

start

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

hoose tasting plate

confit garlic bulb	chargrilled <i>artisan sourdough</i> ciabatta, <i>french lescure butter</i> , peppercorn pecorino cheese <i>[V]</i>	
mexican chilli squid	chargrilled lettuce, spicy green salsa <i>[GF, DF]</i>	
chicharrón crunchy spiced pork strips	mojito salsa and lime <i>[GF, DF]</i>	
swiss mushrooms	rocket, chargrilled capsicum, fresh herbs, goats cheese, walnuts, balsamic reduction <i>[V, GF]</i>	94

main

crispy spicy cauliflower	smoked eggplant with tahini, chickpeas, mint, coriander, beetroot, sesame seeds <i>[Vegan, GF, DF]</i>	48
hoosegow signature chilli chicken	and jalapeño aioli served with baby potatoes <u>OR</u> mixed green vegetables <u>OR</u> chips	52
fillet de costilla de cerdo	chargrilled pork ribeye, spicy herbed potatoes, mexican street slaw, chipotle aioli <i>[GF, DF]</i>	52
8 hour smoked wagyu beef brisket	black bean salad, papas bravas (<i>baby potatoes</i>), mojito salsa, pickled onions <i>[GF, DF]</i>	52
harrah barramundi	tangy coriander and chilli tahini sauce, mixed green vegetables, toasted almonds <i>[GF, DF]</i>	54
guajillo lamb backstrap	spicy herbed potatoes, broccolini, mojito salsa, toasted pecan nuts <i>[GF, DF]</i>	59
lamb cutlets	cauliflower truffle mash, chargrilled onion, broccolini, confit garlic, red wine jus <i>[GF]</i>	62
smokey, spicy, sticky pork ribs	chargrilled pineapple salsa, chips, chipotle aioli, sesame seeds <i>[GF, DF]</i>	68
chargrilled guajillo octopus	spicy herbed potatoes, chorizo, chilli lime green salsa <i>[GF, DF]</i>	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		198

sea plate

1kg southern rock lobster, soft shell crab, australian king prawns, barramundi, chilli mussels		
mexican chilli squid, chips with mojito salsa <u>or</u> jalapeño aioli		248

chargrilled steaks		
Eye Fillet MS4, 250gm	60 RIBEYE <i>please check with staff</i> Porterhouse MS4, 500gm	72
BLACK ANGAS Scotch Fillet MS4, 350gm	68 WAGYU Scotch Fillet MS9, 350gm	120
chips with choice of: • smoked spicy tomato relish <i>[GF, DF]</i> • red wine jus <i>[GF, DF]</i> • mojito salsa <i>[GF, DF]</i>		
OR > cauliflower truffle mash, chargrilled mushrooms, asparagus, confit garlic, red wine jus <i>[GF]</i>		18

sides

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

little hooses *[children up to 12 years old]*

chicken <u>OR</u> steak with chips and tomato sauce	26
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prisoners of food