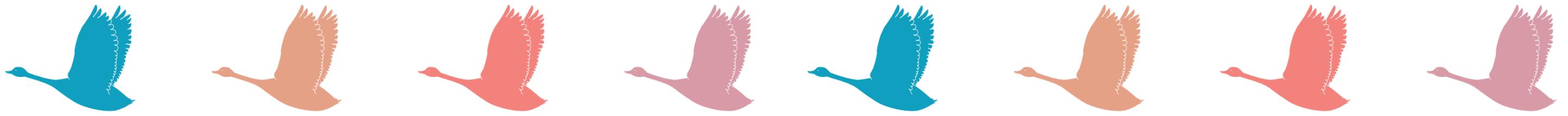
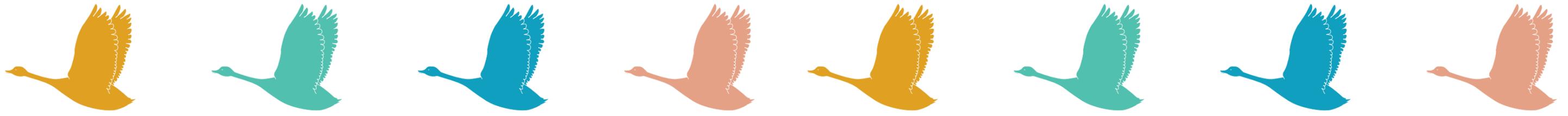


**THE GOOSE  
MENU**





## THE GOOSE BEACH BAR AND KITCHEN

Instagram: @goosebeachbarkitchen  
Facebook: /thegoosebeachbarkitchen

gf gluten free gfo gluten free option v vegetarian ve vegan

### BREAKFAST 7:00am – 11:30am

<b>Eggs your way gfo.</b>	12.5
Wood fired toast.	
Add bacon	18
<b>Big Breakfast gfo.</b>	28
Smoked rib bacon, chipolatas, herb & garlic tomatoes, harissa potatoes, braised mushroom, eggs.	
<b>Smashed Avocado v, gfo.</b>	21
Marinated heirloom tomatoes, poached eggs, feta, dukkah, wood fired toast.	
<b>Eggs Hollandaise gfo.</b>	
Spinach	21
Smoked rib bacon	22
Smoked salmon	23
<b>Plantagenet Pork Belly gf.</b>	24
12 hour cooked, charred greens, poached eggs, honey soy sesame dressing.	
<b>House Toasted Muesli v, gf.</b>	14
Gluten free oats, nuts & seeds, dried fruit, greek yoghurt, local honey.	
<b>Woodfired Parcel v.</b>	18
Kefalograviera cheese, egg, roast capsicum walnut muhamara.	
<b>Crepes v, gf.</b>	20
Strawberries, vanilla cream, mint, macadamia nuts.	
<b>Fruit and Nut Toast v.</b>	12
Banana, honey.	

### EXTRAS

Smoked rib bacon *gf* 5.5 Smashed avocado *gf* 5.5  
Buttered spinach *gf* 5.5  
Braised field mushrooms *gf* 4.5  
Crispy harissa potatoes *gf* 4.5  
Wood roast herb & garlic tomatoes *gf* 4.5  
Egg your way *gf* 3 Wood fired toast *gf* 3

### ALL DAY SHARE PLATES

7:00am – close

<b>Terracotta Baked Bread v.</b>	12
Rosemary & sea salt focaccia, garlic butter.	
<b>Mushroom Arancini v.</b>	16
Kale & cashew pesto.	
<b>Pork Hock Terrine gfo.</b>	18
Mustard butter, tomato chutney, pickled peppers, wood fired toast.	
<b>Potato &amp; Pea Pakora ve, gf.</b>	16
Crisp chickpea batter, lightly spiced, coriander relish.	
<b>Soup of the Day v, gfo.</b>	16
Chefs soup of the day, warm gruyère cheese profiteroles.	
<b>Chicken Drumettes gf.</b>	18
Portuguese marinated, wood fired, lemon.	
<b>Buratta v, gfo.</b>	19
Marinated heirloom tomatoes, basil, buffalo burrata, wood fired bread.	
<b>Pumpkin Falafel ve, gf.</b>	17.5
House made hummus, dukkah seasoning, pickles, warm flat breads.	
<b>Fish Wings gf.</b>	20
Salt & szechuan pepper wings, tamarind.	
<b>Pork Belly Slider</b>	22.5
Wood fired pork belly, house bbq, slaw. 3 per serve.	

### CHARCUTERIE FOR 2 gfo.

Prosciutto, salami, ox tongue, pickles, chicken parfait, guindilla peppers, Fremantle sardines, octopus, hummus, cheddar cheese, wood fired bread.

\$58

<b>Cheese gfo.</b>	
50g portion, oat cakes, lavosh, wood fired bread, chutney, fruit.	
<b>Margaret River reserve brie</b> – cows, soft, creamy.	
<b>Maffra cheddar</b> – cows, hard, buttery.	
<b>Roquefort</b> – sheeps, blue, strong.	
For one	14
For two	24
For three	30

### SIDES

Beer battered chips, aioli 10  
Green leaf salad *gf* 10  
Eggplant, zucchini bake, herb cream *gf* 10  
Crispy potatoes, cumin salt, harrisa aioli *gf* 10

### SEAFOOD PLATES

11:30am – close

<b>Fish &amp; Chips gfo.</b>	26
Beer battered or grilled, fries, green salad, tartar & lemon.	
<b>Fremantle Swordfish Two Ways gf.</b>	21.5
Tataki loin, cured & smoked belly, soy ginger dressing, avocado puree, radish, coriander.	
<b>Calamari Salad gf.</b>	24
Satay, bean shoots, herbs, toasted coconut.	
<b>Crab Linguini</b>	32
Shark Bay crab, chilli white wine, garlic, parsley.	
<b>The Goose Seafood Chowder</b>	34
Mussels, smoked salmon, barramundi, prawns, white wine cream, wood fired bread.	
<b>WA Barramundi gf.</b>	34
Potato & pumpkin yellow curry, toasted coconut, green bean herb salad, grilled lime.	
<b>Fish of the Day gf.</b>	MP
Whole wood fire roasted fish (fish only) walnut & coriander dressing, charred lemon.	

### SEAFOOD PLATTER FOR TWO

Natural oysters, salmon roe, swordfish, avocado, soy ginger dressing, pickled Fremantle sardines, Shark Bay whiting, salt & pepper barramundi wings, wood roast tiger prawns with nduja, ½ shell scallops with garlic butter, potato scallops, bean shoot toasted coconut herb salad.

\$85

### MAIN PLATES

11:30am – close

<b>Confit Onion Tart v.</b>	27.5
Salad of baby gem, parsley, shaved manchego, sweet & sour currant dressing.	
<b>Roast Cauliflower Salad v, ve, gf.</b>	28
WA quinoa, sumac, pepitas, currants, almonds, mint, parsley, tarator, pomegranate.	
<b>Lamb Shoulder gfo.</b>	34
Slow cooked lamb shoulder, ras el hanout spiced tomato and eggplant, sumac labneh, fried capers, warm flat breads.	
<b>Duck Wellington</b>	36
Confit duck, spinach & prosciutto, beetroot, candied walnut, witlof, sweet mustard.	
<b>14 Hour Beef Brisket gf.</b>	38
Grilled broccolini, roast onion, crispy potatoes, red wine jus.	
<b>Roast ½ Chicken gfo.</b>	34
Potato 'dauphine', peas, baby carrots, pancetta, white wine cream.	

### WOOD FIRED PIZZA

11:30am – close

<b>Margarita Pizza v.</b>	22
Tomato, fior de latte, basil.	
<b>Diavola Pizza</b>	24
Spicy salami, fresh chilli, mozzarella.	
<b>Capriccioso Pizza</b>	26
Ham, artichoke, olive, mozzarella.	
<b>Pizza Additions</b>	
Chicken	4
Prawns	5
Pepperoni	5

### HOT DRINKS

<b>Coffee</b>	
Long Black	3.8
Latte	4.1
Cappuccino	4.1
Flat White	4.1
Hot Chocolate	4.1
<b>Tea</b>	
Lemongrass & Ginger	4.5
Peppermint	4.5
Sencha Green	4.5
Chai	4.5
Earl Grey	4.5
English Breakfast	4.5

*milk varieties* – bannister downs, bonsoy, milk lab almond & lactose free.

### COLD DRINKS

<b>Juice</b>	
Cloudy Apple	4.5
Cranberry	5.5
Guava	5.5
Orange	4.5
Pineapple	4.5
Tomato	4.5
Pink Grapefruit	5.5
<b>Organic Remedy Kombucha</b>	
Ginger Lemon	6
Raspberry Lemonade	6
Apple Crisp	6
Cherry Plum	6

### BREAKY COCKTAILS

<b>Gin Cooler</b>	15
Gin, limoncello, st germain elderflower, fresh lemon juice, mint, soda.	
<b>Rusty Pearl</b>	14
Sparkling moscato, amaro, rosemary, lemon zest.	
<b>Bloody Mary</b>	15
Vodka, worchestershire, tabasco, celery, tomato, lemon, salt, pepper.	
Add smoked vodka	18