

THE GOOD STUFF

WAGYU BOLOGNAISE (GF AVAILABLE): Northern Rivers wagyu cooked slow in a rich roma tomato sauce with thyme & oregano, served with fettuccine & 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, homemade tangy tartare sauce, lemon	42

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 Served with beer battered or sweet potato fries	1 rib 46 OR 2 ribs 90
PORK RIBS Served with beer battered or sweet potato fries	½ rack 46 OR full rack 88
BBQ PLATTER Full rack of pork ribs, 1 beef short rib, 4x pulled pork sliders and your choice of any 2 sides	165

SOMETHING SWEET

MEXICAN DEEP FRIED ICE CREAM: Vanilla bean ice cream, crispy cinnamon crumble, salted caramel sauce	18
CHOCOLATE BROWNIE (GF): Warm walnut brownie, hot chocolate sauce, vanilla ice cream, strawberries	17
CHURROS: Served with cinnamon & Nutella	17

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

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

#theloosemoose.gc



@theloosemoose.gc

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

FLAT BREAD PIZZA

MARGHERITA: Tomato, fior di latte mozzarella, basil, olive oil	26
PEPPERONI: Spicy salami, mozzarella, fresh herbs, olive oil	24
SEAFOOD: QLD Prawns, squid, garlic, chilli, cherry tomatoes, mozzarella, fresh herbs, olive oil, lemon	27
BBQ CHICKEN: Smokey BBQ sauce, pulled chicken, fior di latte, mozzarella, caramelised onion, aioli	27

SALADS

THAI POKE: Grilled chicken, baby cos, slaw, aged basmati rice, Thai dressing, cherry tomatoes, cucumber, pickled onion, kewpie mayo, roasted peanuts, mint, coriander	31
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 Add vegan chicken schnitzel 3 Add vegan beef patty 3	29
SEAFOOD POKE: Baby cos, slaw, aged basmati rice, ponzu dressing, wakame, pickled ginger, cucumber, kewpie mayo, avocado, furikake with your choice of salt & pepper squid OR salmon sashimi	31 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



TAP & GRILL HOUSE

TAKE ME HOME

TAKEAWAY MENU AVAILABLE 7 DAYS

LUNCH & DINNER
12PM - 10PM

(07) 5613 2356

OASIS SHOPPING CENTRE
75 SURF PARADE
BROADBEACH QLD 4218
www.theloosemoose.com.au

Don't feel like leaving the house?
Order in from:



UBER EATS

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 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: 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 Add Ons: Slaw 3 Jalapenos 2	35
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

BUFFALO WINGS

Wings served with tangy ranch and tossed with your choice of sauce	
SWEET JESUS (GF): Maple & smoky BBQ	22
KENTUCKY: Maple, bourbon, sriracha & smoky BBQ	22
FRANKS HOT SAUCE (GF): Premium blend of aged cayenne peppers	22
MANGO HABANERO (GF): Tangy QLD mango, habanero, lime	22
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	23
PORK (2): Sticky pulled pork, tangy slaw, pickled onion, sriracha	21
CHICKEN (2) (GF AVAILABLE): Grilled chicken, avo smash, chilli salsa, smoked jalapeno mayo, pickled onion	22
Add Extra Taco:	10

PLANT POWERED

NOTORIOUS V.E.G. BURGER (GF): Plant based beef patty, vegan cheese, avo smash, beetroot, crisp lettuce, tomato, onion, aioli, toasted bun	27
FEATHER FREE CHOOK BURGER: Plant based chicken schnitzel, vegan cheese, pineapple, crisp lettuce, tomato, onion, peri peri mayo, toasted bun	26
OTHER VEGAN BURGERS AVAILABLE: CLASSIC / QUEENSLANDER / KENTUCKY CHOOK / HOT STUFF	
NO MEAT AMIGO TACOS (2) (GF AVAILABLE): Plant based ground beef, Mexican spice, black beans, avo smash, crisp lettuce, chilli salsa, pickled onion, vegan crema, coriander	23
Add Extra Taco:	11

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 OR VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, secret sauce	23
HOT STUFF (GF OR 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 OR 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,	24

ADD ONS

Pickles	1	American Cheddar	3
Egg	2	Onion Rings	4
Beetroot	2	Bacon	4
Pineapple	2	Mushrooms	5
Extra Sauce	2	Chilli Jam	3
Jalapenos	2	Double Up	12

SUBSTITUTES

Vegan Cheese	1
Vegan Chicken Schnitzel	3
Vegan Beef Patty	3
Gluten Free Bun	4

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