

RAR SNACKS

Che Loose Iloose



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DAN SNACKS	
HAND COOKED TORTILLAS ADD DIPS (GF):	6
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 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 & 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	ce 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 of	nion 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,	23
vegan crema, coriander Add Extra Taco:	11

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

tangy slaw, American cheddar, ketchup, smoked jalapeno mayo **PULLED PIG:** Slow smoked sticky pulled pork, tangy slaw, American cheddar, 23

cajun onion rings, smoked jalapeno mayo

KENTUCKY CHOOK (GF OR VEGAN AVAILABLE): Southern fried chicken breast,

crisp lettuce, chilli & lime jam PERI PERI CHOOK (GF AVAILABLE): Grilled chicken tenderloin, peri peri

VEGO (GF AVAILABLE): Grilled haloumi, avo smash, onion, tomato,

glaze, tomato, onion, crisp lettuce, avocado, cheddar cheese, peri peri mayo CLASSIC (GF OR VEGAN AVAILABLE): Byron beef, onion, pickles, tomato, crisp lettuce, American cheddar, secret sauce

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

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

QUEENSLANDER (GF OR 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, smoky BBQ sauce

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

FISHERMAN: Beer battered barramundi with cajun spices, tangy slaw, American cheddar, homemade tartare sauce, smoked jalapeno mayo

ADD ONS

SUBSTITUTES

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Pickles	1	American Cheddar	3	Vegan Cheese	1	
. gg	2	Onion Rings	4	Vegan Chicken Schnitzel	3	
Beetroot	2	Bacon	4	Vegan Beef Patty	3	
Pineapple	2	Mushrooms	5	Gluten Free Bun	4	
xtra Sauce	2	Chilli Jam	3			
lalapenos	2	Double Up	12			



Che Loose Moose



TAP & GRILL HOUSE

FROM OUR GR Our grill items are chargrilled vine-ripened tomatoes & hous	LL to you ee mad	r liking and served with e gravy	
300G SIRLOIN (GF) Pure Angus, premium 120 da	y grair	n fed; South East QLD	46
220G EYE FILLET (GF) English Angus cross, premium	n pastu	re fed; Southern VIC	49
300G RIB FILLET MB2+ (GF) English Angus cross, premium	າ 120 ເ	day grain fed; Riverina NSW	49
400G WAGYU RUMP MB5+ (Premium 360 day grain fed; R	(GF) Riverin	a NSW	64
300G PORK CUTLET (GF) Premium hormone free Banga	alow p	ork; Northern NSW	38
Add On: Chargrilled Mooloola	ba Pra	wns (GF)	16
SAUCES Extra gravy (GF) Mushroom gravy (GF) SIDES	<i>3 5</i>	Pepper gravy (GF) Blue cheese	5 7
Tangy slaw (GF) House salad (GF) Creamy mash potato (GF) Seasonal steamed veg (GF)	10 10 11 12	Beer battered fries, jalapeno mayo Sweet potato fries, jalapeno mayo (GF) Beer battered onion rings with ranch Four cheese mac n cheese (GF)	13 13 13 15

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 ½ rack 46 OR full rack 88

Served with beer battered or sweet potato fries

BBQ PLATTER

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	Gluten Free Pizza Base - Add \$6
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	27 , fresh herbs, olive oil, lemon
BBQ CHICKEN: Smokey BBQ sauce, pulled chicken, fior di latte, mozzarella, d	27 caramelised onion, aioli

SALADS

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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	29 r,
Add vegan chicken schnitzel 3 Add vegan beef patty SEAFOOD POKE:	3
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

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 sale homemade tangy tartare sauce, lemon	42 ad,
SOMETHING SWEET	
SOMETHING SWEET	
MEXICAN DEEP FRIED ICE CREAM: Vanilla bean ice cream, crispy cinnamon crumble, salted caramel sauce	18
MEXICAN DEEP FRIED ICE CREAM: Vanilla bean ice cream, crispy cinnamon	18 17

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

#theloosemoose.gc



Choose between our tap beers to construct the perfect 4 glass paddle.

Choose between our tap beers to construct the perfect 3 glass paddle.

All tasting glasses are 148ml (rotational beers & ginger beer are additional)

All tasting glasses are 148ml (rotational beers & ginger beer are additional)

Served with 3 sliders - Pulled Pig, Kentucky Chook & Fisherman

SLIDER BEER PADDLES



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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