

Beautiful
WEDDINGS



birthday celebrations

CORPORATE BOARDROOM
+ PRIVATE FUNCTION ROOM



COFFEE & CAKE
SPECIAL \$6.90

SUNDAY MORNING BREKKY

KIDS EAT FREE
MONDAYS FROM 5.30PM

\$15 REEF & BEEF TUESDAY
FROM 5.30PM

\$12 SCHNITZEL WEDNESDAY
FROM 5.30PM

THURSDAY TRIVIA

LIVE MUSIC
FRIDAYS & SATURDAYS FROM 8PM
... SUNDAYS FROM 2PM ...

COCKTAILS & FINE WINES

PUNTERS CLUB

WATCH THE SPORT ON THE
BIG SCREEN TV'S

CONDITIONS APPLY TO SOME OF THESE PROMOTIONS.
- ASK US FOR MORE INFORMATION -

BREAKFAST SUNDAYS 8AM-10.30AM

HOME-MADE BANANA BREAD 7 v served toasted w butter and fresh strawberries	
TOASTED HAZELNUT & FRUIT TOAST 8 v w a side of ricotta & honey	
MIXED BERRY COMPOTE 11 v/gf w toasted granola and natural yoghurt	
SMASHED AVOCADO 12 v/gfm w toasted sourdough, fresh chive tomato salsa, lemon olive oil dressing	
BACON & EGG OPEN "BENNY BURGER" 12 w fresh spinach, chilli onions & house-made hollandaise sauce	
SEASONAL FRUIT PLATE FOR 1 12 v/gf	
BLUEBERRY PANCAKES 13 v w fresh strawberries, lemon syrup & a side of ricotta	
EGGS BENEDICT 12 v/gfm w fresh spinach, toasted sourdough & house-made hollandaise sauce ADD flaked hot-smoked salmon & lemon wedge 6 ADD ham & seeded mustard 4	
SWEET CORN & CORIANDER FRITTERS 14 gf w rocket, smashed avocado, grilled roma tomato, coriander & lime yoghurt ADD flaked hot-smoked salmon 6 ADD bacon 4 ADD poached eggs (2) 5	
SAUTEED THYME & BUTTER MUSHROOMS 14 v/gfm w toasted sourdough, balsamic reduction & labne cheese	
ROASTED SWEET POTATO & GARLIC KALE 15 v/gf/vgm w chilli onions, poached eggs, toasted almonds	
THE LITTLE BREAKFAST 13 gfm bacon, eggs (scrambled, poached or fried), grilled roma tomato, bush tomato chutney & toasted sourdough	

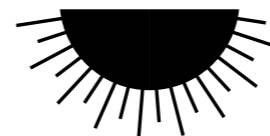
THE BIG BREAKFAST 22 gfm
eggs (scrambled, poached, or fried), bacon, grilled roma tomato,
thyme & butter mushrooms, pork chipolata sausages, bush tomato chutney,
hash browns & toasted sourdough

KIDS BREKKY

EGG & BACON 8 (scrambled, poached or fried, 1 rasher)
MINI PANCAKES 9 w maple syrup & fresh strawberries
BAKED BEANS 7 on toasted sourdough
MINI BACON & EGG ROLL 9 w BBQ sauce
BUTTERED SOURDOUGH TOAST 5 w your choice of vegemite, jam or peanut butter

SIDES

bacon 4
poached eggs (2) 5
thyme & butter mushrooms 4
smashed avocado 4
hash browns (2) 3
pork chipolata sausages (2) 4
grilled roma tomato (2 halves) 3
sourdough toast (2 pieces) 4









Menu





FULL MOON HOTEL
ON BRAMBLE BAY

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www.fullmoonhotel.com.au

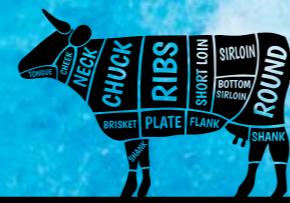
TO SHARE OR NOT TO SHARE

 ROSEMARY AND GARLIC WOODFIRED PIZZA BREAD 10 v/gfm <i>w</i> mozzarella and parmesan
 SPINACH AND FETTA WOODFIRED PIZZA BREAD 13 v/gfm <i>w</i> mozzarella and parmesan
PANKO CRUMBED CALAMARI 15 <i>w</i> pickled cucumber salad, housemade tartare
WILD MUSHROOM ARANCINI (3) 13 v <i>w</i> rocket, lemon, basil mayo
FISH TACOS (3) 15 <i>w</i> crumbed whiting, soft tortilla, slaw, tomato salsa, chipotle mayo
NATURAL OYSTERS 17/31 gf <i>w</i> red wine vinegar and shallot accompaniment (half dozen / dozen)
 ITALIAN FLATBREAD & DIPS 14 v/gfm <i>w</i> hummus; babaganoush; feta beetroot; hazelnuts, almonds, olive oil
ITALIAN AIR DRIED & CURED MEATS 18 gfm <i>w</i> a selection of salami and pancetta, marinated feta, mixed olives, rocket, vincotto and crostini
CHICKEN LIVER PATE 14 gfm <i>w</i> redcurrant and orange jam, pickles, crostini
WOODFIRED CAMEMBERT 13 v/gfm <i>w</i> honey, figs, pistachio, crostini
MORETON BAY PRAWNS IN THEIR SHELLS (250G) 20 gfm <i>w</i> cocktail sauce, warm baguette, lemon, butter
 BUTTERMILK, SOUTHERN FRIED CHICKEN WINGS 10 <i>w</i> creamy dill pickle dip
 SWEET POTATO FRIES 8 <i>w</i> chipotle mayo
 LOADED FRIES 10 <i>w</i> chilli beef, melted cheese, sriracha and sour cream

WOOD FIRED PIZZA

 VEGETARIAN PIZZA 17 v/gfm/vgm <i>w</i> roasted pumpkin, cherry tomato, red onion, grilled zucchini, bocconcini, mozzarella, pesto
 ENCHILADA CHICKEN PIZZA 18 gfm <i>w</i> chicken, refried beans, avocado, red onion, mozzarella, fresh tomato salsa, sour cream
 BOURBON BBQ PIZZA 19 gfm <i>w</i> chilli beef, napoli, pepperoni, cherry tomato, red onion, mozzarella, bourbon bbq sauce
 SEAFOOD PIZZA 21 gfm <i>w</i> atlantic salmon, tiger prawns, cherry tomato, baby capers, mozzarella, horseradish, lemon wedge

 **BAR SNACK MENU AVAILABLE DAILY FROM 11:30AM**



CHAR GRILL

Nolans Premier Selection, South East Queensland

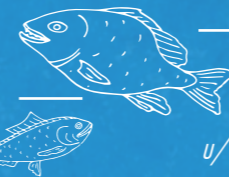
500G SIGNATURE RIB ON THE BONE GRAIN FED 46 gfm <i>w</i> double cream mash, crumbed portabello mushroom, herb garlic and marrow butter, red wine jus
250G SIRLOIN GRAIN FED 31 gfm <i>w</i> beer battered chips, garden salad, choice of sauce below
300G RUMP GRAIN FED 28 gfm <i>w</i> beer battered chips, garden salad, choice of sauce below
300G RIB FILLET GRAIN FED 33 gfm <i>w</i> beer battered chips, garden salad, choice of sauce below

SIDES

SEASONAL VEGETABLES 6 v/gf sautéed in butter and sea salt
GARDEN SALAD 4 v/gf <i>w</i> house dressing
BEER BATTERED CHIPS sml 4 v lge 7 v
DOUBLE CREAM MASH 5 v/gf

SAUCES

creamy wild mushroom 2 gf
peppercorn sauce 2 gf
red wine jus 2 gf
soy, ginger & lime dressing 2 v
housemade tartare 2 gf/v
housemade aioli 2 gf/v



LITTLE ONES

u/12 years - prices include a free small drink

HAM, CHEESE & PINEAPPLE PIZZA 9
BEEF BURGER 12 <i>w</i> lettuce, tomato, cheese, BBQ sauce and chips
CHICKEN NUGGETS 10 <i>w</i> simple salad and chips*
BATTERED FISH 10 <i>w</i> simple salad and chips*
120G MINUTE STEAK 12 <i>w</i> simple salad and chips*
MIXED PLATTER (SERVES 2-4 LITTLE ONES) 22 <i>w</i> ham, cheese, pineapple pizza, battered fish, chicken nuggets, salad and chips

* salad and chips can be swapped for seasonal vegetables and potato mash

Something Sweet SEE OUR CAKE FRIDGE FOR THE SELECTION OF SWEETS

LAND & SEA

ROAST BEETROOT SALAD 16 v/gfm/vgm <i>w</i> cherry tomato, feta, avocado, rocket, thick croutons, vincotto ADD grilled chicken 4 ADD local hot smoked salmon 6	
PORTABELLO MUSHROOM AND SEARED HALOUMI SALAD 18 v/gf <i>w</i> zucchini ribbons, roasted roma tomato, puy lentils, mixed leaves, basil pesto, fresh lemon ADD grilled chicken 4	
BEER BATTERED FISH AND CHIPS 22 v <i>w</i> housemade tartare, fresh lemon, always Aussie fish ADD garden salad 4	
STEAK AND ALE PIE 25 <i>w</i> mashed potato, green pea puree, roasted roma tomato, red wine jus	
MUSTARD AND MAPLE CRISPY PORK BELLY 28 gf <i>w</i> lemon potato mash, sautéed kale and cavolo nero	
OVEN BAKED BARRAMUNDI FILLET 28 gfm <i>w</i> crab asparagus risotto, tomato chive salsa, lemon olive oil dressing	
CHILLI CRAB LINGUINI 27 <i>w</i> tomato concasse, fennel, parsley, lemon oil, crème fraiche, pangrattato	
PAN SEARED TASMANIAN SALMON 28 gf <i>w</i> warm chat potato, red radish, shaved fennel, baby spinach, snow peas, coriander lime yoghurt (<i>served pink unless requested cooked through</i>)	
HOUSE CRUMBED CHICKEN BREAST "SCHNITZEL" PAN COOKED 24 <i>w</i> salad of rocket, citrus, shaved pecorino, baby capers ADD chips 4	
OVEN ROASTED LAMB RUMP 28 gfm <i>w</i> warm salad of baby spinach, zucchini, chat potato, green beans, cherry tomato, lemon caper dressing, soft labne cheese, kalamata olives, red wine jus (<i>served pink unless requested cooked through</i>)	
SEAFOOD PLATE 52 <i>w</i> crumbed calamari, moreton bay bug, local prawns in their shells, fish tacos (2), natural oysters (2), red wine vinegar, and shallot accompaniment warm baguette, chips, garden salad, lemon, housemade tartare, cocktail sauce (<i>suitable for one hungry belly or for two as a lighter meal</i>)	
LET'S MEAT IN THE MIDDLE	
GROUND WAGYU BEEF BURGER 19 <i>w</i> chili onions, crispy bacon, melted cheddar, mixed leaves, red pepper relish, toasted bun, chips	
PORTABELLO MUSHROOM AND HALOUMI BURGER 17 v <i>w</i> mixed leaves, tomato, zucchini ribbons, basil mayo, pesto, toasted bun, chips	
GRILLED CHICKEN BREAST BURGER 17 <i>w</i> crispy bacon, rocket, tomato, basil mayo, toasted ciabatta, chips ADD avocado 2	

MONDAY - SATURDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm | SUNDAY Breakfast (PTO) 8am - 10:30am & Lunch 11:30am - 4pm & Dinner 5:30pm - 8:30pm | Bar Snack Menu available daily from 11:30AM | v = vegetarian, gf = gluten free, vgm = vegan *w* modification, gfm = gluten free *w* modification (surcharge applies for gf pizza bases)

Please consult with waitstaff/chef before placing your order if anyone in your party has an allergy. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergen into these menu choices; however, it is possible for the allergen to be introduced before the food is provided to us or by inadvertent cross contact. We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items.