



the loose goose

Welcome to The Loose Goose

Here is a little information on us:

The Loose Goose opened on Thursday, 13th January 2011.

The name came about from a Nursery Rhyme Lucy Goosey and a few too many glasses of wine later,
The Loose Goose was born.

The Loose Goose uses the freshest produce available to ensure the quality of our food is at a
very high standard.

Carl and Erin have been here from the start and continue to have wonderful support from our locals.
We are a Husband and Wife Team with a young exciting group of staff.

Meet the Front of House Team : Erin, Samantha, Melanie, Alana, Lily, Isaiah & Danielle

Meet the Kitchen Team : Carl, Matt, Tyrone, Alex, Beau & Sebastian

We pride ourselves on our efficient service and excellent food. The best part of owning this business is the
locals that keep us going, as well as the beautiful atmosphere and friendly faces that we see on a daily basis.

We offer a boutique style wedding venue in the heart of the Sunshine Coast. Whether you are planning an
Intimate Wedding, a Cocktail Style Reception or a Formal Sit Down Dinner,
We can accommodate your needs.

We provide a variety of wedding and function packages and can host up to 120 guests
-for more details please ask any of our staff-

Thank you for dining with us





Breads

House-Made Foccacia with Roast Garlic & Herb	1 dip	12
with Olive Oil & Balsamic	2 dips	14
with Red Wine & Onion Whipped Butter	3 dips	16
Bruschetta of Heirloom Tomato, Balsamic Reduction, Roquette Pesto & Goats Cheese		16
<i>(Gluten Free option available)</i>		

Oysters

		<u>1/2</u>	<u>DOZ</u>
	‘Freshly Shucked Premium Oysters’		
Natural		GF 22	37
Kilpatrick		GF 24	39

Entrees

Braised Beef & Ginger Wonton with Coriander, Slow Cooked Egg, Broth		19
1/2 Shell Scallops with Herb Crust & Lemon	GF	20
Duck Pate with Duck Fat Toast, Orange Marmalade		18
<i>(Gluten Free option available)</i>		
Twice Baked Three Cheese Soufflé with Pumpkin & Truffle Cream	GF	19
Squid Ink Pasta with Prawns, Chilli, Garlic, Capers & Salsa Verde		22
Charred Spatchcock with Pancetta, Mushrooms, Roast Onion & Jus	GF	20



Mains

Spiced Honey Duck Breast with Minted Peas, Asparagus, Leaf Salad & Labneh	GF	35
Braised Beef Cheek with House Made Gnocchi & Gremolata		34
Barramundi with Yellow Coconut Sauce, Cous Cous, Coriander & Asian Greens		35
Risotto with Calamari, Prawns, Scallops & Smoked Barramundi Creme Fraiche	GF	35
300g Char Grilled Rib Fillet - we suggest medium or more		36
200g Eye Fillet - we suggest medium - rare		43
both served with Onion Puree, Roast Potato, Pickled Eschallots, Crispy Onion Rings & Jus	GF	
Pork Belly with Pork Croquette, Cauliflower Puree, Roasted Florets & Crackle	GF	34

Side Orders

Chips with Tomato Sauce & Aioli	GF	7
Creamy Mash Potato	GF	7
Steamed Green Vegetables with Truffle Vinaigrette	GF	9
Pumpkin, Pine Nut, Goats Cheese & Roquette Salad with Mustard Dressing	GF	8



Vegetarian Menu

	E M	
Bruschetta of Heirloom Tomato, Balsamic Reduction, Goats Cheese & Roquette Pesto <i>(Gluten Free / Vegan option available)</i>	16	
Frittata with Pumpkin, Pine Nut & Roquette Salad, Onion Puree, Onion Rings	GF	23
Twice Baked Three Cheese Soufflé with Pumpkin & Truffle Cream	GF	19
Risotto of Cauliflower, Crispy Florets & Peas	GF	18 26
House Made Gnocchi with Mushrooms, Truffle Cream & Porcini Crumb		16 24
Cous Cous with Asian Greens, Yellow Coconut Sauce & Coriander	V	18 26
Risotto of Pumpkin & Hazelnuts	V GF	18 26

**-please let our staff know if you are Vegetarian,
as we have some of the same dishes on the main menu that contain meat-**

*V - Vegan

*GF - Gluten Free



Cheese 1x Cheese @ 18 2x Cheeses @ 24 3x Cheeses @ 30

Blue - Roquefort Papillon, France

Gruyere - Will Studd Comte La Couronne, France

Brie - Savour & Grace, Adelaide Hills SA

all cheeses served with a selection of crackers and Quince Paste

(Gluten Free option available)

Our Cheese tasting notes

Blue - Roquefort Papillon -

Papillon Roquefort is an flavourful ewe's milk cheese from the south of France. Though the cheese is produced in a number of areas throughout the region, French law dictates that only those cheeses aged in the natural caves of Roquefort-sur-Soulzon may bear the name Roquefort, as it has a protected designation of origin

The cheese is almost white, crumbly and slightly moist, with distinctive veins of blue mould. It has a strong aroma and characteristic flavour with a notable taste from the blue veins providing the sharp tang. It has no rind; rather, the exterior is edible and slightly salty.

Gruyere - Will Studd Comte La Couronne -

Comte is a French cheese made from unpasteurised cows milk in the eastern region of France. Only milk from Montbeliarde Cattle or French Simmental (or cross breeds of the two) are permitted when making the cheese. The rind is a Beige-Brown colour and the cheese itself is a pale yellow colour. The texture is slightly hard, it has slightly sweet and strong flavour.

Brie - Savour & Grace -

The Savour and Grace Brie is made from cows milk and is sourced from Adelaide Hills in South Australia. This handmade brie had a fresh, mild grassy flavour with a hint of saltiness and a rich buttery texture.



Dessert

Poached Pear with Praline, Lemon Myrtle Ice Cream & Toffee Shard	GF	14
Orange & Dark Chocolate Terrine, Marshmallow, Orange Gel & White Chocolate Ice Cream	GF	14
Coconut Pannacotta with Compote, Strawberries, Strawberry Sorbet & Honeycomb	V GF	14
Spiced Rum Creme Brulee with Peanut Cookies	GF	14

Dessert Cocktails @ 17

Ivory Kisses	Liquor 43, Butterscotch Schnapps with Cream, Creme De Cacao and Vanilla Sugar floated on top
Espresso Martini	A shot Espresso, Kahlua, Vanilla Vodka and a dash of Sugar Syrup Shaken over Ice
Snickers	Baileys, Frangelico, Chocolate Liqueur, Caramel Syrup, Peanut Butter and Cream, blended with Ice
Toblerone	Baileys, Crème de Cacao, Frangelico, Cream and Honey Blended with Ice in a Chocolate Stained Martini Glass.
Lemon Meringue	Citron Vodka, Lemoncello, Sugar Syrup and Lemon Sorbet Blended with Ice

17

Dessert Affogato A cup of delicious Vanilla Bean Ice Cream accompanied by a shot of Espresso & a shot of Liqueur of your choice
Frangelico, Baileys, Tia Maria, Kahlua, Amaretto, Cointreau and more. . . .

19

Warm Kiss Good-Night Serves 2- Baileys, Butterscotch Schnapps, Frangelico, Cream and then Gently heated



The Loose Goose Beef Jerky

\$85 per kilo - is made to order

\$9 - 65g tasting bag

The Loose Goose Etched Wine Glasses / each

Red Wine \$30

White Wine \$20

****subject to availability****

Please ask us for more information