

start

confit garlic bulb chargrilled <i>artisan sourdough</i> ciabatta, <i>french lescure butter</i> , peppercorn pecorino [V, GF bread available]	30
empanadas smoked vegetables, corn and black beans with spicy tomato relish [V]	28
chicharrón crunchy spiced pork strips mojito salsa and lime [DF]	28
swiss mushrooms rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	28
mexican chilli squid chargrilled cos lettuce, spicy green salsa [GF, DF]	30
yellow fin tuna seared rare, herb crusted avocado, chipotle aioli, edamame, sesame seeds, blue corn tortilla [GF, DF]	36
chargrilled guajillo octopus pico de gallo with corn and spring onion, chilli and lime salsa [GF, DF]	36

hoose tasting plate

confit garlic bulb chargrilled <i>artisan sourdough</i> ciabatta, <i>french lescure butter</i> , peppercorn pecorino cheese [V]	
mexican chilli squid chargrilled lettuce, spicy green salsa [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]	98

main

crispy spicy cauliflower smoked eggplant with tahini, chickpeas, mint, coriander, beetroot, sesame seeds [Vegan, GF, DF]	48
hoosegow signature chilli chicken and jalapeño aioli served with baby potatoes <u>OR</u> mixed green vegetables <u>OR</u> chips	54
fillet de costilla de cerdo chargrilled pork ribeye, spicy herbed potatoes, mexican street slaw, chipotle aioli [GF, DF]	54
8 hour smoked wagyu beef brisket black bean salad, papas bravas (<i>baby potatoes</i>), mojito salsa, pickled onions [GF, DF]	54
harrah barramundi tangy coriander and chilli tahini sauce, mixed green vegetables, toasted almonds [GF, DF]	56
guajillo lamb backstrap spicy herbed potatoes, broccolini, mojito salsa, toasted pecan nuts [GF, DF]	62
lamb cutlets cauliflower truffle mash, chargrilled onion, broccolini, confit garlic, red wine jus [GF]	65
smokey, spicy, sticky pork ribs chargrilled pineapple salsa, chips, chipotle aioli, sesame seeds [GF, DF]	69
chargrilled guajillo octopus spicy herbed potatoes, chorizo, chilli lime green salsa [GF, DF]	69

meat plate

lamb cutlets, smokey, spicy, sticky pork ribs, 8 hour smoked beef brisket, signature chilli chicken txistorra (<i>spiral spanish chorizo</i>), papas bravas (<i>baby potatoes</i>) choose from: smoked chipotle aioli <u>or</u> red wine jus	210
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sea plate

southern rock lobster, soft shell crab, australian king prawns, barramundi, chilli mussels	
mexican chilli squid, chips with mojito salsa <u>or</u> jalapeño aioli	258

chargrilled steaks

Eye Fillet MS4, 250gm 64 RIBEYE <i>please check with staff</i> Porterhouse MS4, 500gm 72
BLACK ANGAS Scotch Fillet MS4, 350gm 68 MS9 WAGYU Scotch Fillet 350gm 120
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] 20

sides

fattoush middle eastern garden salad with sumac, pomegranate dressing, crunchy flat bread [Vegan, DF]	28
chilli mixed green vegetables [Vegan, GF, DF]	28
mexican street slaw purple cabbage, carrots, radish, mint, coriander, chilli, lime dressing [Vegan, GF, DF]	28
elotes / chargrilled corn chipotle aioli, shredded haloumi cheese [V, GF]	28
chips jalapenò aioli [V]	small 20 large 28

little hooses [children up to 12 years old]

chicken OR steak with chips and tomato sauce **30**