

# THE FULL MOON HOTEL

on bramble bay

## TO SHARE OR NOT

🚢	<b>NATURAL OYSTERS</b> (half dozen/dozen) (gf)	18/32
	<b>OYSTERS KILPATRICK</b> grilled with barbeque smokey bacon, worcestershire sauce (half dozen/dozen) (gf)	22/36
🚢	<b>ROSEMARY &amp; GARLIC PIZZA BREAD</b> wood fired with mozzarella & parmesan (v/gf/vgm)	10
🚢	<b>SPINACH &amp; FETA PIZZA BREAD</b> wood fired with mozzarella & parmesan (v/gf/vgm)	13
	<b>POTTED SEAFOOD</b> chilled tiger prawns, crabmeat, smoked salmon, crème fraiche, shallots, dill, clarified butter, crostini toast (gfm)	18
	<b>PANKO CRUMBED CALAMARI</b> pickled vegetable garnish, ginger lime aioli	15
	<b>SPINACH &amp; PUMPKIN ARANCINI (3)</b> sun-dried tomato & basil aioli (v)	13
	<b>PULLED PORK TACOS (3)</b> charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	15
	<b>MORETON BAY PRAWNS IN THEIR SHELLS (250g)</b> warm baguette, butter, cocktail sauce, lemon (gfm)	22
🚢	<b>WOOD FIRED CAMEMBERT</b> honey, cranberries, pistachios, cherries, crostini (v/gfm)	14
🚢	<b>STICKY, SPICY, MESSY CHICKEN WINGS</b> oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (half kilo / kilo)	12/20
🚢	<b>SWEET POTATO FRIES</b> chipotle mayo (v/vgm)	10
🚢	<b>LOADED FRIES</b> melted cheese, sour cream, chives, sriracha (v) ADD pulled pork...\$4 ADD beef brisket...\$4	11

## WOOD FIRED PIZZA

🚢	<b>MEAT LOVERS PIZZA</b> smoky barbeque base, red onion, mozzarella, pulled pork, beef brisket, pepperoni (gfm*)	19
🚢	<b>GARLIC PRAWN PIZZA</b> napoli base, cherry tomatoes, aioli, rocket, mozzarella, parmesan, fresh lemon wedge (gfm*)	21
🚢	<b>ANTIPASTO PIZZA</b> napoli base, artichoke hearts, cherry tomatoes, spinach, charred zucchini, feta, olives, fresh basil, mozzarella (v/vgm/gfm*) (vegan cheese available on request)	18
🚢	<b>CHICKEN, BACON &amp; MUSHROOM PIZZA</b> ranch base, spring onions, parmesan, mozzarella (gfm*)	19

## BAR SNACK MENU

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

## LAND & SEA

	<b>ROAST BEETROOT &amp; FETA SALAD</b> 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
	<b>SEARED TASMANIAN SALMON FILLET</b> chive & parmesan mash potato, asparagus, preserved lemon beurre blanc (gf) (served pink unless requested 'cooked through')	29
	<b>CRISPY PORK BELLY SALAD</b> shredded wombok, rice noodles, bean sprouts, julienne carrot, coriander, mint, chilli, peanuts, ginger & tamarind dressing, fried shallots (gfm)	26
	<b>SRI LANKAN CURRY</b> 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
	<b>HOUSEMADE BEEF, BACON &amp; MUSHROOM PIE</b> creamy mashed potato, green pea puree, blistered roma tomato, red wine jus	26
	<b>BEER BATTERED FISH &amp; CHIPS</b> housemade tartare, fresh lemon ADD garden salad...\$4	23
	<b>CHICKEN PARMI</b> panko crumbed chicken breast, napoli sauce, smoked ham, three cheese mix of mozzarella, manchego & parmesan, garnish salad, chips	28
	<b>SEARED BARRAMUNDI FILLET</b> cauliflower & rocket skordalia, chat potatoes, green beans, zucchini, beetroot leaves, salsa of tomato, caper & roasted capsicum (gf)	29
	<b>SEAFOOD LINGUINI</b> local prawns, tasmanian salmon, clams, lightly tossed with fresh tomato, preserved lemon, olive oil, garlic, chilli, fennel, parsley, baby capers	27
	<b>SMOKED BEEF CHEEK PAPPARDELLE</b> rich red wine & tomato ragout, sautéed field mushrooms, sundried tomatoes, shaved pecorino, truffle oil	26
	<b>GRILLED LAMB RUMP</b> polenta cake, green beans, caponata of mixed capsicum, tomato, capers, garlic, parsley, fresh herbs, lemon	30
	<b>SEAFOOD PLATE</b> 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

<b>BEEF &amp; BOURBON JAM BURGER</b> house made ground beef patty, double melted red cheddar, tomato, onions, mixed leaves, pickles, milk bun, chips (gfm*)	21
<b>MUSHROOM BURGER</b> garlic & thyme roasted field mushroom, smashed avocado, red cabbage slaw, tomato, salad greens, basil aioli, mylk bun, chips (vg/gfm*) ADD haloumi...\$4	18
<b>CRISPY KOREAN CHICKEN BURGER</b> kimchi style slaw, sweet chilli & ginger sauce, milk bun, chips	18
<b>TEXAS STYLE BRISKET SANDWICH</b> 12 hour house smoked beef, crisp bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	22

## CHAR GRILLED STEAK

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

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

## SIDES

<b>SEASONAL VEGETABLES (v/gf/vgm)</b>	6
<b>GARDEN SALAD (v/gf/vg)</b>	4
<b>DOUBLE CREAM MASH (v/gf)</b>	5
🚢 <b>SMALL BOWL OF CHIPS (v/vg)</b>	4
🚢 <b>LARGE BOWL OF CHIPS w AIOLI (v/vgm)</b>	10
<b>EXTRA SAUCE (gf)</b>	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 | Public holiday surcharges apply.  
(v)= vegetarian (vg)= vegan (gf) = gluten free (gfm) = gluten free modification on request (vgm) = vegan modification on request (gfm\*) = surcharge applies: \$4 pizza base | \$2 burger bun

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.

# ☰ FULL MOON HOTEL

*on bramble bay*

## BREAKFAST

**SUNDAYS 8AM - 10.30AM**

<b>HOME-MADE BANANA BREAD</b>	7	<b>ZUCCHINI &amp; DILL FRITTERS</b>	15
toasted with butter and fresh strawberries (v)		poached eggs, spinach, feta, kasundi relish (v)	
<b>TOASTED HAZELNUT &amp; FRUIT TOAST</b>	8	<b>MUSHROOMS &amp; WHIPPED CHIVE FETA</b>	14
thickly cut with ricotta and honey (v)		puy lentils, spinach, sourdough (v/gfm)	
<b>HONEY ROASTED NUT &amp; SEED GRANOLA CUP</b>	13	<b>POTATO ROSTI STACK</b>	14
layered toasted granola, passionfruit curd, seasonal fruit, coconut yogurt (gf/v)		avocado, rocket & red onion salad, grilled haloumi, portabello mushrooms (v/gf)	
<b>BUTTERMILK WAFFLE</b>	13	<b>THE LITTLE BREAKFAST</b>	15
pistachio marscapone, citrus sauce (v)		bacon, eggs (scrambled, poached or fried), grilled roma tomato, tomato kasundi, toasted sourdough (gfm)	
<b>SMASHED AVOCADO</b>	13		
toasted sourdough, feta, red onion & rocket salad, balsamic drizzle (v/gfm)			
<b>BACON &amp; EGG 'BENNY' BURGER</b>	14		
fresh spinach, caramelised onions, house made hollandaise sauce (gfm)			
<b>EGGS BENEDICT</b>	16		
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			

### THE BIG ONE

24

eggs (scrambled, poached or fried), bacon, grilled roma tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough (gfm)



## *kids breakfast*

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

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