

The Loose Moose



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TAP & GRILL HOUSE

BAR SNACKS

HAND COOKED TORTILLAS & DIPS (GF): Sour cream 4 Warm queso cheese 7 Spicy popper 7 Avo smash 6 Black bean salsa 4	6
EMPANADAS (3): Chilli con carne filling, sour cream, chilli salsa	14
CHEESEBURGER SPRING ROLLS (2): Secret sauce, ketchup, pickles Add Extra Spring Roll:	16 8
TIGER PRAWN SPRING ROLLS (3): Fragrant QLD prawn filling, chilli & lime jam	18
NEW ENGLAND BUG ROLL (1): Moreton Bay bug tails, lemon, dill & chive mayo, baby cos, sweet & tangy hot sauce	19
JALAPENO POPPERS: Beer battered jalapenos, sundried tomato & roasted pepper cream cheese, dukkha, tangy ranch & smoked paprika	18
SALMON CEVICHE (GF): Tomato, cucumber, pickled onion, mint, coriander, chilli & lime dressing, crispy tortillas	18
HALOUMI FRIES (GF): Homemade chilli jam, lime yoghurt, pomegranate & mint	25
SALT & PEPPER SQUID: Smoked jalapeno mayo & lemon	24
SAN CHOY BOW: Bangalow pork, shiitake mushrooms, ginger soy sauce, coriander, mint, chilli, peanuts, lettuce cups	25
KOREAN FRIED CHICKEN: Sweet & sour hot sauce, kewpie mayo, furikake & shallots	25
ASAHI PRAWNS (4): Beer battered Mooloolaba prawns, homemade tartare & lemon	27
3 AMIGOS SLIDERS: Pulled pig, Kentucky chook & Fisherman, all with tangy slaw & American cheddar	29
PULLED PORK NACHOS: Smokey pulled pork, Monterey Jack cheese, hand cooked tortillas, black bean salsa, avo smash, sour cream, shallots Add Ons: Slaw 3 Jalapenos 2	35
DRUNKEN PRAWNS (5): Mooloolaba prawns cooked in pale ale with smokey bacon, sriracha & fresh herb butter & served with crusty bread	32
LOADED FRIES: Beer battered fries tossed with Monterey Jack cheese, smothered in sticky pulled pork & tangy ranch Add Ons: Slaw 3 Avo 4 Sour cream 4 Jalapenos 2	35

BUFFALO WINGS

Wings served with tangy ranch and tossed with your choice of sauce	
SWEET JESUS (GF): Maple & smokey BBQ	20
KENTUCKY: Maple, bourbon, sriracha & smokey BBQ	20
FRANKS HOT SAUCE (GF): Premium blend of aged cayenne peppers	20
ASS BURNER (GF): Carolina Reaper chilli sriracha (Eat at own risk - this is the hottest chilli in the world!)	20
Add On: Blue Cheese Sauce	7
DAWGS	
All our hot dogs are served with a charred Chicago beef sausage & Jack cheese in an organic milk bun	
CAPTAIN AMERICA: Pickle mayo, ketchup, mustard, tangy slaw	22
HOT DIGETY : Pickle mayo, ass burner sauce, caramelised onion, pickled jalapeno	22
SMOKEY SWINE: Caramelised onion, bacon, pickle mayo, smokey BBQ sauce	23
JALAPENO POPPER: Queso cheese, bacon, jalapeno, caramelised onion, chilli sauce	23
TACOS	
FISH (2): Beer battered North Queensland barramundi, crisp lettuce, homemade tartare, chilli salsa	22
PORK (2): Sticky pulled pork, tangy slaw, pickled onion, sriracha	20
CHICKEN (2) (GF AVAILABLE): Grilled chicken, avo smash, chilli salsa, smoked jalapeno mayo, pickled onion	21
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Explore our other premium venues within THE GENNARI GROUP

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Add Extra Taco: 10

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Public Holiday surcharge: 15% | Sunday Surcharge: 10% | Electronic Payment Surcharges apply

BURGERS

All our beef patties are locally sourced from Cape Byron Black Angus. The cattle is grass fed, free range & hormone free. Our burgers are served pink (unless you require it cooked through) on organic milk buns, GF buns are available upon request.

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

KENTUCKY CHOOK (GF OR VEGAN AVAILABLE): Southern fried chicken breast,	
tangy slaw, American cheddar, ketchup, smoked jalapeno mayo	23

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

PERI PERI CHOOK (GF AVAILABLE): Grilled chicken tenderloin, peri peri glaze, tomato, onion, crisp lettuce, avocado, cheddar cheese, peri peri mayo

CLASSIC (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, secret sauce 23

HOT STUFF (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato,

crisp lettuce, American cheddar, sliced jalapenos, secret sauce, ass burner sauce 23

PHILLY CHEESE RIB: 9h Slow cooked beef rib, peppers, caramelised onion, BBQ sauce, jalapeno mayo, warm queso, cheese dipper

QUEENSLANDER (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, pineapple, beetroot, secret sauce

COWBOY (GF AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, bacon, secret sauce, smokey BBQ sauce 25

BIG BLUE (GF AVAILABLE): Byron beef, onion, tomato, crisp lettuce, sautéed mushrooms, gorgonzola, smoked jalapeno mayo

FISHERMAN: Beer battered Barramundi with cajun spices, tangy slaw, American cheddar, home made tartare sauce, smoked jalapeno mayo

BUILDBURADE YOURGERONS

		Extra Sauce	2	Onion Rings	4		
Pickles	1	Jalapenos	2	Bacon	4		
Vegan Cheese	1	Chilli Jam	3	Gluten Free Bun	4		
Egg	2	Vegan Chicken Patty	3	Mushrooms	5		
Beetroot	2	Vegan Beef Patty	3	Double Up	12		
Pineapple	2	American Cheddar	3	,			



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FROM OUR GRILL Our grill items are chargrilled to your liking and served with vine-ripened tomatoes & house made gravy			
300G SIRLOIN (GF) Pure Angus, premium 120 day grain fed; South East QLD			
220G EYE FILLET (GF) English Angus cross, premium pasture fed; Southern VIC			
300G RIB FILLET MB2+ (GF) English Angus cross, premium	120	day grain fed; Riverina NSW	49
400G WAGYU RUMP MB5+ (GF) Premium 360 day grain fed; Riverina NSW			64
Add On: Chargrilled Mooloolaba Prawns (GF)			
SAUCES Extra Gravy (GF) Mushroom gravy (GF) SIDES	3 5	Pepper gravy (GF) Blue cheese	5 7
Tangy slaw (GF) House salad (GF) Creamy mash potato (GF) Seasonal steamed veg (GF)	9 9 10 11	Beer battered fries, jalapeno mayo Sweet potato fries, jalapeno mayo (GF) Beer battered onion rings with ranch Four cheese Mac n cheese (GF)	12 12 12 12

FROM OUR SMOKER

All our smoked BBQ is smothered in our house rub, smoked low & slow whilst being basted with our secret sticky sauce

BEEF SHORT RIBS

1 rib 46 OR 2 ribs 90

Served with beer battered or sweet potato fries

½ rack 46 OR Full rack 88

Served with beer battered or sweet potato fries

BBO PLATTER 165

Full rack of pork ribs, 1 beef short rib, 4x pulled pork sliders and your choice of any 2 sides

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

FLAT BREAD PIZZA

Tomato, fior di latte mozzarella, basil, olive oil

MARGHERITA:

PEPPERONI: Spicy salami, mozzarella, fresh herbs, olive oil	24
CHILLI PRAWN: Mooloolaba king prawns, cherry tomatoes, mozzarella, fresh herbs, olive oil, lemon	27
CHEESEBURGER: Chargrilled Cape Byron Black Angus, mozzarella, American cheddar, secret sauce, pickles	27
Gluten Free Pizza Base - Add \$6	
SALADS	_
THAI POKE:	31
Grilled chicken, baby cos, slaw, aged basmati rice, Thai dressing, cherry tomatoes, cucumber, pickled onion, kewpie mayo, roasted peanuts, mint, coriander	
VEGAN POKE (VEGAN & GF) Grilled field mushrooms, baby cos, slaw, aged basmati rice, house dressing, cucumber cherry tomatoes, black bean salsa, pickled onion, avocado, vegan mayo, dukkha	2 9
SEAFOOD POKE: baby cos, slaw, aged basmati rice, ponzu dressing, wakame, pickled ginger,	

WHAT'S ON AT THE MOOSE? **MONDAY INDUSTRY NIGHT**

15% OFF THE BILL FOR ALL OUR FELLOW HOSPO WORKERS

(Proof of Employment will be required / Terms & Conditions apply)

cucumber, kewpie mayo, avocado, furikake with your choice of salt & pepper squid

MIDWEEK MADNESS

TUESDAY, WEDNESDAY, THURSDAY FROM 12PM - 5PM

Half priced baskets of buffalo wings / \$7 Tacos (min. of 2) \$7 tap beers / \$16 beer paddle (excluding Asahi & Rotational Beers)

(Terms & Conditions apply / Not available during holidays)

LIVE DJ & SAX AT THE ROOSEVELT LOUNGE FRIDAY & SATURDAY FROM 8PM **SUNDAY SESSION AT THE MOOSE** WITH LIVE MUSIC FROM 2PM #GETLOOSEATTHEMOOSE

OR salmon sashimi

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INE GOOD STOFF	
WAGYU BOLOGNAISE (GF AVAILABLE): Northern Rivers wagyu cooked slow in a rich roma tomato sauce with thyme & oregano, served with fettuccini & parmesan	37
SOUTHERN FRIED CHICKEN (GF): Chicken breast marinated in buttermilk dusted in southern spices served with creamy mash & gravy	38
FISH AND CHIPS: NT Barramundi, battered or grilled, served with beer battered fries, house salad, home made tangy tartare sauce, lemon	41
SOMETHING SWEET	
MEXICAN DEEP FRIED ICE CREAM: Vanilla bean ice cream, crispy cinnamon crumble, salted caramel sauce	18

BEER PADDLES

Choose between our tap beers to construct the perfect 4 glass paddle. All tasting glasses are 148ml (rotational beers & ginger beer are additional) 24

SLIDER BEER PADDLES

CHURROS: Served with cinnamon & Nutella

CHOCOLATE FONDANT: Vanilla bean ice cream, raspberries

Choose between our tap beers to construct the perfect 3 glass paddle. All tasting glasses are 148ml (rotational beers & ginger beer are additional) 44 Served with 3 sliders - Pulled Pig, Kentucky Chook & Fisherman

CHECK IN AT THE LOOSE MOOSE' AND TAG US IN YOUR PHOTOS!

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Having a party soon? May as well have it at the Moose! Check out our banquet menus online - www.theloosemoose.com.au