

THE FULL MOON HOTEL

on bramble bay

TO SHARE OR NOT

📌	NATURAL OYSTERS (half dozen/dozen) (gf)	18/32
	OYSTERS KILPATRICK grilled with barbeque smokey bacon, worcestershire sauce (half dozen/dozen) (gf)	22/36
📌	ROSEMARY & GARLIC PIZZA BREAD wood fired with mozzarella & parmesan (v/gfm/vgm)	10
📌	SPINACH & FETA PIZZA BREAD wood fired with mozzarella & parmesan (v/gfm/vgm)	13
📌	PUMPKIN HUMMUS DIP garlic oil pizza bread, seasonal leaves (vg/gfm)	13
	PANKO CRUMBED CALAMARI pickled vegetable garnish, ginger lime aioli	15
	SPINACH & PUMPKIN ARANCINI (3) sun-dried tomato & basil aioli (v)	13
	PULLED PORK TACOS (3) charred corn, jalapeno salsa, avocado, fresh coriander, lime aioli	15
	MORETON BAY PRAWNS IN THEIR SHELLS (250g) warm baguette, butter, cocktail sauce, lemon (gfm)	22
📌	WOOD FIRED CAMEMBERT honey, cranberries, pistachio, cherries, crostini (v/gfm)	14
📌	CALIFORNIAN CITRUS CHILLI CHICKEN WINGS ginger lime aioli (half kilo / kilo) (gf)	12/20
📌	SWEET POTATO FRIES chipotle mayo (v/vgm)	10
📌	LOADED FRIES melted cheese, sour cream, chives, sriracha (v) ADD pulled pork...\$4 ADD beef brisket...\$4	11

WOOD FIRED PIZZA

📌	MEAT LOVERS PIZZA smoky barbeque base, red onion, mozzarella, pulled pork, beef brisket, pepperoni (gfm*)	19
📌	CHILLI, LIME & PRAWN PIZZA sundried tomato & pinenut pesto base, mozzarella, roasted capsicum, rocket, olive oil (gfm*)	21
📌	CARAMELISED ONION, ROSEMARY & POTATO PIZZA confit garlic base, feta, parmesan, mozzarella (gfm*/vgm) (vegan cheese available on request)	18
📌	PROSCIUTTO & BOCCONCINI PIZZA pesto base, cherry tomatoes, shaved pecorino, fresh rocket (gfm*)	19

BAR SNACK MENU

available from 11:30am till 8:30pm/9pm

LAND & SEA

	ROAST BEETROOT & FETA SALAD mixed greens, blistered cherry tomatoes, roast butternut pumpkin, avocado, crumbled feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil (v/gf/vgm) ADD grilled chicken...\$4 ADD local hot-smoked salmon...\$6	18
	SEARED SALMON & QUINOA SALAD salad of quinoa, seasonal greens & fresh herbs, avocado & spinach puree, dukkah, pickled vegetable garnish (gf)	28
	CRISPY PORK BELLY SALAD shredded wombok, rice noodles, bean sprouts, julienne carrot, coriander, mint, chilli, peanuts, ginger & tamarind dressing, fried shallots (gfm)	26
	SRI LANKAN CURRY cauliflower, zucchini, kale, butternut pumpkin, chilli coconut & lime sambal, side of cumin scented rice (vg/gf) ADD chicken...\$4 ADD warm naan bread...\$3	20
	HOUSEMADE BEEF, BACON & MUSHROOM PIE creamy mashed potato, green pea puree, blistered roma tomato, red wine jus	26
	BEER BATTERED FISH & CHIPS housemade tartare, fresh lemon ADD garden salad...\$4	23
	CHICKEN PARMI panko crumbed chicken breast, napoli sauce, smoked ham, three cheese mix of mozzarella, manchego & parmesan, garnish salad, chips	28
	CHICKEN 'SCHNITZEL' panko crumbed chicken breast, salad of rocket, pecorino shavings, baby capers & citrus fillets ADD chips... \$4	23
	CHAR GRILLED BARRAMUNDI butter bean & potato puree, crispy chorizo, fennel & radish salad, seasonal greens, lemon oil (gf)	30
	SEAFOOD LINGUINI local prawns, tasmanian salmon, clams, lightly tossed with fresh tomato, olive oil, garlic, chilli, fennel, parsley, baby capers	27
	BRAISED BEEF CHEEK PAPPARDELLE rich red wine sauce, button mushrooms, sundried tomatoes, spinach, oregano, pecorino	25
	TOMATO KASUNDI PORK CUTLET warm salad of kipfler potato, spinach, red onion, cherry tomato, asparagus, pine nut, honey mustard dressing (gf)	28
	SEAFOOD PLATE panko crumbed calamari, beer battered fish, moreton bay bug, local prawns in their shells, natural oysters (2), fish tacos (2), warm baguette, chips, garden salad, housemade tartare, creamy cocktail sauce, lemon wedges	77



BURGER BAR

GROUND WAGYU BEEF BURGER smoked bacon, melted red cheddar, red onion, tomato, salad greens, housemade mustard & dill pickle mayo, milk bun, chips	20
MUSHROOM BURGER garlic & thyme roasted field mushroom, smashed avocado, red cabbage, tomato, salad greens, basil aioli, mylk bun, chips (vg/gfm) ADD haloumi...\$4	18
CRISPY KOREAN CHICKEN BURGER kimchi style slaw, sweet chilli & ginger sauce, milk bun, chips	18
TEXAN BEEF BRISKET SANDWICH slow cooked overnight in a smoky barbeque rub, bacon, slaw, melted red cheddar, chipotle mayo, dill pickle, ciabatta roll, battered onion rings, chips	21

CHAR GRILLED STEAK

300G SIRLOIN garden salad, chips, choice of sauce below (gfm)	32
250G RUMP garden salad, chips, choice of sauce below (gfm)	28
300G RIB FILLET garden salad, chips, choice of sauce below (gfm)	39

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

kids UNDER 12'S

INCLUDES A COMPLIMENTARY SMALL DRINK

HAWAIIAN PIZZA ham, pineapple, napoli sauce, mozzarella cheese	9
BARBEQUE BEEF BURGER lettuce, tomato, cheese, bbq sauce & chips	12
GRILLED HALOUMI BURGER lettuce, tomato, herb mayo & chips (v)	12
CHICKEN NUGGETS with simple salad & chips	10
BATTERED FISH with simple salad & chips	10
LINGUINI napoli sauce, mozzarella	9
MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	22

SIDES

SEASONAL VEGETABLES (v/gf/vgm)	6
GARDEN SALAD (v/gf/vg)	4
DOUBLE CREAM MASH (v/gf)	5
📌 SMALL BOWL OF CHIPS (v/vg)	4
📌 LARGE BOWL OF CHIPS w AIOLI (v/vgm)	10
EXTRA SAUCE (gf)	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 from 11:30am - 8:30/9pm
(v)= vegetarian (vg) = vegan (gf) = gluten free (gfm) = gluten free with modification (gfm*) = *\$2.50 surcharge applies (vgm) = vegan with modification

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.

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BREAKFAST

SUNDAYS 8AM - 10.30AM

HOME-MADE BANANA BREAD toasted with butter and fresh strawberries (v)	7	PULLED PORK BREAKFAST NACHOS bean salsa, poached egg, sriracha hollandaise (gf)	16
TOASTED HAZELNUT & FRUIT TOAST thickly cut with ricotta and honey (v)	8	MUSHROOMS & WHIPPED CHIVE FETA puy lentils, spinach, sourdough (v/gfm)	14
FRUIT PLATE & GRANOLA fresh seasonal fruit, passionfruit, coconut yoghurt, honey roasted nuts & seeds (gf/v)	13	POTATO ROSTI STACK avocado, rocket & red onion salad, grilled haloumi, poached egg (v/gf)	14
BUTTERMILK WAFFLE pistachio marscapone, citrus sauce (v)	13	SMOKED SALMON BAGEL chervil cream cheese, red onion, mixed leaves, poppy seed bagel	16
SMASHED AVOCADO toasted sourdough, pumpkin hummus, citrus & rocket salad (vg/gfm)	13	THE LITTLE BREAKFAST bacon, eggs (scrambled, poached or fried), grilled roma tomato, tomato kasundi, toasted sourdough (gfm)	15
BACON & EGG 'BENNY' BURGER fresh spinach, caramelised onions, house made hollandaise sauce (gfm)	14		
EGGS BENEDICT fresh spinach, poppy seed bagel, house made hollandaise sauce (v/gfm) ADD flaked hot smoked salmon...\$6 ADD ham & seeded mustard...\$4 ADD bacon...\$4	16	THE BIG ONE eggs (scrambled, poached or fried), bacon, grilled roma tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough (gfm)	24

kids breakfast

EGG, BACON & TOAST scrambled, poached or fried (gfm)	8	BACON	4
BUTTERMILK WAFFLE ice-cream, maple syrup, fresh strawberries (v)	9	POACHED EGGS (2)	5
BAKED BEANS on toasted sourdough (v)	7	SMASHED AVOCADO	4
MINI BACON & EGG ROLL with BBQ sauce	9	PORTABELLO MUSHROOM	4
BUTTERED SOURDOUGH TOAST with choice of vegemite, jam or peanut butter (v)	5	HASH BROWNS (2)	3
		GRILLED HALOUMI	4
		THICK GRILLED PORK SAUSAGE	5
		GRILLED TOMATOES (2 HALVES)	3
		SOURDOUGH TOAST (2 PIECES)	4

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