

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, worcesters hire sauce (half dozen/dozen) (gf)	22/36
↓	ROSEMARY & GARLIC PIZZA BREAD wood fired with mozzarella & parmesan (v/gf/vgm)	10
↓	SPINACH & FETA PIZZA BREAD wood fired with mozzarella & parmesan (v/gf/vgm)	13
	POTTED SEAFOOD tiger prawns, crabmeat, hot smoked salmon, crème fraiche, shallots, dill, clarified butter, crostini toast (gfm)	18
	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 CAMEBERT 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
↓	PUMPKIN & KALE PIZZA napoli base, roasted onion, parmesan, mozzarella, field mushrooms, feta (v/vgm/gfm*) (vegan cheese available on request)	18
↓	PROCIUITTO & BOCCONCICI PIZZA pesto base, cherry tomatoes, shaved pecorino, mozzarella, 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, vinocotto & extra virgin olive oil (v/gf/vgm) ADD grilled chicken...\$4 ADD local hot-smoked salmon...\$6	18
	SEARED TASMANIAN SALMON FILLET salad of rocket, red onion, fresh mango, & macadamia nuts dressed with lime & honey mustard (gf) (served pink unless requested "cooked through")	28
	CRISPY PORK BELLY SALAD shredded wombok, rice noodles, bean sprouts, julienne carrot, coriander, mint, chilli, peanuts, ginger & tamarind dressing, fried shallots (gf)	26
	SRI LANKAN CURRY cauliflower, zucchini, kale, butternutpumpkin, 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
	CHICKEN FETTUCINI sun dried tomatoes, baby spinach, fresh asparagus, lemon crème fraiche, garlic pangrattato	24
	GRILLED MOROCCAN LAMB RUMP salad of chat potatoes, zucchini, roasted red capsicum, red onion, baby spinach, pomegranate, harissa yoghurt (gf)	30
	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, sweetchilli & ginger sauce, milk bun, chips	18
	TEXAN BEEF BRISKET SANDWICH slowcooked 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 (v)	9
	MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	22

SIDES

	SEASONAL VEGETABLES (v/gf/vgm)	6
	GARDEN SALAD (v/gf/vgm)	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 (PTD) 8am - 10:30am, Lunch 11:30am - 4pm & Dinner 5:30pm - 8:30pm | Bar Snack Menu available from 11:30am - 8:30/9pm
(v)= vegetarian (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.