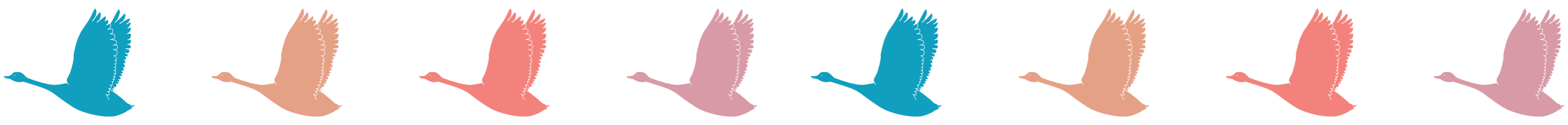
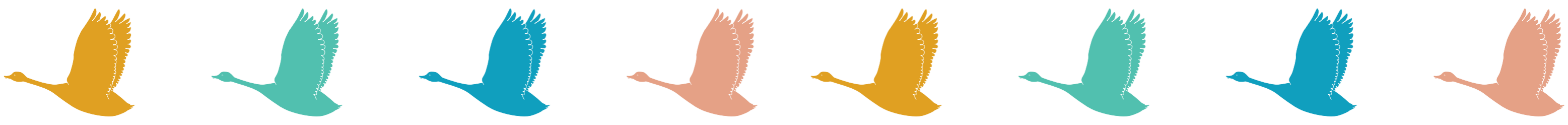


**THE GOOSE
MENU**





BREAKFAST

7:30am – 11:30am

Eggs your way gfo.	12.5
Wood fired toast.	
Add bacon	+5
Truffled eggs	28
Scrambled eggs, toasted house made brioche, aged cheddar shaved, WA truffle	
Big breakfast gfo.	28
Smoked rib bacon, grilled chorizo, herb & garlic tomatoes, harissa potatoes, braised field mushrooms, eggs	
Smashed avocado v, gfo.	24
Marinated heirloom tomatoes, avocado, poached eggs, goats feta, hazelnut & sesame dukkah, wood fired toast	
Eggs hollandaise gfo.	21
Spinach	22
Smoked rib bacon	23
Smoked salmon	
Slow cooked pork belly gf.	24
WA 12 hour master stock cooked pork belly, char grilled greens, honey soy sesame dressing, poached eggs	
House toasted muesli v, gf.	14
Maple toasted gluten free oats, nuts & seeds, seasonal fresh fruit, greek yoghurt, local honey	
Woodfired parcel v.	18
Turkish style pizza parcel, kefalograviera cheese, wood roast pumpkin, pomegranate, fennel salad	
Add an egg	+3
Add grilled chorizo	+5.5
Indonesian fried rice	22
Fragrant spiced rice, cherry tomatoes, sliced cucumber, green bean, herb, toasted coconut salad, fried egg, crispy onions	
Add fried chicken	+5
Crepes v, gf.	20
Wood roast pears, salted caramel sauce, fennel sugar, toasted macadamia nuts, mascarpone cream	

EXTRAS

Smoked rib bacon gf 5.5	Smashed avocado gf 5.5
Buttered spinach gf 5.5	Grilled chorizo 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 gfo 3

ALL DAY SMALL/SHARING PLATES

7:00am – close

Natural oysters	5 each
½ shell oysters, salmon roe, soy, ginger, coriander dressing (24 ½ doz)	
House baked bread v.	12
Rosemary & sea salt loaf, garlic butter	
Chicken liver parfait gfo.	16
Chicken liver parfait, toasted house brioche, sauterne jelly	
Potato & pea pakora ve, gf.	16
Lightly spiced chickpea batter with potato, peas & onion, coriander relish, tamarind, stem ginger	
Soup of the day v, gfo.	16
Chefs soup of the day, garlic wood fired bread	
Chicken drumettes gf.	18
Portuguese marinated & wood fired chicken, charred lemon	
Pumpkin falafel ve, gf.	17.5
Chickpea, tahini hummus, hazelnut sesame dukkah, pickled guindilla chillies, warm flat breads	
Pulled pork sliders	22.5
Smoked pork shoulder sliders, house coffee bbq sauce, cider slaw	
Wood roast tiger prawns gf.	27
Shark Bay tiger prawns (6) with Nduja, harissa aioli, charred lemon	

GOOSE SHARE PLATTER FOR 2

gfo.

Coffee glazed pork ribs, crispy harissa potatoes, cider slaw, ox tongue, guindilla peppers, Salami, Fremantle sardines, octopus, hummus, Margaret River reserve brie, wood fired bread, lavosh cracker

65

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

SIDES

Beer battered chips, aioli	10
Green leaf salad	gf 10
Roast sprouts with maple prosciutto crumbs	gf 10
Crispy potatoes, cumin salt, harrisa aioli	gf 10

SEAFOOD PLATES

11:30am – close

Fish & chips gfo.	26
Beer batter or grilled, fries, green salad, tartar & lemon	
Fremantle swordfish two ways gf.	22
tataki loin, cured & smoked belly, soy ginger dressing, avocado puree, radish, coriander	
Squid salad gf.	24
Fried squid with satay sauce, bean shoot, herb, chilli, toasted coconut salad, crispy onion	
Crab linguini	36.5
Shark bay blue swimmer crab, fennel, chilli, white wine cream sauce, parsley & rocket, charred lemon	
The Goose seafood chowder gfo.	34.5
Australian seafood chowder, mussels, clams, scallop, barramundi, smoked salmon, prawns in a rich sauce, wood fired bread	
WA Barramundi gf.	36
Fillet of wood roast West Australian Barramundi, potato & pumpkin yellow curry, toasted coconut, green bean herb salad, roast lime, crisp fried onions	
Fish of the day gf.	MP
Whole wood roast fish of the day, walnut & coriander dressing, charred lemon	

SEAFOOD PLATTER FOR 2

Natural oysters, salmon roe, sword fish, avocado, soy ginger dressing, pickled Fremantle sardines, Shark bay whiting, crisp fried calamari with satay sauce, nduja roast tiger prawns, ½ shell scallops with garlic butter, potato scallops, Bean shoot toasted coconut herb salad

85

MAIN PLATES

11:30am – close

Mushroom risotto v, gf.	28
Braised medley of mushrooms in creamy risotto rice, artichoke crisps, shaved parmesan and cress	
Add truffle	+10
Roast cauliflower salad ve, gf.	28
WA quinoa, pepitas, currants, almonds, roast cauliflower, radish, mint, parsley & tarator sauce	
Lamb shoulder	34
Slow cooked lamb shoulder, ras el hanout spiced tomato and eggplant, sumac labneh, fried capers, chickpea chips	
Duck wellington	38
Confit duck, glazed pastry shell, spinach, field mushroom duxelle, prosciutto, roast celeriac, carrots, brussels sprouts truffle jus	
14 hour beef brisket gf.	38
Slow roast WA point end brisket, grilled broccolini, roast onion, crisp fried potatoes, red wine jus	
Smoked chicken gf.	34
Smoked half chicken with pomegranate & honey glaze, sumac roast pumpkin, fennel & freekah salad, walnut, coriander dressing	

WOOD FIRED PIZZA

11:30am – close

Margarita v.	22
Tomato, mozzarella, basil	
Diavola	24
Spicy salami, fresh chilli, mozzarella	
Capriccioso	26
Ham, artichoke, olive, mozzarella	
Pizza additions	
Chicken	+4
Prawns	+5
Pepperoni	+5

HOT DRINKS

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

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

COLD DRINKS

Juice	
Cloudy Apple, Orange, Pineapple, Tomato	4.5
Cranberry, Guava, Pink Grapefruit	5.5
Remedy organic kombucha	6
Ginger Lemon, Raspberry Lemonade, Apple Crisp, Cherry Plum	

Milk shakes & Iced coffee
Available in multiple flavours

BREAKY COCKTAILS

Espresso Martini	17
Drambuie, Mozart chocolate liquor, cape effect espresso, baileys & hazelnut cream	
Bloody mary	15
Vodka, worchestershire, tabasco, celery, tomato, lemon, salt, pepper	
Add smoked vodka	+3

15% Public Holiday Surcharge Applies

gf gluten free gfo gluten free option
v vegetarian ve vegan

@goosebeachbarkitchen
 /thegoosebeachbarkitchen