

Loose Goose

Bar & Restaurant

All options include complimentary herb or garlic bread and side salad, vegetables or steamed Asian greens

\$30 for Entrée only

\$45.50 for 1 course

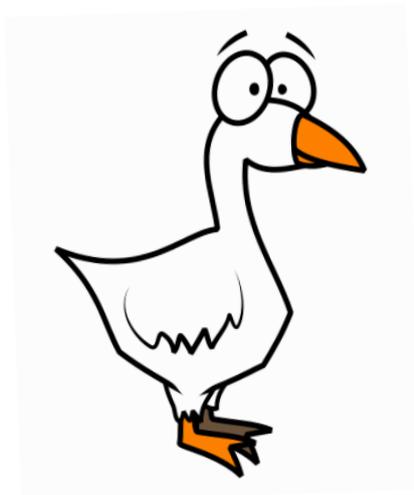
\$60 for 2 courses

\$70 for 3 courses

[per person]

No separate drinks billing - one bill per table or cash at bar

We only use Australian sea-caught seafood



STARTER

Fresh Oysters ~ Kilpatrick or Natural

½ dozen

from wherever is best on the day (GF)

Baby Lamb Back Ribs lightly marinated
served on greens with maple and chilli sauce
served with a finger bowl (GF)

Australian King Prawns

wrapped in bacon and grilled served on a mild chilli sauce (GF)

Fresh Tasmanian Salmon Sashimi Style

with wasabi, lemon juice, soy, olive oil and pickled ginger
served on Asian salad (GF)

Camembert Cheese

baked in filo pastry with a mild chilli plum sauce

Creamy Garlic Prawns

served with rice

Avocado and Strawberry Salad

with feta cheese and mango dressing (GF)

Pumpkin Cannelloni

served on spinach and neufchatel cream cheese
topped with fresh tomato and basil sauce with melted cheese

Warm Thai Beef salad

with a hint of spice (GF)

All entrees can be ordered as a main course

GF = gluten free

MAIN

Chicken and Prawn Powwow chicken fillets and prawns cooked in a mildly spiced coconut sauce with capsicum, tomato and onion, tossed with fresh pasta and wilted baby spinach

(available as vegetarian by removing chicken and/or prawns and adding Asian greens; GF by request by substituting pasta with rice)

Local Groper in a Wrapper fillet of local Groper topped with a creamy white sauce and cheese, wrapped in filo pastry and baked served with a mild tomato base chilli sauce

Duck N Pig duck leg confit and mini pork mignon served with red wine sauce (GF by request with a spicy plum sauce)

Chicken Breast Supreme filled with sundried tomatoes, cream cheese, prunes wrapped in bacon and roasted, served with cranberry chutney (GF)

Yummy Gummy local and fresh, topped with a creamy garlic and chive sauce served on mash

(GF by request - served with fresh lemon segments and capers, no sauce)

Rack of Lamb on potato mash with a peppermint sauce

Italian-style Pepper Steak sirloin encrusted with peppercorns served on fresh pasta with spinach and basil

topped with marinated mushrooms and soft Italian cheese
(GF by request - served on mash)

Chicken Creole Gumbo infused mildly spiced chicken breast cooked with creamy garlic prawns and served with a rice timbale

Roasted Pig Nipples slow cooked for six hours served on mash with a red wine sauce and fresh apple puree
(GF by request - served with a mild chilli plum sauce)

Pork Fillet Mignon marinated Asian style served on mash with a drizzle of chilli soy sauce and a side of mango chutney (GF)

Esperance Best End Sirloin with onion marmalade on slow roasted tomatoes topped with red wine sauce

GF = gluten free

DESSERT

(all freshly made by us!)

Apple Crumble freshly cooked Granny Smith apples served warm with cream, ice cream and custard

Sticky Date Pudding with caramel sauce

Baked Lemon Cheesecake with raspberry couli (GF)

Death by Chocolate rich chocolate cake served warm covered with chocolate ganache, served with vanilla ice cream

Crème Brulee with a crispy burnt sugar topping (GF)

GF = gluten free

COFFEE & TEA

Pot of Tea for one • English Breakfast • Earl Grey • Arctic Fire
Gunpowder • Ginger • Green Country • Chamomile

Cappuccino • Latte • Flat White • Long Black • Espresso
Macchiato • Hot Chocolate
• all \$4.50 •

AFFOGATO \$7

ESPRESSO MARTINI \$10
(Vodka, Kahlua and coffee)



LIQUEUR COFFEE \$12