



for the kids

Nuggets & Chips	\$11.00
Spaghetti Bolognese	\$11.00
Fish & Chips	\$11.00
Calamari & Chips	\$11.00

All kids meals include complimentary apple  
juice (add salad + \$2.50)

## WHITE WINE

### BTW HOUSE WINES

		150ML	250ML	BOTTLE
Zizie BTW	SAUV BLANC	9	12.5	30
Zizie BTW	CHARDONNAY	9	12.5	30
Zizie BTW	MOSCATO	9	12.5	30

### LIGHT, CRISP & REFRESHING

Chaffey Bros Not Your Grandma's	RIESLING	11	16	44
Purple Hen, Phillip Island	VIOGNIER	10	15	41
Purple Hen, Phillip Island	RIESLING	10	15	40
Echo, Marlborough	SAUV BLANC	9	13	36
Twin Island	SAUV BLANC			33
Forest Hill HB Fields	SAUV BLANC			42
Cannibal Creek	SAUV BLANC			50
Jack & Jill	SAUV BLANC			36
Swan Bay	PINOT GRIGIO			34

### RICH & TEXTUAL

Purple Hen, Phillip Island	PINOT GRIS	10	15	39
Blue Gables, E. Gippsland	PINOT GRIS			43
Harman, South Gippsland	PINOT GRIS			41
Bass River 1835	CHARDONNAY			64
Purple Hen, Phillip Island	CHARDONNAY	11	16	42

### SWEET WINE

Angas	MOSCATO			28
The Hill	MOSCATO			26

## SPARKLING

Zizie BTW	PROSECCO	9	12.5	30
Swan Bay	BRUT			36
Purple Hen, Phillip Island	BLANC DE BLANC			45
Purple Hen, Phillip Island	ROOSTER LATE DISGORGE			45

## RED WINE

### BTW HOUSE WINES

Zizie BTW	SHIRAZ	9	12.5	30
Zizie BTW	CAB MERLOT	9	12.5	30
Zizie BTW	ROSE	9	12.5	30

### ROSE

Swan bay	PINOT NOIR ROSE			34
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### AROMATIC, PERFUMED & EASY DRINKING

Harman, South Gippsland	PINOT NOIR			47
Purple Hen, Phillip Island	PINOT NOIR	12	18	48
Jack & Jill	PINOT NOIR			36
Opawa	PINOT NOIR			45
Smith & Hooper	MERLOT			44
Cannibal Creek	MERLOT			65
Harman, South Gippsland	MERLOT			41
Running With Bulls Barossa	TEMPRANILLO			42

### BOLD & BEAUTIFUL

Forest Hill The Broker	SHIRAZ			37
O'Leary Walker Blue Cutting	CAB MERLOT			34
Sarsfield Estate	CAB SHIRAZ MERLOT		42	
Echo Coonawarra	CAB SAUV	9	13	43
Purple Hen, Phillip Island	CAB SAUV	11	16	42
Blue Gables Hanratty Hill	SHIRAZ			50
Purple Hen, Phillip Island	SHIRAZ	11	16	45



## NAMED 'BEST BAR IN REGIONAL VIC'

### BOTTLED BEERS

Cascade Light, TASMANIA  
 Corona, MEXICO CITY, MEXICO  
 Peroni, ITALY  
 Carlton Dry, MELBOURNE  
 Carlton Draught, MELBOURNE  
 Somersby Apple Cider, DENMARK

### TAP BEERS

CHECK THE DAILY WHAT'S ON TAP BOARD

<b>APPLE CIDER</b>	4.0% Alcohol	
100% Gippsland apples this clear cider with a lime tinge, mellow apple flavour and dry finish is very drinkable for any cider lover.		
<b>PEAR CIDER</b>	4.0% Alcohol	
Made with Victorian pears this clear cider has a light lemon tinge. Not too sweet, not too dry, crisp mellow pear finish that builds after each sip.		
<b>KALSCH</b>	4.7% Alcohol	IBU 23.4
Crisp delicate balanced beer with subtle fruit notes, brewed with Heidelberg malts, Pearl and Hefefaur hops.		
<b>BLONDE LAGER</b>	4.0% Alcohol	IBU 18.8
An English style beer brewed with pale & crystal malts to give it a blonde appearance, lightly bittered with a citrus nose. A reasonable easy drinking beer to enjoy year round.		
<b>GERMAN PILSNER</b>	5.0% Alcohol	IBU 42.0
Cool condition fermentation yields this Blonde Lager pours pale gold demonstrates the finest elements of this classic European style of beer. Brewed with a blend of Pilsner specialty malts and the noble variety hops "Saaz".		
<b>DRAUGHT</b>	4.7% Alcohol	IBU 21.9
A flavourful, yet refreshing beer, brewed with Australian malts to give a golden colour and bittered with East Kent Goldings to giving a medium bitterness with little hop aroma.		
<b>ALE</b>	4.8% Alcohol	IBU 34.0
Well balanced, Pilsner and Munich malt with American cascade and Pride of Ringwood hops. Sweet orange bitterness with floral notes. The Munich Malt added to the grist to add body.		
<b>PALE ALE</b>	4.8% Alcohol	IBU 32.3
This light coloured Pale ale brewed with Maris Otter barley malt & Munich white malts to create a rich expression of flavour with floral notes - A true Australian style.		
<b>MUNICH DUNKEL</b>	4.7% Alcohol	IBU 19.5
Deep copper colour dark lager. Brewed with German Pilsner and Munich malts; a true malt driven, German style dark lager. Noble German hops to give a moderately low bitterness with a rich Munich malt to add sweetness.		
<b>WHEAT BEER</b>	5.0% Alcohol	IBU 11.5
German style, three malt to make it refreshing and light with mild fruity flavours and a hint of clove.		
<b>RED IRISH ALE</b>	4.8% Alcohol	IBU 17.4
Reddish copper in colour with mild malt flavour developing to a bitter sweet beginning leaving a lingering bitterness on the palate. Hazelnut, golden syrup and a subtle eucalypt note.		
<b>BROWN ALE</b>	4.7% Alcohol	IBU 11.9
Deep chocolate in colour, malt driven with a hint of hop flavour. Espresso and heade notes. This ale is a typical English style brown ale.		
<b>IPA</b>	6.3% Alcohol	IBU 36.5
India Pale Ales are characterized by intense hop bitterness and high alcohol content. This copper-coloured ale has a full, flowery hop aroma and a strong hop flavour with a hint of grapefruit, in addition to hop bitterness.		
<b>DOUBLE IPA</b>	6.8% Alcohol	IBU 42.0
An IPA, crisp & golden in appearance, with a strong citrus & floral nose, smooth mouth feel and a lingering bitterness derived from our very special blend of Topaz & galaxy hops. The combination of earthy & fruity undertones, help balance this truly beautiful, sensational IPA.		
<b>STOUT</b>	6.7% Alcohol	IBU 11.8
Brewed with five types of malt this stout has roasted malt with caramel, toffee and chocolate character with moderate hop bitterness, a full bodied beer to enjoy.		

# CHEEKY GOOSE

## ENTREES

GARLIC BREAD (V)	8.5
Clabotta bread w/whipped conff garlic butter	
<b>Add cheese +2</b>	
SOUP OF THE DAY	see specials
SEAFOOD CHOWDER	23
Mixed seafood, potato & onion with creamy white wine sauce and toasted breads	
SAGANAKI	18
Kefalograviera grilled cheese with pomegranate, honey and breads	
CLASSIC BRISCHETTA	18.5
Artisan sourdough topped w/ heirloom tomatoes, red onion & marinated feta finished with micro basil, Evo and vinocotto	
SOFT SHELL CRAB TACOS	22
Southern fried soft shell crab in white tortillas with mango salsa and Asian herbs	
VEAL CROQUETTES (3)	13
w/ mustard sauce	

## SIDES

TRUFFLED POLENTA CHIPS w/ Italian parmesan & truffle oil	13
WEDGES w/ sour cream and sweet chili	12.5
ONION RINGS with stracha aioli	10.0
BOWL OF SEASONAL VEGETABLES	9.0
BOWL OF CHIPS	8.5

## MAINS

WAGYU RUMP	42
7+ Tajima wagyu rump with truffled wild mushrooms, polenta chips & rocket parmesan salad	
LAMB SHANK	29.5
Classic slow cooked lamb shanks in tomato and red wine, w/ creamy mashed potato, green beans and peas	
PERNE LAMB RAGOUT	25
slow cooked lamb shoulder with tomato, red wine & herbs with heirloom tomato finished w/parmesan and micro herbs	
GNOCCHI (V)	24
House-made gnocchi pan fried with artichoke, semi dried tomatoes, finished with baby spinach, parmesan, pine nuts and pesto	
CHICKEN CURRY	29
Mild spiced chicken, lemongrass & chili, slow cooked in tomato and coconut cream served with fragrant rice and papadums	
SPACHETTI MABINARA	32
Prawns, scallops, mussel, fish, calamari in a white wine butter sauce with fresh tomato and parsley	
FISH OF THE DAY	see specials

SEAFOOD PLATTER FOR 2	139
Southern fried soft shell crab, lemon pepper calamari, grilled salmon fillet, beer battered fried flake, 6 oysters, seafood chowder with chips, avocado & mango salad w/ selection of dipping sauces	

## DESSERTS

ORANGE AND ALMOND CAKE (GF)	12.5
Glazed oranges and toasted almonds with cream and ice cream	
TRIPLE CHOCOLATE BROWNIE	13.5
Hot fudge sauce, salted caramel, cream and ice cream	
STICKY DATE PUDDING	12.5
Salted butterscotch sauce, cream and ice cream	
LEMON TART	12.5
Tangy lemon curd, chocolate, raspberries sauce and cream	

## CHEEKY CLASSICS

FRIED CHICKEN	29
4 pieces of buttermilk southern fried chicken with American slaw, chips & a choice of 2 sauces from + Sriracha aioli + Ughams sweet chili, med shallots and asian herbs + Korean chili BBQ sauce + Buffalo hot sauce and blue cheese + Fiery chili w/ zesty lemon + Coriander, chili and lime	

CHICKEN SCHNITZEL	25.5
Panko crumbed chicken breast with chips & salad	
<b>Add gievv +2</b>	

CHICKEN PARMA	28.5
Chicken schnitzel with ham, napol sauce & cheese with chips & salad	
<b>Add bacon +2.5</b>	

FISH AND CHIPS	28.0
Beer battered Bass Strait flake served w/ chips, house salad, house tartare sauce & lemon	

LEMON PEPPER CALAMARI	28.5
Semolina and lemon pepper dusted calamari w Asian mango salad, edamame, nori and fried shallots	

BONZA BURRITO BOWL	27.5
Ultimate "DIY vego" option fresh cut salad, smashed avocado, spicy homemade beans, cheese, corn salsa, sour cream, cheese and soft tortillas	
<b>Add charcoal smoked spicy pulled beef or pork +8</b>	

## BURGERS

All burgers served on a milk bun and come with chips and tomato sauce

CHEEKY BURGER	23
7+ Tajima wagyu patty, w/ lettuce, tomato and pickle w/ Cheeky's secret burger sauce & onion rings	
<b>Add bacon +4.5</b>	

PULLED PORK	26
12hr charcoal applewood smoked spicy pork shoulder with apple cider, srirachy BBQ sauce, cranian slaw	
<b>Add 2 onion rings +2</b>	

RANCH FRIED CHICKEN BURGER	25
Cheeky Goose famous buttermilk fried chicken, w/ slaw, American cheese, ranch dressing, jalapeno relish and pickles	

SWEET POTATO BURGER	24
Spicy sweet potato patty with grilled haloumi cheese, Beetroot relish, spinach, avocado, red onion	

Wine & beverages sold separately. All prices are subject to change without notice. ©2020 Cheeky Goose Pty Ltd. All rights reserved. Photo credit: @cheekygoose

IF YOU ENJOY YOUR MEAL,  
LEAVE US SOME LOVE ON TRIPADVISOR,  
FACEBOOK OR INSTAGRAM!

2 TIMES WINNER, 5 TIMES FINALIST  
PEOPLE'S CHOICE AWARD FOR  
HOSPITALITY IN BASS COAST!



## SMOOTHIES

<b>BANANA</b> banana, frozen yogurt, honey, cinnamon & milk	8.0
<b>BERRY &amp; APPLE (VG)</b> raspberry, blueberries, strawberry and blackberry w/ apple juice	8.0
<b>MANGO MADNESS</b> mango, frozen yogurt & milk	8.0
<b>B.A.D - IS SO GOOD (VG)</b> banana, almond milk, date w/ cinnamon & nutmeg	9.0
<b>GOLDEN SMOOTHIE (VG)</b> house lumbarc spice blend, banana, agave, coconut oil & coconut milk	9.0

## COLD DRINKS

<b>ICED COFFEE or ICED CHOCOLATE</b> w/ ice-cream, milk & cream served over ice w/ powdered chocolate	8.0
<b>MILKSHAKES - VANILLA, CHOCOLATE, STRAWBERRY, CARAMEL</b> Traditional milkshake with ice cream, milk & syrup	8.0
<b>thick shake +2.5 triple thick +3.5</b>	Kids 4.5
<b>SOFT DRINK</b>	KIDS 3.9 SCH 5.5 PINT 7.5
Diet cola, cola, sunkist, lemonade, raspberry, lemon squash	
<b>JUICE</b> orange, apple, pineapple, cranberry, and tomato	9.0
<b>WATER</b> Capi Sparkling Mineral 750ml Capi Still Water Mineral 750ml	

## HOT DRINKS

<b>COFFEE</b> short black mocha hot chocolate baby chino w/ marshmallow	CUP 4.5 MUG 5.2 JUMBO 6.5
<b>EXTRAS</b> shot coffee 3YRUPS hazelnut, vanilla, caramel, Irish, butterscotch	0.75 0.75
<b>POT OF TEA</b> English, Earl Grey, Chamomile, Green, Peppermint	6.5
<b>MILKS - full cream, skim.</b>	
<b>MILKS (non dairy) soy, almond, coconut</b>	8.5 8.5



# Cheeky Cocktails



Herald Sun

awarded by  
Matt Preston's  
delicious  
Local

**NAMED 'BEST BAR IN REGIONAL VIC'**

**GRAND PATRON MARGHERITA**

Silver Patron, Cointreau, Grand Marnier, Hennessy VSOP Cognac, lime, simple syrup agave with fakey sea salt crust

**CLASSIC ESPRESSO MARTINI**

Absolut Vodka, Kahlua, espresso

**BAILEYS ESPRESSO MARTINI**

Baileys, Absolut Vodka, espresso

**SAZERAC**

Jack Daniels Rye, Peychaud's Bitters, Absinthe, sugar cube, lemon peel

**WHISKEY MARMALADE SOUR**

Egg white, Ned's Whiskey, orange marmalade jam, simple syrup, lemon, orange, lime

**HEMP MARTINI**

Hemp Vodka or Hemp Gin your choice with Absinthe, lemon & Vermouth shaken, with a twist

**PORNSTAR MARTINI**

Vanilla Vodka, Pasoa Passionfruit Liqueur, simple syrup, lime and a side car of Prosecco

**STRAWBERRY DAIQUIRI**

Frozen strawberries, strawberry liquid, Bacardi Rum, simple syrup, lime & cloudy apple juice

**VANILLA MANGO DAIQUIRI**

Frozen mango, house infused Vanilla Bean Vodka, pineapple juice

**PINA COLADA**

Bacardi Rum, Coconut Rum, pineapple, pineapple juice, coconut milk, lime

**POMEGRANATE MOJITO**

House Infused Pomegranate Molasses Gin, Bacardi & Grenadine with lime and mint, tonic and soda

Cocktails starting from 18.5

CHEEKY GOOSE ENDORSES THE RESPONSIBLE SERVING OF ALCOHOL.