

# start

<b>confit garlic bulb</b> chargrilled <i>artisan sourdough</i> ciabatta, <i>french lescure butter</i> , peppercorn pecorino [V, GF bread available]	25
<b>empanadas</b> smoked vegetables, corn and black beans with spicy tomato relish [V]	25
<b>chicharrón   crunchy spiced pork strips</b> mojito salsa and lime [GF, DF]	25
<b>swiss mushrooms</b> rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	27
<b>mexican chilli squid</b> chargrilled cos lettuce, spicy green salsa [GF, DF]	28
<b>yellow fin tuna seared</b> rare, herb crusted avocado, chipotle aioli, edamame, sesame seeds, blue corn tortilla [GF, DF]	34
<b>chargrilled guajillo octopus</b> pico de gallo with corn and spring onion, chilli and lime salsa [GF, DF]	34

## hoose tasting plate

<b>confit garlic bulb</b> chargrilled <i>artisan sourdough</i> ciabatta, <i>french lescure butter</i> , peppercorn pecorino cheese [V]	
<b>mexican chilli squid</b> chargrilled lettuce, spicy green salsa [GF, DF]	
<b>chicharrón   crunchy spiced pork strips</b> mojito salsa and lime [GF, DF]	
<b>swiss mushrooms</b> rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction [V, GF]	82

# main

<b>sauteèd gualligo kale</b> asparagus, corn, black beans, crispy enoki, spicy tomato relish, toasted almonds [Vegan, GF, DF]	45
<b>hoosegow signature chilli chicken</b> and jalapeño aioli served with baby potatoes <u>OR</u> mixed green vegetables <u>OR</u> chips	48
<b>fillet de costilla de cerdo</b> chargrilled pork ribeye, spicy herbed potatoes, mexican street slaw, chipotle aioli [GF, DF]	49
<b>8 hour smoked wagyu beef brisket</b> black bean salad, papas bravas ( <i>baby potatoes</i> ), mojito salsa, pickled onions [GF, DF]	49
<b>harrah barramundi</b> tangy coriander and chilli tahini sauce, mixed green vegetables, toasted almonds [GF, DF]	52
<b>guajillo lamb backstrap</b> spicy herbed potatoes, broccolini, mojito salsa, toasted pecan nuts [GF, DF]	59
<b>lamb cutlets</b> cauliflower truffle mash, chargrilled onion, broccolini, confit garlic, red wine jus [GF]	59
<b>smokey, spicy, sticky pork ribs</b> chargrilled pineapple salsa, chips, chipotle aioli, sesame seeds [GF, DF]	66
<b>chargrilled guajillo octopus</b> spicy herbed potatoes, chorizo, chilli lime green salsa [GF, DF]	68

## 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	196
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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	230

# chargrilled steaks

Eye Fillet MS4, 250gm 60 | RIBEYE *please check with staff* | Porterhouse MS4, 500gm 68

BLACK ANGAS Scotch Fillet MS4, 350gm 65 | WAGYU Scotch Fillet MS9, 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] 16

# sides

<b>fattoush</b> middle eastern garden salad with sumac, pomegranate dressing, crunchy flat bread [Vegan, DF]	25
<b>chilli mixed green vegetables</b> [Vegan, GF, DF]	25
<b>mexican street slaw</b> purple cabbage, carrots, radish, mint, coriander, chilli, lime dressing [Vegan, GF, DF]	25
<b>elotes / chargrilled corn</b> chipotle aioli, shredded haloumi cheese [V, GF]	25
<b>chips</b> jalapenò aioli [V]	small 18   large 26

# little hooses [children up to 12 years old]

chicken OR steak with chips and tomato sauce **25**

**hoose  
gow**  
charcoal  
restaurant & bar