

FULL MOON

HOTEL

on bramble bay

TO SHARE OR NOT

▶ NATURAL OYSTERS (half dozen/dozen)	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
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
▶ WOOD FIRED CAMEMBERT honey, cranberries, pistachios, cherries, crostini (v/gfm)	14
▶ STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (half kilo / kilo)	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
▶ GARLIC PRAWN PIZZA napoli base, cherry tomatoes, mozzarella, parmesan, rocket, aioli drizzle, fresh lemon wedge (gfm*)	21
▶ 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
▶ CHICKEN, BACON & MUSHROOM PIZZA ranch base, spring onions, parmesan, mozzarella (gfm*)	19

MAIN FARE

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
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SIDES

SEASONAL VEGETABLES (v/gf/vgm)	6
GARDEN SALAD (v/gf/vg)	4
DOUBLE CREAM MASH (v/gf)	5
▶ SMALL BOWL OF CHIPS (v)	4
▶ LARGE BOWL OF CHIPS w AIOLI (v)	10
EXTRA SAUCE (gf)	2

BURGER BAR

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
CRISPY KOREAN CHICKEN BURGER kimchi style slaw, sweet chilli & ginger sauce, milk bun, chips	18
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

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

▶ **BAR SNACK MENU**
available from 11:30am till 8:30pm/9pm

(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

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.

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

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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

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