



ALL DAY MENU

SUMMER 2025-2026

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

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
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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
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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
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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
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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
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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
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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)			
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Eggs		Grilled bacon (2)	7.5
1 egg (poached or fried)	4.0	Grilled haloumi	6.0
2 eggs (poached, scrambled or fried)	8.0	Roasted mushrooms	7.0
Avocado	5.0	Smoked salmon	8.5
Hash brown	4.0	Grilled chicken	7.0
The Fat Goose Smoky Chipotle Hot Sauce	1.5	Lemon coconut yoghurt labna	5.0
The Fat Goose Lime Aioli	1.5	Pumpkin & confit garlic hummus	4.0
The Fat Goose Capsicum Jam	1.5	Lemon & Vanilla ricotta	4.5

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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

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	Vegemite
Nutella	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

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Wine	Glass	Bottle	Beer, Cider & Spirits	
Sparkling Chandon Brut NV Yarra Valley, Victoria	16.5	69.0	Aperol Spritz The classic aperitivo!	14.5
Sauvignon Blanc Shaw & Smith 2024 Adelaide Hills, South Australia	-	70.0	Gin & Tonic Bombay Sapphire	16.5
Pinot Gris Tim Adams 2023 Clare Valley, South Australia	12.0	46.0	Cider Bilpin Original Apple Cider 4.7% ABV	11.0
Chardonnay Kooyong Clonale 2022 Mornington Peninsula, Victoria	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

The Fat Goose proudly works with our good friends at Empire Bay Cellars to bring you this selection of quality booze
Support local businesses - pop over and see Sean & the team at Empire Bay Cellars
3 Sorrento Road, Empire Bay 2257



DRINKS

AVAILABLE ALL DAY

Coffee by Mecca	Regular	Large
Espresso	4.0	-
Piccolo / Macchiato	5.0	-
Long Black	5.0	5.8
White	5.5	6.3
Mocha	6.5	7.3
Chai Latte	6.5	7.3
Matcha Latte	6.5	7.3
Hot Chocolate	5.5	6.3
Babycino	3.5	-
Pot of Tea		6.0
English Breakfast	Earl Grey	
Lemongrass & Ginger	Peppermint	
Organic Japanese Sencha	Chamomile	
Masala Brewed Chai Tea		7.0
Made with steamed milk (honey optional)		
Cold Coffee Drinks		Large
Iced Long Black		6.5
Iced Latte		7.0
Iced Chai Latte		8.0
Iced Matcha Latte		8.0
Ice Cream Drinks		10.0
Iced Coffee		
Iced Mocha		
Extras		0.8
Extra shot of espresso		
Decaf		
Cream		
Syrup – Caramel, Hazelnut, Vanilla or Strawberry		
Alternate Milks		1.0
Almond	Soy	
Oat	Lactose Free	

Shakes	
Chocolate	Caramel
Vanilla	Lime
Strawberry	
Milkshake	9.5
Kids Milkshake	7.0
Thickshake	12.5
Smoothies	12.5
Made with milk, Greek yoghurt & honey	
Banana	
Mixed Berry	
Mango	
Alternate milks	+ 1.5
Juice by The Goose - fresh squeezed to order	
100% Apple	11.5
100% Orange	11.5
Botanica	Green Apple Cucumber Mint Parsley Kale 12.5
Roots	Beetroot Carrot Green Apple Lemon 12.5
The Booster	Carrot Orange Ginger Turmeric 12.5
From the Fridge	
Allie's Cold Pressed Juice	8.5
Daily Greens	Green Apple Celery Pear Silverbeet Lemon Ginger
Gingered Apple	Green Apple Lemon Ginger
Love Beets	Beetroot Green Apple Carrot Ginger Lime
Sublime Pine	Pineapple Pear Green Apple Lemon Mint
Valencia Orange	100% Australian Orange
Watermelon +	Watermelon Green Apple Strawberry Lime
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

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NOSH AT THE GOOSE

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SMALLER

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

MEDIUM

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

LARGER

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

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TO FINISH

Dessert of the Day

varies

Please check with the team for today's dessert

Affogato

(v) (gf)

9.0

Double espresso, vanilla ice cream

+ Add a shot of Frangelico

+ 6.5

Triple Chocolate Brownie

(v) (gf)

11.5

Served warm with vanilla ice cream

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

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NOSH BOOZE

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