

# THE FULL MOON HOTEL

on bramble bay

## TO SHARE OR NOT

|  |       |
|--|-------|
| <b>NATURAL OYSTERS</b>   | 18/32 |
| red wine vinegar & shallot accompaniment (half dozen/dozen) (gf)                 |       |
| <b>OYSTERS KILPATRICK</b>  | 22/36 |
| grilled with barbeque smokey bacon, worcestershire sauce (half dozen/dozen) (gf) |       |
| <b>ROSEMARY &amp; GARLIC PIZZA BREAD</b>   | 10    |
| wood fired with mozzarella and parmesan (v/gfm)                                  |       |
| <b>SPINACH &amp; FETA PIZZA BREAD</b>  | 13    |
| wood fired with mozzarella and parmesan (v/gfm)                                  |       |
| <b>PANKO CRUMBED CALAMARI</b>  | 15    |
| pickled cucumber salad, housemade tartare  |       |
| <b>WILD MUSHROOM ARANCINI</b>  | 13    |
| rocket, citrus, pecorino, basil mayo (v)   |       |
| <b>FISH TACOS (3)</b>  | 15    |
| crumbed whiting, soft tortilla, slaw, tomato salsa, chipotle mayo, lime          |       |
| <b>ITALIAN FLATBREAD &amp; DIPS</b>  | 14    |
| avocado hummus; roasted beetroot & feta; caramelized onion & pine nut (v/gfm)    |       |
| <b>MORETON BAY PRAWNS IN THEIR SHELLS (250g)</b>                                 | 22    |
| warm baguette, butter, cocktail sauce, lemon (gfm)                               |       |
| <b>WOOD FIRED CAMEMBERT</b>  | 13    |
| honey, figs, pistachio, crostini (v/gfm)   |       |
| <b>BUTTERMILK SOUTHERN FRIED WINGS</b>   | 10    |
| creamy dill pickle dip   |       |
| <b>SWEET POTATO FRIES</b>  | 10    |
| chipotle mayo (v)  |       |
| <b>LOADED FRIES</b>  | 12    |
| chilli beef, melted cheese, sriracha, sour cream                                 |       |
| <b>BOWL OF CHIPS</b>   | 10    |
| housemade aioli (v)  |       |

## WOOD FIRED PIZZA

|   |    |
|---|----|
| <b>VEGETARIAN PIZZA</b>   | 18 |
| roasted pumpkin, cherry tomatoes, red onion, grilled zucchini, feta, mozzarella, pesto (v/gfm/vgm)      |    |
| <b>ENCHILADA CHICKEN PIZZA</b>  | 19 |
| refried beans, avocado, red onion, fresh tomato salsa, mozzarella, sour cream (gfm)                     |    |
| <b>BOURBON BBQ PIZZA</b>  | 20 |
| chilli beef, napoli, pepperoni, cherry tomatoes, red onion, mozzarella, bourbon bbq sauce (gfm)         |    |
| <b>SEAFOOD PIZZA</b>  | 21 |
| atlantic salmon, tiger prawns, cherry tomatoes, baby capers, mozzarella, horseradish, lemon wedge (gfm) |    |

**BAR SNACK MENU**  
available all afternoon from 11:30am

## LAND & SEA

|   |    |
|---|----|
| <b>ROAST BEETROOT &amp; FETA SALAD</b>  | 17 |
| cherry tomatoes, roast butternut pumpkin, avocado, crumbled feta, walnuts, sprout seeds, vincotto & extra virgin olive oil (v/gf/vgm)<br>ADD grilled chicken...\$4<br>ADD local hot-smoked salmon...\$6   |    |
| <b>PORTABELLO MUSHROOM &amp; HALOUMI SALAD</b>  | 19 |
| zucchini, roasted roma tomato, puy lentils, mixed leaves, basil pesto, fresh lemon (v/gf)<br>ADD grilled chicken...\$4  |    |
| <b>SEAFOOD CHOWDER &amp; IRISH SODA BREAD</b>   | 21 |
| tasmanian salmon, arctic cod, mussels, local prawns, smoked salmon, soft herbs in a cream soup  |    |
| <b>HOUSEMADE STEAK &amp; ALE PIE</b>  | 26 |
| mashed potato, green pea puree, roasted roma tomato, red wine jus   |    |
| <b>BEER BATTERED FISH &amp; CHIPS</b>   | 23 |
| housemade tartare, fresh lemon<br>ADD garden salad...\$4  |    |
| <b>CHAR GRILLED PORK CUTLET</b>   | 28 |
| warm salad of shaved fennel, roasted apples, chat potatoes, spinach, tarragon mayo, vincotto (gf)   |    |
| <b>SEARED TASMANIAN SALMON FILLET</b>   | 29 |
| warmed pearl couscous, asparagus tips, garden peas, baby spinach, crisp chorizo sausage, lemon & herb dressing (served pink unless requested cooked through)  |    |
| <b>CHARGRILLED MOOLOOLABA SWORDFISH</b>   | 29 |
| broccolini, chat potatoes, rocket & garlic skordalia, grilled king prawn, melting macadamia nut butter (gf)   |    |
| <b>HOUSE CRUMBED CHICKEN 'SCHNITZEL'</b>  | 25 |
| pan cooked and served with a salad of rocket, citrus, shaved pecorino, baby capers<br>ADD chips...\$4   |    |
| <b>CHILLI CRAB LINGUINI</b>   | 27 |
| tomato concasse, fennel, parsley, lemon oil, creme fraiche, pangrattato   |    |
| <b>SLOW BRAISED LAMB SHANKS</b>   | 28 |
| indian spiced curry, kipfler potatoes, wilted spinach, chickpeas, cardamom, mint yoghurt (gf)   |    |
| <b>SEAFOOD PLATE</b>  | 53 |
| panko crumbed calamari, moreton bay bug, local prawns in their shells, natural oysters (2) red wine vinegar & shallot accompaniment, fish tacos (2), warm baguette, chips, garden salad, housemade tartare, creamy cocktail sauce, lemon wedges |    |
| SUITABLE FOR 1 HUNGRY BELLY OR FOR 2 AS A LIGHTER MEAL  |    |

## BURGER BAR

|  |    |
|--|----|
| <b>GROUND WAGYU BEEF BURGER</b>  | 20 |
| chilli onions, crispy bacon, melted cheddar, mixed leaves, red pepper relish, toasted bun, chips             |    |
| <b>MUSHROOM &amp; HALOUMI BURGER</b>   | 18 |
| whole portabello mushroom, tomato, zucchini ribbons, mixed leaves, basil mayo, pesto, toasted bun, chips (v) |    |
| <b>GRILLED CHICKEN &amp; BACON BURGER</b>  | 18 |
| rocket, tomato, basil mayo, toasted ciabatta, chips<br>ADD avocado...\$2                                     |    |

## CHAR GRILL STEAK

NOLANS PREMIER SELECTION  
SOUTH EAST QUEENSLAND

|   |    |
|---|----|
| <b>500G SIGNATURE RIB ON THE BONE</b>   | 47 |
| double cream mash, crumbed portabello mushroom, sauteed greens, herb garlic and marrow butter, red wine jus (gfm) |    |
| <b>250G SIRLOIN</b>   | 32 |
| chips, garden salad, choice of sauce below (gfm)  |    |
| <b>300G RUMP</b>  | 29 |
| chips, garden salad, choice of sauce below (gfm)  |    |
| <b>300G RIB FILLET</b>  | 34 |
| chips, garden salad, choice of sauce below (gfm)  |    |

ADD A COMPLIMENTARY SAUCE TO YOUR STEAK!  
CREAMY WILD MUSHROOM, PEPPERCORN, DIANE, RED WINE JUS,  
HOUSEMADE TARTARE OR HOUSEMADE AIOLI...YOUR CALL!

ALL SAUCES ARE GLUTEN FREE

## SIDES

|   |   |
|---|---|
| <b>SEASONAL VEGETABLES (v/gf)</b>                           | 6 |
| with butter, salt   |   |
| <b>GARDEN SALAD (v/gf)</b>                                  | 4 |
| with house dressing   |   |
| <b>DOUBLE CREAM MASH (v/gf)</b>                             | 5 |
| <b>SMALL BOWL OF CHIPS (v)</b>                              | 4 |
| <b>CREAMY WILD MUSHROOM, PEPPERCORN OR DIANE SAUCE (gf)</b> | 2 |
| <b>HOUSEMADE AIOLI OR HOUSEMADE TARTARE (gf)</b>            | 2 |

## KEEPING IT FRESH

chef specials

|   |    |
|---|----|
| <b>ASIAN SPICED PORK BELLY</b>                                      | 28 |
| crisp coriander & mint asian salad, jasmine rice, spiced plum sauce |    |
| <b>300g NOLANS T-BONE</b>   | 34 |
| chips, garden salad, choice of sauce (gf)                           |    |

ENQUIRE WITH ONE OF OUR FRIENDLY STAFF  
FOR TODAY'S BLACK BOARD SPECIAL

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 all afternoon from 11:30am

(v)= vegetarian (gfm) = gluten free with modification (vgm) = vegan with modification, (gf) = gluten free (\$2 surcharge applies for gf pizza bases)

Please consult with wait staff 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.

FULLMOONHOTEL.COM.AU

# cocktails

## QUICK PICKS

**FMH SIGNATURE COCKTAIL** 15  
vodka, malibu, chambord, pineapple, cranberry juice

**COSMOPOLITAN** 14  
grey goose vodka, cointreau, cranberry juice, fresh lime

**FRENCH MARTINI** 15  
grey goose vodka, chambord, fresh pineapple juice

**ESPRESSO MARTINI** 15+  
fresh espresso, ristretto liqueur, your choice of spirit:  
Grey Goose Vodka | Patron XO Cafe Tequila | Licor 43 |  
"The Kracken" Spiced Rum

**SUNSET MOJITO** 15  
bacardi oak heart, fresh lime, fresh mint, sugar syrup,  
pineapple juice, soda

## OLD FAVES

**OLD FASHIONED** 15+  
aromatic bitters, sugar and your choice of whiskey:  
Canadian Club 12y/o | Makers Mark | Chivas Regal |  
Hellyers Road | Jameson

**BLOODY MARY** 17  
grey goose vodka, tomato juice, fresh lemon, tabasco, salt,  
pepper & cayenne

**CLASSIC MOJITO** 15  
bacardi rum, sugar syrup, fresh mint, fresh lime, soda

**PINA COLADA** 13  
bacardi rum, malibu, pineapple juice, coconut cream

**MARGARITA** 15  
tequila, cointreau, sugar syrup, fresh lime

**LONG ISLAND ICE TEA** 17  
tequila, vodka, gin, white rum, cointreau, cola, fresh lemon

## NEWBIES

**THE FRUITY DEVIL - JAM JAR** 10  
lucky devil spiced rum, malibu, pineapple, cranberry juice

**THE INK GIN - GIN BOARD** 13  
fevertree mediterranean tonic, fresh orange slices, rosemary sprig

**THE SIPSMITH SLOE GIN - GIN BOARD** 18  
fevertree indian tonic, fresh lemon slices

**SOUTH SIDE** 13  
bombay gin, fresh mint, fresh lime

## TO SHARE

**G & TEA JUG** 38  
sipsmith london cup earl grey gin, lemonade, cucumber, fresh  
mint, lemon, strawberry

**SUNSET MOJITO JUG** 35  
bacardi oak heart, sugar syrup, fresh mint, pineapple juice,  
fresh lime juice, soda

**CLASSIC MOJITO JUG** 35  
bacardi rum, sugar syrup, fresh mint, fresh lime juice, soda

FULL LIST OF GIN BOARDS, WINE &  
COCKTAILS AVAILABLE AT THE BAR

# BREAKFAST

SUNDAYS 8AM - 10.30AM

**HOME-MADE BANANA BREAD** 7  
toasted with butter and fresh strawberries (v)

**TOASTED HAZELNUT & FRUIT TOAST** 8  
thickly cut with ricotta and honey (v)

**MIXED BERRY COMPOTE** 11  
toasted granola and natural yoghurt (v/gf)

**SMASHED AVOCADO** 12  
toasted sourdough, fresh chive tomato salsa,  
lemon olive oil dressing (v/gfm)

**FRUIT PLATE FOR ONE** 12  
fresh seasonal fruit (v/gf)

**BACON & EGG 'BENNY' BURGER** 12  
fresh spinach, chilli onions, house made  
hollandaise sauce

**BLUEBERRY PANCAKES** 13  
fresh strawberries, lemon syrup, side of  
ricotta (v)

**EGGS BENEDICT** 12  
fresh spinach, toasted sourdough, house made  
hollandaise sauce (v/gfm)  
ADD flaked hot smoked salmon...\$6  
ADD ham & seeded mustard...\$4

**SWEET CORN & CORIANDER FRITTERS** 14  
rocket, smashed avo, grilled roma  
tomato, coriander and lime yoghurt (gf)  
ADD flaked hot-smoked salmon...\$.6  
ADD bacon...\$4  
ADD poached eggs (2)...\$5

**THYME & BUTTER MUSHROOMS** 14  
sauteed and served with toasted  
sourdough, balsamic reduction, labne  
cheese (v/gfm)

**ROASTED SWEET POTATO  
& GARLIC KALE** 15  
chilli onions, poached eggs, toasted  
almonds (v/gf/vgm)

**THE LITTLE BREAKFAST** 13  
bacon, eggs (scrambled, poached or  
fried), grilled roma tomato, bush tomato  
chutney, toasted sourdough (gfm)

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



## kids breakfast

**EGG & BACON** 8  
scrambled, poached or fried, 1 rasher

**MINI PANCAKES** 9  
maple syrup, fresh strawberries

**BAKED BEANS** 7  
on toasted sourdough

**MINI BACON & EGG ROLL** 9  
with BBQ sauce

**BUTTERED SOURDOUGH TOAST** 5  
with choice of vegemite, jam or peanut butter

## SIDES

**BACON** 4

**POACHED EGGS (2)** 5

**SMASHED AVOCADO** 4

**THYME & BUTTER MUSHROOMS** 4

**HASH BROWNS (2)** 3

**PORK CHIPOLATA SAUSAGES (2)** 4

**GRILLED TOMATOES (2 HALVES)** 3

**SOURDOUGH TOAST (2 PIECES)** 4

# WHATS ON

**MON KIDS EAT FREE**

**TUES \$15 REEF & BEEF**

**WED \$10 Schnitzel Night**

**FRI, SAT & SUN**

**PARMA FOR A FARMER**

