

# the fat goose

• cafe • deli • bakery & patisserie • restaurant

## LUNCH MENU

<b>Smoked salmon fish cakes</b>	19.50
Pan fried smoked salmon & white fish served with wild rocket salad & dill yogurt sauce	
<b>Barramundi</b>	25.50
Macadamia & fresh herb crusted barramundi, panfried with rocket & roma tomato salsa	
<b>Sensational squid (gf)</b>	18.50
Pan fried salt and pepper squid with bok choy, bean sprout salad drizzled with fat goose Moroccan chilli lime dressing	
<b>Schooner of prawns (gf)</b>	13.50
Schooner of prawns served with lemon wedges & a seafood dipping sauce	
<b>Grilled lambs fry (gf)</b>	21.50
On creamy mashed potatoes with caramelised onions and crispy bacon	
<b>The ultimate set-antipasto plate (for one)</b>	19.50
A changing array of items from our deli cabinet, with slices of the fat goose freshly baked bread	
<b>Frittata (gf) (v)</b>	13.50
Roasted fennel, spinach and parmesan frittata served with a crisp garden salad	
<b>Creamy parmesan risotto</b>	
With wild mushroom parsley and garlic (gf) (v)	19.50
With tiger prawns (gf)	23.50
<b>BBQ pork salad (gf)</b>	17.50
Chinese bbq pork with rice stick noddles, cucumber, fresh coriander, mint topped with chili lime dressing & toasted cashews	
<b>Fat Goose gourmet burgers on a homemade bread roll</b>	
<b>Life raft burger</b>	14.50
Grilled beef patty with sweet pepper pesto, lettuce, beetroot caramelised onion & tomato	
<b>Vegie burger (v)</b>	13.50
Zucchini fritter served with green leaf, tomato, beetroot, hummos and aioli	
<b>Thai chicken burger</b>	13.50
Marinated grilled chicken breast with lettuce, tomato, sweet chilli sauce and aioli	
<b>Fat Goose gourmet sandwiches - made on our own freshly baked bread</b>	
<b>Sunny salad sandwich (v)</b>	10.50
Avocado, salad and aioli	
<b>The ham patch</b>	10.50
Double smoked ham, pesto, sun-dried tomato, Brie & rocket	
<b>Smokey caper</b>	10.50
Smoked salmon, cream cheese, dill, capers and oak lettuce	

# the fat goose

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All of our pastries are baked here, full of the freshest ingredients and served with salad

## Butter puff pastry gourmet pies

<b>Truffled chicken</b>	18.50
Chicken, leek & white truffle oil	
<b>Pumpkin bay</b>	18.50
Lightly roasted pumpkin, rocket & feta (v)	
<b>The pie</b>	18.50
Premium chunky beef & wild mushroom braised with red wine sauce	
<b>Traditional Pies</b>	
Beef and onion, chicken and mushroom, masaman beef curry	9.50
<b>Sausage roll and sauce</b>	
Not served w salad	5.50

## Quiches

<b>Florentine</b> (Spinach, onion, cheddar cheese) (v)	9.50
<b>Fat goose</b> (Bacon, mushroom, onion, cheese)	9.50
<b>Dorothee's Blunder Salad</b>	14.50
Sautéed potato, bacon, wilted rocket, garlic croutons and a poached egg	

## ALL DAY BREAKFAST

<b>The lifesaver</b>	13.50
A Canadian style French toast topped with prime cut bacon & maple syrup	
<b>The Wharfie</b>	16.50
Toulouse sausages served on a seeded mustard hash and topped with poached eggs & wild rocket	
<b>Half Tide Rocks (v)</b>	12.50
Sautéed mushrooms, shallots, garlic & parsley served on our freshly baked toast	
<b>The Local Gaggle</b>	16.50
Bacon, eggs, toasted roma tomatoes served on the fat goose freshly baked toast	
<b>Killcare Boaties (gf) (v)</b>	15.50
Fennel rosti served with premium smoked salmon accompanied with creamy scrambled eggs	
<b>The Beached Whale</b>	22.50
Bacon, eggs, roasted roma tomatoes, sautéed mushrooms, white bean cassoulet, toulouse sausage and the fat goose freshly baked toast	

(gf) Gluten free

(v) Vegetarian