

welcome to charcoal deliciousness!

Our chefs are passionate about fresh, local produce and chillies!  
Cooking on hot crackling Mallee Root Charcoal seals in all the smokey and firey flavours  
which **does take a little extra cooking time** but adds a whole lot of extra flavour!

start

confit garlic bulb, charred ciabatta, butter, pecorino [V]	12
beetroot tortilla, with roasted vegetables, mixed herbs [Vegan,GF, DF]	12
spicy txistorra (spiral chorizo), garden salad, charred lime [DF, GF]	12
mexican chilli squid charred cos lettuce [GF, DF]	14
swiss mushrooms, rocket, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	14
chilli mussels, charred ciabatta [DF]	14

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, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	44

main

smoked and charred vegetables, couscous chickpea and herb salad, smoked spicy tomato relish, plantain tostones, charred corn, roasted pepitas [Vegan, GF, DF]	30
hoosegow signature chilli chicken, baby potatoes, jalapeño aioli [GF]	32
duck breast, swiss mushrooms, pepper berries, grapes, charred cos lettuce and black quinoa salad star of anise jus and roasted almonds [GF, DF]	38
6 hour smoked american beef brisket, mexican bean salad, papas bravas, spicy dill chimichurri, pickled onion [GF, DF]	34
cochinita pibil, slow roast pork belly, charred pineapple chilli salsa, pickled onion, green plantain chips [GF, DF]	34
harrah barramundi, tangy tahini chilli coriander sauce, mixed green vegetables, toasted almonds [GF, DF]	36
guajillo lamb backstrap, couscous chickpea and herb salad, toasted pecan nuts [GF, DF]	38

meat plate for two

guajillo lamb backstrap, slow roast pork belly, smoked beef brisket, chorizo, signature chilli chicken baby potatoes with smoked spicy tomato relish <u>or</u> red wine jus [GF, DF]	119
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sea plate for two

lobster tails, soft shell crab, king prawns, barramundi, chilli mussels, mexican chilli squid, fat chips with spicy dill chimichurri <u>or</u> jalapeño aioli	129
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yearling beef - grass fed

**choice of:** fat chips, smoked spicy tomato relish or red wine jus [GF, DF]  
or  
charred swiss mushrooms, asparagus, parsley butter, red wine jus [GF]

MS5 wagyu rump 350gm 42 | eye fillet 250gm 39 | rib eye 500gm 46 | scotch fillet 300gm 38

side

fattoush, middle eastern garden salad with sumac, pomegranate dressing, crunchy flat bread [Vegan, DF]	12
chilli mixed green vegetables [Vegan, GF, DF]	12
roasted beetroot, rocket, balsamic dressing, yoghurt, roasted cumin seeds [V, GF]	12
mexican street slaw, purple cabbage, carrots, radish, mint, coriander, chilli, lime dressing [Vegan, GF, DF]	12
fat chips, jalapenò aioli [V]	12
charred jalapeño [Vegan, GF, DF]	4

little hooses

chicken <u>OR</u> steak with fat chips, tomato sauce	14
gelati chocolate <u>OR</u> french vanilla (2 scoops)	8

sweet lane

tres leches spanish <i>three milk</i> sponge cake, meringue, maraschino cherry	14
dark chocolate tart with black pepper strawberries, chocolate gelati	14
apple cinnamon rose with crushed pistachio, vanilla bean gelati [Allow 20 minutes]	14
afahoosegow espresso, cointreau, grand marnier, chocolate gelati, toffee almonds, cardamom and almond biscotti	18

[GF] Gluten Free [V] Vegetarian [DF] Dairy Free \*This menu is Peanut Free

