm 46 | rib eye 'Of The Day'

with fat chips and your choice of salsa:

- smoked spicy tomato relish [GF, DF]
- red wine jus [GF, DF]
- mojito salsa [GF, DF]

OR charred field mushrooms, asparagus, parsley butter, confit garlic, red wine jus [GF]

side

fattoush , middle eastern garden salad with sumac, pomegranate dressing, crunchy flat bread [Vegan, DF]	14
chilli mixed green vegetables [Vegan, GF, DF]	14
roasted beetroot , rocket, balsamic dressing, yoghurt, roasted cumin seeds [V, GF]	14
picante herb potatoes chipotle aioli [Vegan, GF, DF]	14
mexican street slaw , purple cabbage, carrots, radish, mint, coriander, chilli, lime dressing [Vegan, GF, DF]	14
fat chips , jalapenò aioli [V]	12
charred chillies [Vegan, GF, DF]	6

little hooses (up to 12 years old)

chicken OR steak with fat chips, tomato sauce	15
gelati chocolate OR french vanilla (2 scoops)	8