

cocktails

house crafted

- **RAINCHECK**
brix white rum, pineapple juice, lime juice, coconut syrup, aquafaba
- **THE BACARDI 'MANGO WEIS BAR'**
Bacardi white rum, nut liqueur, mango nectar, lime, aquafaba, simple syrup
- **PINK ELEPHANT**
gin, maraschino liqueur, grapefruit, lime, simple syrup
- **BRAMBLE BAY SMASH**
bombay bramble gin, lychee liqueur, basil syrup, lemon juice
- **TOBY'S MARGARITA**
honey tequila, lime, agave

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

boutique non alcoholic

'Monday Distillery' PALOMA

Drink me and drive. This non-alcoholic spirit blends grapefruit soda, yuzu citrus, and alcohol-free tequila for a "south of the border" taste that keeps the fiesta going

'Monday Distillery' EXOTIC SPICE G & T

Your G&T without the tears. A traditional mix of gindulgent botanicals, cinnamon, nutmeg and other spices then finished with a tonic twist

'Monday Distillery' DARK & STORMY

It's your bootleg bounty without the blunder. A blend fiery ginger beer and lime with spiced-rum flavours to sweep your tastebuds away in a tropical reverie

- SWEET
- SOUR
- REFRESHING
- SPIRITOUS

what's on

tuesdays

\$16 Steak Night

200g char grilled rump with chips & salad

wednesdays

\$16 Schnitz Night

toppers available - served with chips & salad

thursdays

\$18 Curry Night
'Tikka the night off'

served with rice & pappadums

PLUS LIVE MUSIC EVERY WEEKEND!

breakfast SUNDAYS 8AM - 10.30AM

HOME-MADE BANANA BREAD toasted with whipped maple butter and fresh strawberries (v)	7
TOASTED HAZELNUT & FRUIT TOAST thickly cut with whipped maple butter (v)	8
ACAI BOWL toasted granola, seasonal fruit, toasted coconut, chia seeds (v/gf)	13
THICK CUT FRENCH TOAST maple syrup & fresh berries	13
BUTTERMILK WAFFLE pistachio marscapone, citrus sauce (v)	13
SMASHED AVOCADO toasted sourdough, feta, fresh rocket, radish & pomegranate garnish (v/gfm)	13
BAE-LOUMI BURGER bacon, avocado, fried egg, haloumi served with fresh spinach & a hash brown (gfm)	14
EGGS BENEDICT toasted sourdough, fresh spinach, house made hollandaise sauce (v/gfm) ADD flaked hot smoked salmon...\$6 ADD grilled haloumi...\$4 ADD bacon...\$4	18
SMOKY WHITE BEAN & HALOUMI smoky tomato bean stew, toasted sourdough	14
POTATO ROSTI STACK avocado, grilled haloumi, portobello mushroom, grilled roma tomato, rocket & onion salad (v/gf)	15
THE LITTLE BREAKFAST eggs (scrambled, poached or fried), bacon, grilled tomato, tomato kasundi, toasted sourdough (gfm)	15
THE BIG ONE eggs (scrambled, poached or fried), bacon, grilled tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough (gfm)	24

kids breakfast

BACON & EGG scrambled, poached or fried with toasted sourdough (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
TOASTED SOURDOUGH buttered with choice of vegemite, jam or peanut butter (v)	5

sides

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

plus cakes & coffee brewing daily

smoothies

DETOX blueberries, banana, dates, boysenberries blended with almond milk	9
ENERGISE strawberries, pineapple, apple, & dates blended with coconut water	9
REBOOT mango, pineapple, banana & passionfruit blended with orange juice	9

cold pressed juice *hurst st*

RUBY TUESDAY watermelon, rhubarb, pink lady apple, pear & lime	7
BLOOD BANK beetroot, cucumber, ginger & crispy green apple	7
LITTLE GREEN kale, spinach, celery, lemon, cucumber, ginger & spirulina	7







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just for you ... or two

 NATURAL OYSTERS (half dozen/dozen) (gf)	19/36
OYSTERS KILPATRICK grilled with barbecue smokey bacon, worcestershire sauce (½ doz/doz) (gf)	21/38
 ROSEMARY & GARLIC PIZZA BREAD wood fired with mozzarella and parmesan (v/gfm/vgm)	10
 SPINACH & FETA PIZZA BREAD wood fired with mozzarella and parmesan (v/gfm/vgm)	13
POTTED SEAFOOD chilled tiger prawns, crabmeat, smoked salmon, crème fraiche, shallots, dill, clarified butter, warm bread (gfm)	18
PANKO CRUMBED CALAMARI pickled vegetable garnish, ginger lime aioli, lemon wedge	15
SPINACH & PUMPKIN ARANCINI (3) sun-dried tomato & basil aioli (v)	14
PULLED PORK TACOS (3) charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	18
MORETON BAY PRAWNS IN THEIR SHELLS 250gms, cocktail sauce, warm baguette, lemon, butter	24
 WOOD FIRED CAMEMBERT honey, cranberries, pistachios, cherries, warm bread (v/gfm)	15
 STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	12/22
 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	12

woodfired pizza

 MEAT LOVERS PIZZA smoky barbeque base, red onion, mozzarella, pulled pork, beef brisket, pepperoni (gfm*)	20
 GARLIC PRAWN PIZZA napoli base, cherry tomatoes, mozzarella, parmesan, rocket, aioli drizzle, fresh lemon wedge (gfm*)	22
 ANTIPASTO PIZZA napoli base, artichoke hearts, cherry tomatoes, spinach, charred zucchini, feta, olives, fresh basil, mozzarella (v/vgm/gfm*) (vegan cheese available on request)	20
 CHICKEN BAHN MI PIZZA hoisin base, coconut & lemongrass poached chicken, mozzarella, chilli, shallots, finished with pickled carrot, cucumber ribbons, coriander, spicy mayo	20

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

Land ahoy

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 in-house hot-smoked salmon...\$6	20
CRISPY PORK BELLY PORCHETTA rolled with green peppercorns, garlic & herbs served with roasted chat potatoes, toffee apple puree, salad of rocket, pear & pecorino (gf)	28
SRI LANKAN CURRY cauliflower, zucchini, kale, butternut pumpkin, chilli coconut & lime sambal, cumin scented rice (vg/gf) ADD chicken...\$4 ADD warm naan bread...\$3	22
HOUSEMADE BEEF, BACON & MUSHROOM PIE creamy mashed potato, green pea puree, blistered roma tomato, red wine jus	26
CHICKEN PARMI panko crumbed chicken breast, napoli sauce, smoked ham, three cheese mix of mozzarella, manchego & parmesan, garnish salad, chips	28
ZA'ATAR SPICED LAMB RUMP roasted sweet potato, charred asparagus, preserved lemon, labneh, pomegranate molasses (served pink unless requested 'cooked through')	30
'YODER' SMOKER MEAT FEST SERVES 2 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)	72

to the sea

TASMANIAN SALMON FILLET seared crispy skin, sumac yoghurt dressing, jewelled cous cous salad with preserved lemon, sweet oven dried red grapes, mixed herbs, rocket, pistachios & fennel (served pink unless requested 'cooked through')	29
BEER BATTERED FISH & CHIPS housemade tartare, fresh lemon ADD garden salad...\$4	24
SEARED BARRAMUNDI FILLET cauliflower & rocket skordalia, chat potatoes, green beans, zucchini, beetroot leaves, salsa of tomato, caper & roasted capsicum (gf)	30
SEAFOOD LINGUINI moreton bay bug, salmon, prawns lightly tossed with fresh tomato, preserved lemon, olive oil, garlic, baby capers, chilli, fennel & parsley, finished with pangrattato	29
SEAFOOD PLATE SERVES 1-2 panko crumbed calamari, beer battered fish, moreton bay bug, local prawns, natural oysters (2), fish tacos, warm baguette, chips, garden salad, housemade tartare, creamy cocktail sauce, lemon wedges	77

sides

STEAMED GREENS, LEMON BUTTER, PISTACHIOS (v/gf)	7	GARDEN SALAD (v/gf/vg)	5
MAPLE GLAZED CARROTS (v/gf/vg)	7	DOUBLE CREAM MASH (v/gf)	5
CAESAR SALAD	7	SMALL BOWL OF CHIPS (v)	4
ROCKET, PEAR & PECORINO SALAD (v/gf)	7	LARGE BOWL OF CHIPS w AIOLI (v)	10
		EXTRA SAUCE (gf)	2

chargrilled steak

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

300G SIRLOIN garden salad, chips, choice of sauce below (gfm)	36
250G RUMP garden salad, chips, choice of sauce below (gfm)	28
300G RIB FILLET garden salad, chips, choice of sauce below (gfm)	39
1.5kg TOMAHAWK duck fat potatoes, roasted spanish onion & whole garlic, caesar salad	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**

burger me

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	20
TEXAS STYLE BRISKET SANDWICH 12 hour house smoked beef, crisp bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	22

the 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

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** 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 a chef 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 by inadvertent cross contact. We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items.

SURCHARGE RATES (inc gst)
Visa/Mastercard Credit @ 1.5%, Visa/Mastercard Debit @ 1.5%, AMEX @ 1.8%, EFTPOS @ 0%