



# The Loose Moose

## TAP & GRILL HOUSE

DRINKS LIST



### SHARE PLATES

- CHEESEBURGER SPRING ROLLS (2): Secret sauce, ketchup, pickles \$14  
Add Extra Spring Roll: \$7
- NEW ENGLAND BUG ROLL (1): Moreton Bay bug tails, lemon, dill & chive mayo, baby cos, sweet & tangy hot sauce \$18
- JALAPENO POPPERS: Beer battered jalapenos, sundried tomato & roasted pepper cream cheese, dukkha, tangy ranch & smoked paprika \$18
- HALOUMI FRIES (GF): Homemade chilli jam, lime yoghurt, pomegranate & mint \$23
- CRYING TIGER BEEF: Seared Angus in lettuce cups with ginger soy dressing, chilli, roasted peanuts & Asian herbs \$19
- Add On: Chargrilled Mooloolaba Prawns (GF) \$14
- SALT & PEPPER SQUID: Smoked jalapeno mayo & lemon \$22
- 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
- LAMB RIBS: Chargrilled & slow braised in our sticky rib sauce, served with pickled onion & herb salad \$31
- PULLED PORK NACHOS: Smokey pulled pork, Monterey Jack cheese, hand cooked tortillas, black bean salsa, avo smash, sour cream, shallots \$34
- Add Ons: Slaw \$3 | Jalapenos \$2
- 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 \$35
- Add Ons: Slaw \$3 | Avo \$4 | Sour cream \$2 | Jalapenos \$2

### BUFFALO WINGS

- Wings served with tangy ranch and tossed with your choice of sauce
- SWEET JESUS (GF): Maple & smokey BBQ \$19
- KENTUCKY: Maple, bourbon, sriracha & smokey BBQ \$19
- FRANKS HOT SAUCE (GF): Premium blend of aged cayenne peppers \$19
- ASS BURNER (GF): Carolina Reaper chilli sriracha (Eat at own risk - this is the hottest chilli in the world!) \$19
- Add Ons: 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

### TACOS

- FISH (2): Beer battered North Queensland barramundi, crisp lettuce, homemade tartare, chilli salsa \$20
- PORK (2): Sticky pulled pork, tangy slaw, pickled onion, sriracha \$19
- CHICKEN (2) (GF AVAILABLE): Grilled chicken, avo smash, chilli salsa, smoked jalapeno mayo, pickled onion \$20
- Add Extra Taco: \$9.50

### BURGERS

- All our beef patties are locally sourced from Cape Byron Black Angus. The cattle is 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, 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 halloumi, avo smash, onion, tomato, crisp lettuce, chilli & lime jam \$22
- CRANBERRY CHOOK (GF AVAILABLE): Grilled chicken tenderloin, onion, tomato, crisp lettuce, Brie cheese, cranberry lime jam \$23
- CLASSIC (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, secret sauce \$22
- HOT STUFF (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, sliced jalapenos, secret sauce, ass burner sauce \$22
- FISHERMAN: Beer battered Barramundi with cajun spices, tangy slaw, American cheddar, home made tartare sauce, smoked jalapeno mayo \$24
- QUEENSLANDER (GF AND VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, pineapple, beetroot, secret sauce \$23
- COWBOY (GF AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, bacon, secret sauce, smokey BBQ sauce \$24
- BIG BLUE (GF AVAILABLE): Byron beef, onion, tomato, crisp lettuce, sautéed mushrooms, gorgonzola, smoked jalapeno mayo \$24

### BUILD YOUR OWN BURGERS

- |            |      |                     |     |                 |     |
|------------|------|---------------------|-----|-----------------|-----|
| Egg        | \$2  | Mushrooms           | \$5 | Vegan cheese    | \$1 |
| Beetroot   | \$2  | Extra sauce         | \$2 | Pickles         | \$1 |
| Pineapple  | \$2  | Onion rings         | \$4 | Jalapenos       | \$2 |
| Chilli jam | \$3  | American cheddar    | \$3 | Bacon           | \$4 |
| Double up  | \$12 | Vegan chicken patty | \$3 | Brie cheese     | \$4 |
|            |      | Vegan beef patty    | \$3 | Gluten Free bun | \$4 |

Explore our other premium venues within THE GENNARI GROUP



Proudly Operated by



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



# The Loose Moose

## TAP & GRILL HOUSE

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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) \$45  
Pure Angus, premium 120 day grain fed; South East QLD

220G EYE FILLET (GF) \$48  
English Angus, cross premium pasture fed; Riverina NSW

300G RIB FILLET MB2+ (GF) \$47  
English Angus cross, premium 120 day grain fed; North West TAS

Add On: Chargrilled Mooloolaba Prawns (GF) \$14

### 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) \$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

PORK RIBS 1/2 rack \$44 OR Full rack \$86  
Served with beer battered or sweet potato fries

BBQ PLATTER \$170  
1/2 rack of pork ribs, 1 beef short rib, lamb ribs, 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

CHILLI PRAWN: \$27  
Mooloolaba king prawns, cherry tomatoes, mozzarella, fresh herbs, olive oil, lemon

CHEESEBURGER: \$27  
Chargrilled Cape Byron Black Angus, mozzarella, American cheddar, secret sauce, pickles  
Gluten Free Pizza Base - Add \$4

### SALADS

SEAFOOD POKE: \$31  
Choice of salmon sashimi OR salt & pepper squid, baby cos, slaw, aged basmati rice, ponzu dressing, wakame, pickled ginger, cucumber, kewpie mayo, avocado, furikake

THAI POKE: \$31  
Choice of seared beef OR 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

### 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) / \$6 Spring Rolls (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): \$36  
Northern Rivers wagyu cooked slow in a rich roma tomato sauce with thyme & oregano, served with fettuccini & 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 crumble, salted caramel sauce \$18

CHOCOLATE FONDANT: Vanilla bean ice cream, raspberries \$18

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