



# The Loose Moose

## TAP & GRILL HOUSE

DRINKS LIST



SCAN ME

### BAR SNACKS

- HAND COOKED TORTILLAS 6
- ADD DIPS (GF):
  - Sour cream 4 | Warm queso cheese 7 | Spicy popper 7
  - Avo smash 6 | Black bean salsa 4
- EMPANADAS (3): Chilli con carne filling, sour cream, chilli salsa 14
- CHEESEBURGER SPRING ROLLS (2): Secret sauce, ketchup, pickles 16  
Add Extra Spring Roll: 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: Aioli & 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
- CHARGRILLED PRAWNS (5) (GF): Garlic, olive oil, lemon, herbs, smoked chilli aioli 24
- 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 35  
Add Ons: Slaw 3 | Jalapenos 2
- DRUNKEN PRAWNS (5): Mooloolaba prawns, cloudy apple cider, smoky bacon, 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 35  
Add Ons: Slaw 3 | Avo 4 | Sour cream 4 | Jalapenos 2

### BUFFALO WINGS

- Wings served with tangy ranch and tossed with your choice of sauce
- SWEET JESUS (GF): Maple & smoky BBQ 21
- KENTUCKY: Maple, bourbon, sriracha & smoky BBQ 21
- FRANKS HOT SAUCE (GF): Premium blend of aged cayenne peppers 21
- MANGO HABANERO (GF): Tangy QLD mango, habanero, lime 21
- Add On: Blue Cheese Sauce 7

### DAWGS

- All our hot dogs are served with a Chicago beef sausage & Jack cheese in an organic milk bun
- CAPTAIN AMERICA: Pickle mayo, ketchup, mustard, tangy slaw 22
- NEW YORKER: Caramelised onion, habanero mustard, ketchup, sauerkraut 22
- SMOKEY SWINE: Caramelised onion, bacon, pickle mayo, smoky BBQ sauce 23
- THE KOREAN: Crispy battered sausage, Korean hot sauce, kewpie mayo, green onion 22

### 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 AND VEGAN AVAILABLE): Grilled chicken, avo smash, chilli salsa, smoked jalapeno mayo, pickled onion 21  
Add Extra Taco: 10

Explore our other premium venues within THE GENNARI GROUP



Proudly Operated by



### 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 23
- VEGO (GF AVAILABLE): Grilled haloumi, avo smash, onion, tomato, crisp lettuce, chilli & lime jam 22
- PERI PERI CHOOK (GF AVAILABLE): Grilled chicken tenderloin, peri peri glaze, tomato, onion, crisp lettuce, avocado, cheddar cheese, peri peri mayo 23
- 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, chilli sauce 23
- PHILLY CHEESE RIB: 9h slow cooked beef rib, peppers, caramelised onion, BBQ sauce, jalapeno mayo, warm queso, cheese dipper 24
- QUEENSLANDER (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, pineapple, beetroot, secret sauce 24
- COWBOY (GF AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, bacon, secret sauce, smoky BBQ sauce 25
- BIG BLUE (GF AVAILABLE): Byron beef, onion, tomato, crisp lettuce, sautéed mushrooms, gorgonzola, aioli 26
- FISHERMAN: Beer battered barramundi with cajun spices, tangy slaw, American cheddar, homemade tartare sauce, smoked jalapeno mayo 24

### ADD ONS

- Pickles 1
- Egg 2
- Beetroot 2
- Pineapple 2
- Extra Sauce 2
- Jalapenos 2
- Chilli Jam 3

### SUBSTITUTES

- American Cheddar 3
- Onion Rings 4
- Bacon 4
- Mushrooms 5
- Double Up 12
- Vegan Cheese 1
- Vegan Chicken Patty 3
- Vegan Beef Patty 3
- Gluten Free Bun 4

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



# The Loose Moose

## TAP & GRILL HOUSE

### DRINKS LIST



SCAN ME

### FROM OUR GRILL

Our grill items are chargrilled to your liking and served with vine-ripened tomatoes & house made gravy

300G SIRLOIN (GF) 46  
Pure Angus, premium 120 day grain fed; South East QLD

220G EYE FILLET (GF) 49  
English Angus cross, premium pasture fed; Southern VIC

300G RIB FILLET MB2+ (GF) 49  
English Angus cross, premium 120 day grain fed; Riverina NSW

400G WAGYU RUMP MB5+ (GF) 64  
Premium 360 day grain fed; Riverina NSW

300G PORK CUTLET (GF) 38  
Premium hormone free Bangalow pork; Northern NSW

Add On: Chargrilled Mooloolaba Prawns (GF) 16

### SAUCES

Extra gravy (GF) 3 Pepper gravy (GF) 5  
Mushroom gravy (GF) 5 Blue cheese 7

### SIDES

Tangy slaw (GF) 9 Beer battered fries, jalapeno mayo 12  
House salad (GF) 9 Sweet potato fries, jalapeno mayo (GF) 12  
Creamy mash potato (GF) 10 Beer battered onion rings with ranch 12  
Seasonal steamed veg (GF) 11 Four cheese mac n cheese (GF) 14

### 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

PORK RIBS 1/2 rack 46 OR full rack 88  
Served with beer battered or sweet potato fries

BBQ 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

MARGHERITA: 26  
Tomato, fior di latte mozzarella, basil, olive oil

PEPPERONI: 24  
Spicy salami, mozzarella, fresh herbs, olive oil

SEAFOOD: 27  
QLD Prawns, squid, garlic, chilli, cherry tomatoes, mozzarella, fresh herbs, olive oil, lemon

BBQ CHICKEN: 27  
Smokey BBQ sauce, pulled chicken, fior di latte, mozzarella, caramelised onion, aioli

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) 29  
Grilled field mushrooms, baby cos, slaw, aged basmati rice, house dressing, cucumber, cherry tomatoes, black bean salsa, pickled onion, avocado, vegan mayo, dukkha

SEAFOOD POKE: 31  
Baby cos, slaw, aged basmati rice, ponzu dressing, wakame, pickled ginger, cucumber, kewpie mayo, avocado, furikake with your choice of salt & pepper squid 34  
OR salmon sashimi 34

### 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)

#### 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

### THE GOOD STUFF

WAGYU BOLOGNAISE (GF AVAILABLE): 37  
Northern Rivers wagyu cooked slow in a rich roma tomato sauce with thyme & oregano, served with fettuccine & parmesan

SOUTHERN FRIED CHICKEN (GF): 38  
Chicken breast marinated in buttermilk dusted in southern spices served with creamy mash & gravy

FISH AND CHIPS: 41  
NT barramundi, battered or grilled, served with beer battered fries, house salad, home made tangy tartare sauce, lemon

### SOMETHING SWEET

MEXICAN DEEP FRIED ICE CREAM: Vanilla bean ice cream, crispy cinnamon 18  
crumble, salted caramel sauce

CHOCOLATE BROWNIE (GF): Warm walnut brownie, hot chocolate sauce, 17  
vanilla ice cream, strawberries

CHURROS: Served with cinnamon & Nutella 17

### 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

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