



(v) vegetarian
(gf) gluten free
(gf*) gluten free option available
(vegan*) vegan option available

ALL DAY MENU

SUMMER 2025-2026

Bacon & Fried Egg Roll	(gf*)	13.5
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Tomato sauce, BBQ sauce, aioli or The Fat Goose Smoky Chipotle Hot Sauce on a toasted milk bun
+ Load it up! – add a hash brown & American jack cheese **+ 5.0**

Haloumi, Rocket & Fried Egg Roll	(v) (gf*)	16.0
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With capsicum jam or aioli – or both. Served on a toasted milk bun
+ Hash brown **+ 4.0**

Breakfast Burrito		21.5
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Bacon, scrambled egg, 3 cheese blend, hash brown, tomatillo salsa, fresh pico de gallo salsa & chipotle crème – served with a side of The Fat Goose Smoky Chipotle Hot Sauce
+ Seasonal salad or a side of fries **+ 7.0**

Eggs + Toast	(v) (gf*)	15.0
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2 eggs your way – poached, scrambled or fried – on 1 slice of white or soy linseed sourdough toast

Lemon Vanilla Ricotta Date & Apricot Loaf	(v)	24.5
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2 slices of Brasserie Bread incredible 50% fruit Date & Apricot Loaf, topped with whipped lemon & vanilla ricotta, house made raspberry jam, toasted pecan crumb & fresh lime zest
+ Hershey's Caramel Sauce **+ 1.5**

Apple & Oat Bircher	(v) (vegan)	19.0
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Oat & apple dairy-free bircher with orange & passionfruit compote, served with coconut yoghurt

Avocado Toast	(v) (gf*) (vegan)	24.0
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Soy linseed sourdough toast, smashed avocado & asparagus spears with a tomato, red onion & coriander salsa, pumpkin & confit garlic hummus and kaffir lime macadamia crunch

The Boaties	(gf*)	27.5
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Smoked salmon & creamy scrambled egg, served on a potato & zucchini rosti & finished with a dill & Greek yoghurt dressing

WORLD FAMOUS IN KILLCARE

The Fat Goose Famous Corn Fritters	(v)	27.0
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2 crispy corn fritters, served with slow roasted capsicum jam & citrus crème on mixed green leaves

+ Avocado **+ 5.0**

+ Grilled bacon (2) **+ 7.5**

+ Grilled haloumi **+ 6.0**

10% service charge applies on Sundays
15% service charge applies on public holidays
1.6% surcharge applies to all card transactions
One bill per table please



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The Mushies	(v) (gf*) (vegan)	27.0
Mushrooms sautéed in fresh thyme, confit garlic & a splash of white wine. Served on toasted soy linseed sourdough, topped with lemon coconut yoghurt labna, spring onion & a splash of chilli oil		
+ Poached egg (1)		+ 4.0
+ Grilled bacon (2)		+ 7.5
Duck & Blackberry Salad	(gf)	36.0
Warm sliced duck breast on a salad of mixed leaves, heirloom cherry tomato, cucumber & orange, with toasted pecans, spring onion & fresh blackberries. Dressed with a blackberry & white wine vinaigrette		
Green Pear & Avocado Salad	(v) (gf) (vegan)	22.0
A light & refreshing salad of green pear, cucumber, celery, spring onion & cos lettuce with fresh basil, dressed with a lime & olive oil dressing and topped with a half avocado & pistachios		
+ Grilled haloumi		+ 6.0
+ Grilled chicken		+ 7.0
Sweet Potato Croquettes	(v) (gf)	18.5
3 crispy sweet potato, cheddar & leek croquettes in a gluten free crumb, served with a miso mayo dipping sauce		
+ Add an extra croquette		+ 6.0
+ Seasonal salad or a side of fries		+ 7.0
The Fat Goose Classic Cheeseburger	(gf*)	27.0
Old school classic Cheeseburger with beef pattie, 2 slices of American jack cheese, sautéed onion, pickle & house made burger sauce. Served with fries		
+ Double up! Add an extra beef pattie		+ 5.5
+ Extra cheese		+ 1.5
The El Paso Mexican Chicken Burger	(gf*)	26.0
Grilled chicken breast in The Fat Goose smoky chipotle hot sauce, smashed avocado, pico de gallo, jalapeño & mixed leaves. Served with fries		
The Fat Goose Extras (add on to any dish)		
Eggs	Grilled bacon (2)	7.5
1 egg (poached or fried)	Grilled haloumi	6.0
2 eggs (poached, scrambled or fried)	Roasted mushrooms	7.0
Avocado	Smoked salmon	8.5
Hash brown	Grilled chicken	7.0
The Fat Goose Smoky Chipotle Hot Sauce	Lemon coconut yoghurt labna	5.0
The Fat Goose Lime Aioli	Pumpkin & confit garlic hummus	4.0
The Fat Goose Capsicum Jam	Lemon & Vanilla ricotta	4.5

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ALL DAY MENU

SUMMER 2025-2026

LOOKING FOR SOMETHING SMALLER?

Freshly made – pick your favourite. Add seasonal greens or a side of fries	+ 7.0
Salad Wrap with Pumpkin & Confit Garlic Hummus	16.5
Tomato, pickled carrot, cucumber, baby spinach, house made pumpkin & confit garlic hummus & alfalfa	
Classic Chicken Sandwich	(gf*) 17.5
Poached chicken breast, tarragon & walnut with wholegrain mustard, rocket & mayo on soy & linseed sourdough	
The Italian	19.5
Salami, mortadella, provolone & mozzarella, semi-dried tomatoes, rocket & mayo on rustic schiacciata bread	
The Cuban	(gf*) 20.5
A classic Cuban sandwich made with slow roasted pork loin, melted Swiss cheese, a tangy American mustard mayo & sliced pickles – on a rustic white roll	
House made Pies & Sausage Rolls by The Fat Goose	from 10.0
Sweet potato, fetta & spinach frittata	(v) 11.5
Bowl of Fries	(v) 11.0
With tomato sauce, BBQ sauce, tomato relish, The Fat Goose Smoky Chipotle Hot Sauce or The Fat Goose Lime Aioli	
AFTER SOMETHING SWEET?	
Check out the cabinet for our selection of tempting cakes, cookies & slices	from 5.5

From the Bakery	(v) (gf*)
Sourdough by Luxe Bakery 2 slices of white sourdough or soy linseed sourdough with spreads	8.5
Date & Apricot 50% Fruit Loaf toasted, with butter on the side	12.0
House baked Butter Croissants	
Plain	6.0
With butter & spread	9.0
Chocolate	7.5
Almond	9.0
Toasted Butter Croissant with your choice of ham, cheese & tomato combos	12.0 - 14.0

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ALL DAY KIDS MENU

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Man On The Moon

10.5

A fried egg astronaut inside a piece of white sourdough toast

Toast & Spread

6.5

1 slice of white sourdough toast with butter

 Jam
 Nutella

 Vegemite
 Peanut Butter

Apple & Yoghurt Star with Toasted Coconut

11.5

Green apple slices, coconut yoghurt, Hershey's caramel sauce and a sprinkle of toasted coconut

Chicken Nuggets & Chips

13.0

Crunchy chicken nuggets, chips & tomato sauce

Ice Cream Sundae

8.0

Two scoops of vanilla ice cream with sprinkles

Choose either chocolate or strawberry sauce

Just Juice

4.0

Apple

Blackcurrant & Apple

Babycino

3.5



BOOZE

AVAILABLE FROM 10.00AM

Wine	Glass	Bottle	Beer, Cider & Spirits	
Sparkling	16.5	69.0	Aperol Spritz	14.5
Chandon Brut NV			The classic aperitivo!	
Yarra Valley, Victoria				
Sauvignon Blanc	-	70.0	Gin & Tonic	16.5
Shaw & Smith 2024			Bombay Sapphire	
Adelaide Hills, South Australia				
Pinot Gris	12.0	46.0	Cider	11.0
Tim Adams 2023			Bilpin Original Apple Cider	
Clare Valley, South Australia			4.7% ABV	
Chardonnay	18.5	78.0	Stone & Wood	12.0
Kooyong Clonale 2022			Pacific Ale	
Mornington Peninsula, Victoria				
Rosé	13.0	51.0	Peroni	11.0
Bertaine et Fils			Pale Lager	
Languedoc, France			4.7% ABV	
Rosé	-	71.0	Balter	10.5
AIX 2022			Cerveza Lager	
Provence, France			4.0% ABV	
Pinot Noir	16.0	66.0	Great Northern Brewing Co.	8.5
Rabbit Ranch 2022			Zero	
Central Otago, New Zealand			0% ABV	
Shiraz	15.5	64.0		
Torbreck Woodcutters 2023				
Barossa Valley, South Australia				

SOMETHING SPECIAL

Champagne	140.0
Mumm Cordon Rouge Brut NV	
Champagne, France	

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DRINKS

AVAILABLE ALL DAY

				10% service charge applies on Sundays
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Coffee by Mecca	Regular	Large	Shakes	
Espresso	4.0	-	Chocolate	Caramel
Piccolo / Macchiato	5.0	-	Vanilla	Lime
Long Black	5.0	5.8	Strawberry	
White	5.5	6.3	Milkshake	9.5
Mocha	6.5	7.3	Kids Milkshake	7.0
Chai Latte	6.5	7.3	Thickshake	12.5
Matcha Latte	6.5	7.3		
Hot Chocolate	5.5	6.3	Smoothies	12.5
Babycino	3.5	-	Made with milk, Greek yoghurt & honey	
Pot of Tea	6.0		Banana	
English Breakfast	Earl Grey		Mixed Berry	
Lemongrass & Ginger	Peppermint		Mango	
Organic Japanese Sencha	Chamomile		Alternate milks	+ 1.5
Masala Brewed Chai Tea	7.0			
Made with steamed milk (honey optional)				
Cold Coffee Drinks	Large		Juice by The Goose - fresh squeezed to order	
Iced Long Black	6.5		100% Apple	11.5
Iced Latte	7.0		100% Orange	11.5
Iced Chai Latte	8.0		Botanica	Green Apple Cucumber Mint Parsley Kale
Iced Matcha Latte	8.0		Roots	Beetroot Carrot Green Apple Lemon
Ice Cream Drinks	10.0		The Booster	Carrot Orange Ginger Turmeric
Iced Coffee				
Iced Mocha			From the Fridge	
Extras	0.8		Allie's Cold Pressed Juice	8.5
Extra shot of espresso			Daily Greens	Green Apple Celery Pear Silverbeet Lemon Ginger
Decaf			Gingered Apple	Green Apple Lemon Ginger
Cream			Love Beets	Beetroot Green Apple Carrot Ginger Lime
Syrup – Caramel, Hazelnut, Vanilla or Strawberry			Sublime Pine	Pineapple Pear Green Apple Lemon Mint
Alternate Milks	1.0		Valencia Orange	100% Australian Orange
Almond	Soy		Watermelon +	Watermelon Green Apple Strawberry Lime
Oat	Lactose Free			
			San Pellegrino Sparkling Water	
			250ml	4.5
			750ml	10.0
			Bundaberg Ginger Beer	6.0
			Bundaberg Lemon Lime & Bitters	6.0
			Iced Tea by T2 (low sugar)	8.0
			Peach Raspberry	Watermelon Mint
			Soft Drink Cans	4.5
			Coke	Coke No Sugar
			Sprite	Solo



NOSH AT THE GOOSE

SUMMER 2025-2026

SMALLER

Ceviche	(gf)	market price
Locally sourced market-fresh fish cured in grapefruit, lemon & lime with tomato, coriander & chilli, served with corn chips		
Sweet Potato Croquettes	(v) (gf)	18.5
Crispy sweet potato, cheddar & leek croquettes (3) in a gluten free crumb, served with a miso mayo dipping sauce		
+ Add an extra croquette		+ 6.0
Hummus & Schiacciata	(v) (gf*)	16.5
House made pumpkin & confit garlic hummus, served with toasted schiacciata batons		

MEDIUM

Artichoke Salad	(v) (gf)	22.0
Artichoke, roasted red capsicum, chickpeas, cherry tomatoes & red onion with mixed leaves, dressed with a red wine vinaigrette		
Crispy Potatoes	(v) (gf)	21.0
Lightly salted crispy fried potatoes		
Broccolini	(v) (gf)	18.0
Tender roasted broccolini with hazelnuts, lemon & olive oil		
Shoestring Fries	(v) (gf)	11.0
Crispy shoestring fries served with our house made confit garlic lime aioli		

LARGER

Duck Breast & Blackberry Salad	(gf)	36.0
Warm sliced duck breast on mixed leaves, heirloom cherry tomato, cucumber & orange, with toasted pecans, spring onion & fresh blackberries & dressed with blackberry & white wine vinaigrette		
Baked Cauliflower	(v) (gf)	26.0
Quarter of a whole-baked cauliflower, served with turmeric, tahini dressing, parsley, mint & pistachios		
The Fat Goose Classic Cheeseburger	(gf*)	27.0
Old school classic Cheeseburger with beef patty, 2 slices of American jack cheese, white onion, pickle & house made burger sauce. Served with fries, of course		
+ Double up! Add an extra beef patty		+ 5.5
+ Extra cheese		+ 1.5
Blue Swimmer Crab Linguini		38.0
Fresh picked Blue Swimmer Crab, heirloom cherry tomato, garlic, white wine, chilli butter & lime, served on linguini		
Poisson en Papillote	(gf)	36.0
Salmon fillet baked in paper, with heirloom cherry tomato, Kalamata olives, rocket, lemon & fetta		
Roasted Brisket with Chimichurri	(gf)	39.0
Slow roasted grass-fed Brisket with Argentinian chimichurri sauce		

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NOSH AT THE GOOSE

SUMMER 2025-2026

TO FINISH

Dessert of the Day

Please check with the team for today's dessert

varies

Affogato

Double espresso, vanilla ice cream

(v) (gf) 9.0

+ Add a shot of Frangelico

+ 6.5

Triple Chocolate Brownie

Served warm with vanilla ice cream

(v) (gf) 11.5

DIGESTIF

Amaro Montenegro on ice

13.0

Frangelico on ice

13.0

Coffee by Mecca

from 4.0

Pot of Tea by Origin

6.0

English Breakfast

Earl Grey

Lemongrass & Ginger

Peppermint

Organic Japanese Sencha

Chamomile



NOSH BOOZE

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Wine	Glass	Bottle	Beer, Cider & Spirits	
Sparkling Chandon Brut NV Yarra Valley, VIC	16.5	69.0	Aperol Spritz The classic aperitivo!	14.5
Sauvignon Blanc Shaw & Smith 2024 Adelaide Hills, SA		58.0	Gin & Tonic Bombay Sapphire	16.5
Pinot Gris Tim Adams 2023 Clare Valley, SA	12.0	46.0	Cider Bilpin Original Apple Cider 4.7% ABV	11.0
Chardonnay Kooyong Clonale 2022 Mornington Peninsula, VIC	18.5	78.0	Stone & Wood Pacific Ale 4.4% ABV	12.0
Rosé Bertaine et Fils Languedoc, France	13.0	51.0	Peroni Pale Lager 4.7% ABV	11.0
Rosé AIX 2022 Provence, France		71.0	Balter Cerveza Lager 4.0% ABV	10.5
Pinot Noir Rabbit Ranch 2022 Central Otago, New Zealand	16.0	66.0	Great Northern Brewing Co. Zero 0% ABV	8.5
Shiraz Torbreck Woodcutters 2023 Barossa Valley, South Australia	15.5	64.0		

SOMETHING SPECIAL

Champagne	140.0
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Mumm Cordon Rouge Brut NV
Champagne, France