

start

confit garlic bulb , chargrilled ciabatta, <i>french lescure butter</i> , pecorino [V, GF bread available]	18
empanadas , smoked vegetables, corn and black beans with spicy tomato relish [V]	18
mexican chilli squid , chargrilled cos lettuce [GF, DF]	18
swiss mushrooms , rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	18
chicharrón crunchy spiced pork strips mojito salsa and lime [GF, DF]	18
txistorra (<i>spanish spiral chorizo</i>) with carrot, apple and spring onion salad, chargrilled lime [GF, DF]	19
hoose choy bow , chargrilled spicy beef koftas on lettuce leaves with charred capsicum & pico de gallo salsa [GF, DF]	19

tres espiral salchichas | share plate

txistorra (<i>spanish spiral chorizo</i>), spicy fennel (<i>spiral italian</i>) and sujuk (<i>middle eastern</i>) sausage with apple, carrot and spring onion salad, chargrilled lime [GF, DF]	32
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hoose tasting plate

confit garlic bulb , chargrilled ciabatta, <i>french lescure butter</i> , pecorino [V]	
mexican chilli squid , chargrilled lettuce [GF, DF]	
chicharrón crunchy spiced pork strips mojito salsa and lime [GF, DF]	
swiss mushrooms , rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	58

main

chargrilled ratatouille , couscous, spiced chickpeas, baby carrots, spring onions, zucchini, eggplant, spicy tomato salsa, toasted cumin seeds [Vegan, DF] Ask about our Gluten Free option with Quinoa.	38
hoosegow signature chilli chicken , baby potatoes <u>OR</u> mixed green vegetables jalapeño aioli [GF]	38
fillet de costilla de cerdo , chargrilled pork rib eye, picante herb potatoes, mexican street slaw, chipotle aioli [GF]	40
duck breast , roasted beetroot, mushrooms, sweet potato mash, star of anise jus, spring onion, toasted almonds [GF, DF]	40
tamarindo barriga de cerdo , chargrilled pork belly slices, tamarind sauce, papas bravas, asparagus, baby carrots [GF, DF]	40
8 hour smoked american wagyu beef brisket , black bean salad, papas bravas, mojito salsa, pickled onions [GF, DF]	42
harrah barramundi , tangy coriander and chilli tahini sauce, mixed green vegetables, toasted almonds [GF, DF]	44
guajillo lamb backstrap , picante herb potatoes, broccolini, mojito salsa, toasted pecan nuts [GF, DF]	46
pasilla south australian king prawns , caramalised brussel sprouts, crispy kale, cauliflower, banana chilli sauce [GF, DF]	48

meat plate

lamb cutlets, tamarindo pork belly slices, 8 hour smoked wagyu beef brisket, signature chilli chicken, txistorra (spiral spanish chorizo), papas bravas with smoked chipotle aioli <u>or</u> red wine jus [GF, DF]	148
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sea plate

lobster tail, soft shell crab, south australian king prawns, barramundi, chilli mussels, mexican chilli squid, fat chips with mojito salsa <u>or</u> jalapeño aioli	168
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chargrilina

Riverine / Jack's Creek Premium Beef: Superior tenderness, marbling and flavour

Eye Fillet 250gm 44 | Scotch Fillet 350gm 46 | Porterhouse 350gm 46 | Rib Eye 500gm 58 / 800gm 78 / 1kg 88

MS9 WAGYU RUMP 350gm 58 | MS9 WAGYU SCOTCH FILLET 350gm 88

fat chips with choice of: • smoked spicy tomato relish [GF, DF] • red wine jus [GF, DF] • mojito salsa [GF, DF]

OR > cauliflower truffle mash, chargrilled mushrooms, asparagus, confit garlic, red wine jus [GF] 10

ADD chargrilled > 1 hot spanish chorizo 10 | 2 south australian king prawns 20 | lobster tail 60

side

roasted beetroot, fennel and quinoa salad , rocket, pomegranate and orange dressing [Vegan, DF, GF]	18
fattoush , middle eastern garden salad with sumac, pomegranate dressing, crunchy flat bread [Vegan, DF]	18
chilli mixed green vegetables [Vegan, GF, DF]	18
mexican street slaw , purple cabbage, carrots, radish, mint, coriander, chilli, lime dressing [Vegan, GF, DF]	18
fat chips , jalapenò aioli [V]	17

little hooses *(up to 12 years old)*

chicken OR steak with fat chips, tomato sauce 18

gelati chocolate OR french vanilla (2 scoops) 10