

THE FULL MOON HOTEL

on bramble bay

TO SHARE OR NOT

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

WOOD FIRED PIZZA

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

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 TASMANIAN SALMON FILLET chive & parmesan mash potato, asparagus, wild mushrooms, preserved lemon beurre blanc (gf) (served pink unless requested 'cooked through')	29
	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
	SEARED BARRAMUNDI FILLET cauliflower & rocket skordalia, chat potatoes, green beans, zucchini, beetroot leaves, salsa of tomato, caper & roasted capsicum (gf)	29
	SEAFOOD LINGUINI local prawns, tasmanian salmon, clams, lightly tossed with fresh tomato, preserved lemon, olive oil, garlic, chilli, fennel, parsley, baby capers	27
	SMOKED BEEF CHEEK PAPPARDELLE rich red wine & tomato ragout, sautéed field mushrooms, sundried tomatoes, shaved pecorino, truffle oil	26
	GRILLED LAMB RUMP polenta cake, green beans, caponata of mixed capsicum, tomato, capers, garlic, parsley, fresh herbs, lemon	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

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

CHAR GRILLED STEAK

26	300G SIRLOIN garden salad, chips, choice of sauce below (gfm)	32
	250G RUMP garden salad, chips, choice of sauce below (gfm)	28
23	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

27	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
77	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
	ANCHOR SMALL BOWL OF CHIPS (v)	4
	ANCHOR LARGE BOWL OF CHIPS w AIOLI (v)	10
	EXTRA SAUCE (gf)	2

BAR SNACK MENU

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

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

HOME-MADE BANANA BREAD toasted with butter and fresh strawberries (v)	7	ZUCCHINI & DILL FRITTERS poached eggs, spinach, feta, lime yoghurt, kasundi relish (v)	15
TOASTED HAZELNUT & FRUIT TOAST thickly cut with ricotta and honey (v)	8	MUSHROOMS & WHIPPED CHIVE FETA puy lentils, spinach, sourdough (v/gfm)	14
HONEY ROASTED NUT & SEED GRANOLA CUP layered toasted granola, passionfruit curd, seasonal fruit, coconut yogurt (gf/v)	13	POTATO ROSTI STACK avocado, rocket & red onion salad, grilled haloumi, portabello mushrooms (v/gf)	14
BUTTERMILK WAFFLE pistachio marscapone, citrus sauce (v)	13	THE LITTLE BREAKFAST bacon, eggs (scrambled, poached or fried), grilled roma tomato, tomato kasundi, toasted sourdough (gfm)	15
SMASHED AVOCADO toasted sourdough, feta, red onion & rocket salad, balsamic drizzle (v/gfm)	13		
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
BUTTERMILK WAFFLE ice-cream, maple syrup, fresh strawberries (v)	9
BAKED BEANS on toasted sourdough (v)	7
MINI BACON & EGG ROLL with BBQ sauce	9
BUTTERED SOURDOUGH TOAST with choice of vegemite, jam or peanut butter (v)	5

SIDES

BACON	4
POACHED EGGS (2)	5
SMASHED AVOCADO	4
PORTABELLO MUSHROOM	4
HASH BROWNS (2)	3
GRILLED HALOUMI	4
THICK GRILLED PORK SAUSAGE	5
GRILLED TOMATOES (2 HALVES)	3
SOURDOUGH TOAST (2 PIECES)	4

MONDAY - SATURDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm | SUNDAY Breakfast: 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.