

# FULL MOON

# HOTEL

on bramble bay

## SOMETHING TO START

📍	<b>NATURAL OYSTERS</b> (half dozen/dozen)	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/gfm/vgm)	10
📍	<b>SPINACH &amp; FETA PIZZA BREAD</b> wood fired with mozzarella & parmesan (v/gfm/vgm)	13
	<b>POTTED SEAFOOD</b> chilled tiger prawns, crabmeat, smoked salmon, crème fraiche, shallots, dill, clarified butter, warm bread (gfm)	18
	<b>PANKO CRUMBED CALAMARI</b> pickled vegetable garnish, ginger lime aioli, lemon wedge	15
	<b>SPINACH &amp; PUMPKIN ARANCINI (3)</b> sun-dried tomato & basil aioli (v)	14
	<b>PULLED PORK TACOS (3)</b> charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	16
	<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, warm bread (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	12

## WOOD FIRED PIZZA

📍	<b>MEAT LOVERS PIZZA</b> smoky barbeque base, red onion, mozzarella, pulled pork, beef brisket, pepperoni (gfm*)	20
📍	<b>GARLIC PRAWN PIZZA</b> napoli base, cherry tomatoes, mozzarella, parmesan, rocket, aioli drizzle, fresh lemon wedge (gfm*)	22
📍	<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)	20
📍	<b>CHICKEN BAHN MI PIZZA</b> hoisin base, coconut & lemongrass poached chicken, mozzarella, chilli, shallots, finished with pickled carrot, cucumber ribbons, spicy mayo	20

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

## MAIN FARE

	<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 in-house hot-smoked salmon...\$6	19
	<b>SEARED TASMANIAN SALMON FILLET</b> warm cous cous, mint, pistachios, fennel, oven dried grapes, sumac yoghurt dressing (served pink unless requested 'cooked through')	29
	<b>CRISPY PORK BELLY PORCHETTA</b> rolled with green peppercorns, garlic & herbs served with roasted chat potatoes, toffee apple puree, salad of rocket, pear & pecorino (gf)	27
	<b>SRI LANKAN CURRY</b> cauliflower, zucchini, kale, butternut pumpkin, chilli coconut & lime sambal, cumin scented rice (vg/gf) ADD chicken...\$4 ADD warm naan bread...\$3	22
	<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	24
	<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)	30
	<b>SEAFOOD LINGUINI</b> moreton bay bug, salmon, prawns lightly tossed with fresh tomato, preserved lemon, olive oil, garlic, chilli, fennel & parsley, finished with pangrattato	29
	<b>ZA'ATAR SPICED LAMB RUMP</b> roasted sweet potato, charred asparagus, preserved lemon, labneh, pomegranate molasses (served pink unless requested 'cooked through')	30
	<b>'YODER' SMOKER MEAT FEST</b> smoked daily in house - grandchester brisket, pulled pork, bratwurst sausage & sticky spicy messy chicken wings with sweet potato fries, corn cobs, brioche rolls, slaw, trio of sauces (chipotle, garlic mayo, smoky bbq) <b>SERVES 1-2</b>	65
	<b>SEAFOOD PLATE</b> panko crumbed calamari, beer battered fish, moreton bay bug, local prawns, natural oysters (2), fish tacos (2), warm baguette, chips, garden salad, housemade tartare, creamy cocktail sauce, lemon wedges <b>SERVES 1-2</b>	77
	<b>STEAMED GREENS, CAFE DE PARIS BUTTER, PISTACHIOS (v/gf)</b>	8
	<b>MAPLE GLAZED CARROTS (v/gf/vg)</b>	7
	<b>CAESAR SALAD</b>	7
	<b>ROCKET, PEAR &amp; PECORINO SALAD</b>	8
	<b>GARDEN SALAD (v/gf/vg)</b>	5
	<b>DOUBLE CREAM MASH (v/gf)</b>	5
📍	<b>SMALL BOWL OF CHIPS (v)</b>	4
📍	<b>LARGE BOWL OF CHIPS w AIOLI (v)</b>	10
	<b>EXTRA SAUCE (gf)</b>	2

## SIDES

## BURGER BAR

<b>BEEF &amp; BOURBON JAM BURGER</b> house made ground beef patty, double melted red cheddar cheese, 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

SOUTH EAST QUEENSLAND  
MSA GRADED BLACK ANGUS - 120 DAY GRAIN FED

<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
<b>1.5KG TOMAHAWK</b> duck fat potatoes, roasted spanish onion & whole garlic, caesar salad <b>SERVES 1-2</b>	90

ADD A COMPLIMENTARY SAUCE TO YOUR STEAK!

CREAMY WILD MUSHROOM, PEPPERCORN,  
DIANE, RED WINE JUS OR HOUSEMADE AIOLI  
...YOUR CALL!

ALL SAUCES ARE GLUTEN FREE

kids

UNDER 12'S

<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	9
<b>MIXED PLATTER</b> kids pizza, battered fish, chicken nuggets, salad & chips	22

(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.

# cocktails

## HOUSE CRAFTED

- **RAINCHECK**  
brix white rum, pineapple juice, lime juice, coconut syrup, aquafaba
- **BITTER FRENCH**  
gin, brut sparkling, campari, lemon juice, sugar syrup
- **PEACOCK**  
buffalo trace, liqueur, lemon juice, simple syrup, aquafaba
- **BRAMBLE BAY SMASH**  
bombay bramble gin, lychee liqueur, basil syrup, lemon juice
- **SUGAR & SPICE**  
chilli infused patron reposado tequila, lime juice, ginger syrup, tobasco

## CLASSICS

- **APEROL SPRITZ**  
aperol, prosecco, soda water, orange slices
- **PINA COLADA**  
bacardi, malibu, pineapple juice, coconut cream
- **LYCHEE MARTINI**  
vodka, lychee liqueur, dry vermouth, lychee syrup
- **MARGARITA**  
tequila, cointreau, lime juice, simple syrup
- **ESPRESSO MARTINI**  
vodka, ristretto liqueur, cold brew coffee, simple syrup

## TO SHARE

- **SUNSET MOJITO JUG**  
bacardi spiced rum, lime juice, ginger syrup, pineapple, mint, soda
- **PIMMS TWIST**  
pimms no 1, liqueur, prosecco, lemon juice, simple syrup, fresh fruit
- **BAYSIDE PUNCH**  
bombay bramble gin, bianco vermouth, prosecco, lemon juice, simple syrup, soda

- sweet
- sour
- refreshing
- spiritous

# BREAKFAST

SUNDAYS 8AM - 10.30AM

- 19 **HOME-MADE BANANA BREAD**  
toasted with whipped maple butter and fresh strawberries (v)
- 16 **TOASTED HAZELNUT & FRUIT TOAST**  
thickly cut with whipped maple butter (v)
- 17 **ACAI BOWL**  
toasted granola, seasonal fruit, toasted coconut, chia seeds (v/gf)
- 17 **THICK CUT FRENCH TOAST**  
maple syrup & fresh berries
- 19 **BUTTERMILK WAFFLE**  
pistachio marscapone, citrus sauce (v)
- 15 **SMASHED AVOCADO**  
toasted rye sourdough, feta, fresh rocket, radish & pomegranate garnish (v/gf)
- 15 **BAE-LOUMI BURGER**  
(bacon, avocado, fried egg, haloumi) served with fresh spinach & a hash brown (gfm)
- 15 **EGGS BENEDICT**  
toasted rye sourdough, fresh spinach, house made hollandaise sauce (v/gfm)  
ADD flaked hot smoked salmon...\$6  
ADD grilled haloumi...\$4  
ADD bacon...\$4
- 35 **SMOKY WHITE BEAN & HALOUMI**  
smoky tomato bean stew, toasted rye sourdough
- 35 **POTATO ROSTI STACK**  
avocado, grilled haloumi, portobello mushroom, grilled roma tomato, rocket & onion salad (v/gf)
- 35 **THE LITTLE BREAKFAST**  
eggs (scrambled, poached or fried), bacon, grilled tomato, tomato kasundi, toasted rye sourdough (gfm)
- 35 **THE BIG ONE**  
eggs (scrambled, poached or fried), bacon, grilled tomato, portobello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted rye sourdough (gfm)

## kids breakfast

- 8 **BACON & EGG** 8  
scrambled, poached or fried with toasted rye sourdough (gfm)
- 13 **BUTTERMILK WAFFLE** 9  
ice-cream, maple syrup, fresh strawberries (v)
- 13 **BAKED BEANS** 7  
on toasted rye sourdough (v)
- 13 **MINI BACON & EGG ROLL** 9  
with bbq sauce
- 13 **TOASTED RYE SOURDOUGH** 5  
buttered with choice of vegemite, jam or peanut butter (v)

## EXTRAS

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



# CAFE

... BREWING DAILY

		mug
flat white	4	4.5
cappuccino	4	4.5
latte	4	-
long black	4	-
espresso	3	-
piccolo latte	3.5	-
mocha	-	5
hot chocolate	3.5	-
macchiato	4	-
chai latte	4	4.5
dirty chai	5	5.5
baby cino	1	-
iced coffee	6	-
iced latte	5	-
iced long black	4.5	-
iced chocolate	6	-

**EXTRAS**  
caramel, vanilla, extra shot, almond, soy, lactose free - 50c

**MILKSHAKES**  
chocolate, strawberry, vanilla, caramel 6

## SINGLE POT LOOSE LEAF TEA

english breakfast, earl grey, green, chai, peppermint, chamomile 4.5

## SMOOTHIES

**REBOOT** 8  
blueberries, banana, dates, boysenberries mixed with almond milk

**DETOX** 8  
mango, pineapple, banana, passionfruit mixed with coconut milk

**ENERGISE** 8  
strawberries, pineapple, apple, dates mixed with coconut water

## HRVST ST COLD PRESSED JUICE

**ORANGE SKY** 7  
orange, pineapple, lemon & tumeric

**RUBY TUESDAY** 7  
watermelon, rhubarb, pink lady apple, pear & lime

**BLOOD BANK** 7  
beetroot, cucumber, ginger & crispy apple

**LITTLE GREEN** 7  
kale, spinach, celery, lemon, cucumber, ginger & spirulina

SEE OUR CAKE DISPLAY FOR TODAY'S SELECTION

## what's on

### TUESDAYS

**\$16 Steak Night**  
250gm char grilled rump with chips & salad  
**Musical Bingo**  
moonlight bar from 7pm

### WEDNESDAYS

**\$16 Schnitz Night**  
toppers available - served with chips & salad

### THURSDAYS

**Trivia Night**  
moonlight bar from 7pm

PLUS LIVE MUSIC EVERY WEEKEND!

