



The Loose Moose

TAP & GRILL HOUSE

DELUXE BBQ PACKAGE

\$65 p/p

SHARE STARTERS

SALT & PEPPER SQUID: With smoked jalapeno mayo & lemon

LOADED FRIES: Beer battered fries tossed with Monterey jack cheese and smothered in sticky pulled pork & tangy ranch

HALOUMI FRIES (GF): Served with homemade chilli jam, lime yoghurt, pomegranate and fresh mint

BUFFALO WINGS

Wings served with tangy ranch and tossed with sweet Jesus sauce

SWEET JESUS (GF): Maple and smokey BBQ

PLATTERS TO SHARE

From Our Grill

*All our steaks are grass fed free range Black Angus from the lush pastures of the NSW Riverina
Our grill items are chargrilled and served with vine-ripened tomatoes*

WAGYU RUMP MB5+ (Premium 350 Day Grain Fed)

SIRLOIN (Pure Angus, premium 120 day grain fed)

Served with Gravy, Béarnaise & Chimichurri Sauces

From Our Smoker

All our smoked BBQ ribs are smothered in our house rub & then smoked low and slow whilst being basted with our secret sticky sauce until cooked to perfection

BEEF SHORT RIBS

PORK SPARE RIBS

Sides

CREAMY MASH POTATO (GF), TANGY SLAW, HOUSE SALAD (GF), SEASONAL STEAMED VEGETABLES (GF), BEER BATTERED FRIES & JALAPENO MAYONNAISE