

# little THE goose

## BISTRO

### STARTERS

	M	NM
GARLIC BREAD (V)	6	8
BACON AND CHEESE GARLIC BREAD	9	11
CHEESEY PIZZA BREAD (V) Housemade napoli sauce, parmesan, mozzarella and bocconcini cheeses topped with fresh basil	8	10
COB LOAF (V) Crisp baked cob loaf served with fresh housemade dips	11	13

### ENTRÉES

GARLIC PRAWNS (GF) Succulent prawns in creamy garlic sauce served over steamed rice	15	17
SALT AND PEPPER CALAMARI Tender calamari in housemade salt and pepper seasoning, flash-fried and served with a zesty orange-chilli dipping sauce	14	16
ARANCINI BALLS (V) Chef's housemade roasted pumpkin, herb and parmesan risotto balls, resting on rocket leaves drizzled with balsamic glaze	9	11
SALMON SKEWERS (GF) Dukkah-encrusted salmon pieces served on crisp cos lettuce with shaved parmesan, drizzled with hollandaise	15	17
POTATO WEDGES (V) Served with sour cream and sweet chilli sauce	9	11
POTATO CHIPS (V) Seasoned chips	7	9
SWEET POTATO FRIES (V) Seasoned with sea salt	9	11

### PASTA and SALADS

GARLIC PRAWN FETTUCCINE Plump prawns simmered in a garlic and cream sauce tossed through fettuccine, finished with baby spinach and shaved parmesan	20	23
GOOSIES SIGNATURE RISOTTO (GF) (V) Roasted sweet potato and pumpkin folded through a creamy risotto, finished with fresh herbs, baby spinach and shaved parmesan	17	20
TRADITIONAL CAESAR SALAD (GF available on request) Fresh cos leaves, crispy bacon, shaved parmesan and crunchy croutons in a housemade dressing, finished with a poached egg	17	20
RAINBOW VEGGIE SALAD (GF) (VEG) Roasted sweet potato, pumpkin, beetroot and quinoa tossed through fresh salad leaves, finished with a tomato-infused salad dressing	15	18
ADD CHICKEN   SALT AND PEPPER CALAMARI   PRAWNS	7	7

### OUT OF THE OCEAN

FISH - GRILLED, CRUMBED OR BATTERED Cape Haddie hake, served with crunchy chips and fresh salad, housemade tartare sauce and lemon	20	23
ATLANTIC SALMON (GF) Crispy-skin Atlantic salmon, served with sweet potato chips and mini caesar salad	24	27
BARRAMUNDI Crispy-skin barra topped with a citrus chermoula, served with beer-battered chips and garden salad	30	33
SEAFOOD RISOTTO (GF) Prawns, calamari, fish, scallops and mussels tossed through a creamy white wine risotto, finished with baby spinach and steamed greens	25	28
SEAFOOD PLATE Battered flathead, herb-grilled mussels, salt and pepper calamari, battered prawns, served with beer-battered chips and fresh salad	26	29

### KIMBERLEY RED BEEF

From the prime cattle country of the Kimberley Red producing deep, authentic flavours which are unrivalled in uniqueness and consistency. This beef of distinction is a result of decades of careful selection, years of nurturing and months of fine-tuning the nutrition, before undergoing weeks of ageing, to deliver the ultimate in flavour and fine texture.

**All steaks are served with a choice of mash and veg or chips and salad and your choice of sauce**

200g KIMBERLEY RED RUMP (GF)	24	27
400g KIMBERLEY RED RUMP (GF)	32	35
300g KIMBERLEY RED RIB FILLET (GF)	38	41
CRUMBED RIB FILLET (GF) Rib fillet crumbed and fried to a crispy finish	20	23

### THE HEN HOUSE

	M	NM
SCHNITTY Housemade schnitty served with crunchy chips, fresh salad and gravy	20	23
SUBSTITUTE MASH AND VEG <b>ADD</b>	2.5	2.5
PARMI The schnitty topped with napoli sauce, shredded ham, melted mozzarella and parmesan blend, served with crunchy chips and fresh salad	23	26
SUBSTITUTE MASH AND VEG <b>ADD</b>	2.5	2.5
CHICKEN KIEV Housemade classic served with a garlic cream sauce, crunchy chips and fresh salad	23	26
SUBSTITUTE MASH AND VEG <b>ADD</b>	2.5	2.5
LEMON AND THYME GRILLED (GF) 200g chicken breast supreme marinated in lemon and thyme, and grilled, served with crunchy chips and fresh salad	20	23
SUBSTITUTE MASH AND VEG <b>ADD</b>	2.5	2.5
CHICKEN CAMEMBERT (GF) 200g chicken breast supreme filled with asparagus and camembert, served on a creamy macs with steamed greens and hollandaise	27	30

### TWO LITTLE PIGS

PORK LOIN Tender loin topped with a seeded mustard crust and grilled, served with gingered sweet potato, steamed vegetables and honey mustard sauce	27	30
PORK BELLY (GF) Crispy-skin pork belly atop sweet potato mash, steamed greens, with a tangy plum citrus sauce and housemade apple chutney	27	30

### SIDES\*

Available for purchase with a main meal

MASH	2.5	CHIPS	3
VEG	2.5	GREEN SALAD	3
MASH AND VEG	4	CAESAR SALAD	3
CHIPS AND SALAD	4	SWEET POTATO CHIPS	4
CHIPS AND VEG	4		
SAUCES - Mushroom, Dianne, Pepper, Gravy, Hollandaise, Aioli, Garlic Cream, Tartare			2

\*All sides are gluten free except caesar salad which can be gluten free on request

### TOPPERS

S&P CALAMARI	6	BATTERED PRAWNS	8
GARLIC PRAWNS	7		

### SAUCES (GF)

GRAVY	2	DIANE	2
MUSHROOM	2	HOLLANDAISE	2
PEPPER	2	CREAMY GARLIC	2

### PIZZA

BBQ CHICKEN & BACON Chicken, bacon, onion and cheese on a BBQ sauce base	17	20
HAWAIIAN Ham, pineapple and cheese on a napoli sauce base	17	20
MEAT LOVERS Ham, salami, pepperoni, beef and cheese on a BBQ sauce base	17	20
VEGETARIAN (V) Capsicum, onion, mushrooms, olives, tomato, pineapple and cheese on a tomato sauce base	17	20
SUPREME Ham, pepperoni, capsicum, onion, mushrooms, olives, pineapple and cheese on a BBQ sauce base	17	20

### KIDS

(12 years and under)

Includes either a drink OR ice-cream

CHICKEN   STEAK   FISH Grilled or Crumbed, served with chips and tomato sauce	10	13
FETTUCCINE BOLOGNESE Topped with grated cheese		

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==== BISTRO ====

## LUNCH

Monday - Saturday

12.00pm - 2.00pm

Sunday

11.30am - 2.00pm

## DINNER

Sunday - Wednesday

6.00pm - 8.00pm

Thursday - Saturday

5.30pm - 8.30pm

[www.goosies.com.au](http://www.goosies.com.au)

## NIGHTLY SPECIALS

### MONDAY \$12 Roast Night

Choice of 2 roasts served with roast vegetables and gravy

### TUESDAY \$15 Ribs Night

BBQ Beef ribs in a smokey barbeque sauce, served with baked jacket potato with sour cream and chives, corn cob and crunchy slaw

### WEDNESDAY \$20 Wagyu Wednesday

200g Wagyu rump, cooked to your liking with topper of the day, served with crunchy slaw and chips  
(see specials board for topper of the day)

### THURSDAY \$18 Parmie Night

See Specials Board for weekly selections

### SUNDAY \$15 British Fish n Chips

Fish of the Day served with chips, mushy peas and a traditional British mild curry sauce

