

start

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

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]	82

main

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

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

little hooses [children up to 12 years old]

chicken <u>OR</u> steak with chips and tomato sauce 25
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