



The Loose Moose

TAP & GRILL HOUSE

BASIC BURGER PACKAGE

\$39 p/p
(MON-THURS ONLY)

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

BUFFALO WINGS

Wings served with tangy ranch and tossed with sweet Jesus sauce

SWEET JESUS (GF): Maple and smokey BBQ

BURGERS

All our beef patties are locally sourced from Cape Byron Black Angus

The cattle are grass fed, free range & hormone free

The fresh salt air, rich red soil, warm daily temperatures and cool afternoon breeze of Byron Bay is the perfect climate to produce our unique full flavour burgers

Our burgers are served pink (unless you require it cooked through) on organic milk buns

Gluten free buns are also available upon request

Please advise your server of your burger option

BURGER IN A BOWL: Your favourite burger, no bun, extra salad

PULLED PIG: Slow smoked sticky pulled pork, tangy slaw, American cheddar, cajun onion rings & smoked jalapeno mayo

VEGO (GF AVAILABLE): Grilled halloumi, avo smash, onion, tomato, crisp lettuce, chilli & lime jam

KENTUCKY CHOOK: Southern fried chicken breast, tangy slaw, American cheddar, ketchup & smoked jalapeno mayo

CLASSIC (GF AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar & secret sauce

PREMIUM BURGER PACKAGE

\$49 p/p

SHARE STARTERS

SALT & PEPPER SQUID: With smoked jalapeno mayo & lemon

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

BUFFALO WINGS

Wings served with tangy ranch and tossed with your choice of sauce

SWEET JESUS (GF): Maple and smokey BBQ

BURGERS & DAWGS

All our beef patties are locally sourced from Cape Byron Black Angus

The cattle are grass fed, free range & hormone free

Our burgers are served pink (unless you require it cooked through) on organic milk buns

Gluten free buns are also available upon request

All our hot dogs are served in an organic sourdough bun

Served with fries to share

Please advise your server of your burger or dawg option

BURGER IN A BOWL: Your favourite burger, no bun, extra salad

PULLED PIG: Slow smoked sticky pulled pork, tangy slaw, American cheddar, cajun onion rings & smoked jalapeno mayo

VEGO (GF AVAILABLE): Grilled halloumi, avo smash, onion, tomato, crisp lettuce, chilli & lime jam

KENTUCKY CHOOK: Southern fried chicken breast, tangy slaw, American cheddar, ketchup & smoked jalapeno mayo

CLASSIC (GF AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar & secret sauce

SMOKEY SWINE DAWG: Chargrilled Chicago beef sausage, jack cheese, caramelised onion, bacon, pickle mayo & smokey BBQ sauce

HOT DIGETY: Chargrilled Chicago beef sausage, jack cheese, pickled mayo, ass burner sauce, caramelised onion & pickled jalapeno



The Loose Moose

TAP & GRILL HOUSE

DELUXE TAPAS PACKAGE

\$55 p/p

HALOUMI FRIES (GF):

Served with homemade chilli jam, lime yoghurt, pomegranate and fresh mint

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

SWEET JESUS BUFFALO WINGS (GF):

Wings tossed with maple and smokey BBQ 'Sweet Jesus' sauce and served with tangy ranch

LAMB RIBS:

Chargrilled & slow braised in our sticky rib sauce, served with pickled onion & herb salad

DRUNKEN PRAWNS:

Local king prawns cooked in pale ale with smokey bacon, sriracha & fresh herb butter, served with crusty bread

CHEF'S ASSORTED PIZZAS:

Chef's selection from our range of flat bread pizzas

GET LOOSE AT THE MOOSE

www.theloosemoose.com.au



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