

cocktails

APEROL SPRITZ

aperol, prosecco, soda water, orange slices

SUNSET MOJITO

spiced rum, lime juice, ginger syrup, pineapple, mint, soda

UPGRADE Jug.....\$

PINA COLADA

white rum, malibu, pineapple juice, coconut cream

LYCHEE MARTINI

vodka, lychee liqueur, dry vermouth, lychee syrup

ESPRESSO MARTINI

vodka, kahlúa, cold brew coffee, simple syrup

MARGARITA

tequila, cointreau, lime juice, simple syrup

UPGRADE Don Julio.....\$

SPICY WATERMELON MARGARITA

don julio jalapeño infused tequila, watermelon juice, lime juice, grapefruit juice, simple syrup

RAINCHECK

white rum, pineapple juice, lime juice, coconut syrup, aquafaba

MANGO WEIS BAR

white rum, macadamia nut liqueur, mango nectar, lime juice, simple syrup, aquafaba

PINK ELEPHANT

gin, chambord, grapefruit, lime juice, simple syrup

SANDGATE SLING

gin, cherry liqueur, benedictine, pineapple juice, lime juice, soda, bitters

SOUR CHERRY ON TOP

cherry liqueur, lemon juice, simple syrup, bitters, aquafaba

WHITE LINEN

gin, elderflower liqueur, cucumber, simple syrup, lemon juice, soda

UPGRADE Jug.....\$

COASTAL ROSE

tequila, elderflower liqueur, strawberries, lemon juice, rose water, simple syrup, aquafaba

ask our bar staff about
our mocktail selection



Simply order from the QR code on
your table or at the counter

breakfast

FRIDAY - SUNDAY
7AM - 10.30AM

HOUSEMADE GRANOLA BOWL

creamy panna cotta, fresh lemo curd, seasonal fruit

17

SMASHED AVO

thick toasted sourdough, avocado, beetroot hummus, dukka spice

18

LEMON & THYME ROASTED MUSHROOMS

sumac sweet potato purée, kale, puy lentils

18

WOOD FIRED PUMPKIN BRUSCHETTA

toasted sourdough, mushrooms, edamame, beetroot hummus, pickled onion & coconut yoghurt

19

HOUSEMADE BUTTERMILK WAFFLE

THE STANDARD - crispy bacon, maple syrup

O.G - cinnamon apples, coconut ice cream, toasted macadamias, caramel sauce

18

20

EGGS ON TOAST

2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney

13

LOADED BREAKFAST BURGER

fried eggs, bacon, grilled haloumi, baby spinach, tomato chutney, hash brown

18

EGGS BENEDICT

toasted sourdough, fresh spinach, house made hollandaise sauce

ADD flaked hot smoked salmon.....\$6

ADD pork belly.....\$6

ADD bacon.....\$5

18

THE BIG ONE

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

27

kids breakfast

BACON & EGG

scrambled, poached or fried with toasted sourdough

10

BUTTERMILK WAFFLE

ice-cream, maple syrup, fresh strawberries

12

MINI BACON & EGG ROLL

with bbq sauce

12

TOASTED SOURDOUGH

buttered with choice of vegemite, jam or peanut butter

6

sides

BACON

5

POACHED EGGS (2)

6

PORTABELLO MUSHROOM

4

SMASHED AVOCADO

5

GRILLED HALOUMI

5

HASH BROWNS (2)

5

THICK GRILLED PORK SAUSAGE

5

GRILLED TOMATOES (2 HALVES)

3

SOURDOUGH TOAST (2 PIECES)

5

plus

cakes & coffee brewing daily

smoothies

INDULGENT

blueberries, strawberries, raspberries, cranberries, dark chocolate blended with milk

9.5

DETOX

blueberries, banana, dates, boysenberries blended with almond milk

9.5

BOOSTER

spinach, banana, mango, lime blended with coconut water

9.5

ENERGISE

strawberries, pineapple, apple, & dates blended with coconut water

9.5

REBOOT

mango, pineapple, banana & passionfruit blended with orange juice

9.5

juice

GINGA NINJA

carrot, ginger, apple & lime

8

PEACHY KEEN

peach, mango, apple & kiwi

8

PRETTY IN PINK

pomegranate, guava & apple

8

ORIGINAL ORANGE

100% hand picked oranges

8



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fullmoonhotel.com.au



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just for you ... or two

 NATURAL OYSTERS  (½ doz/doz)	19/38
OYSTERS KILPATRICK grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz)	22/44
 ROSEMARY & GARLIC PIZZA BREAD   	13
LIME & CHILLI PANKO CRUMBED CALAMARI pickled ginger & lime mayonnaise, garnish salad, lemon wedge	16
TOMATO, BASIL & MOZZARELLA ARANCINI (3) 	16
PULLED PORK TACOS (3) smoked daily in house - soft tortilla, charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	22
MISO & ALE LAMB RIBS smoked eggplant yoghurt, pickled red onion, pomegranate	20
CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS 	28
 WOOD FIRED CAMEMBERT  	20
 STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	18/28
 SWEET POTATO FRIES 	15

woodfired pizza

 PROCUITTO, PECORINO & ROCKET PIZZA 	24
 ASIAN PORK BELLY & CARAMELISED PINEAPPLE PIZZA 	24
 GARLIC PRAWN PIZZA 	24
 VEGETARIAN PIZZA   	22

napoli base, spinach, roasted capsicum, field mushrooms, charred zucchini, spanish onion, mozzarella, parmesan, chilli oil (vegan cheese available on request)



gluten free option surcharge applies: \$6 pizza base | \$3 burger bun

to the sea

GREEK SALMON BOWL 	32
quinoa, rocket, mixed tomatoes, cucumber, red onion, feta, kalamata olives, oregano citrus dressing, tzaziki	
SOUTH COAST PALE ALE BEER BATTERED FISH & CHIPS	28
housemade tartare, fresh lemon, garnish salad	
SEARED BARRAMUNDI FILLET 	32
salad of rocket, red radish, chat potatoes, caramelised onions & fresh herb dressing, spiced yoghurt, tomato kusundi chutney	
SEAFOOD LINGUINI	30
moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers parsley, olive oil, garlic, chilli, finished with pangrattato	
QUEENSLAND GARLIC PRAWNS 	32
parmesan & saffron risotto, asparagus tips, chorizo crumb	

burger me

BEEF BURGER WITH BOURBON & BACON JAM 	23
ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips	
MUSHROOM BURGER  	20
garlic & thyme roasted field mushroom, avocado, beetroot relish, tomato, salad greens, basil mayo, mylk bun, chips ADD haloumi...\$4	
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER	22
smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	
TEXAS STYLE BRISKET SANDWICH	22
12 hour house smoked beef, smoked bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	

the kids



UNDER 12's includes a complimentary small drink-	
WOOD FIRED HAWAIIAN PIZZA	12
ham, pineapple, napoli sauce, mozzarella cheese	
GRILLED BARBEQUE BEEF BURGER	12
lettuce, tomato, cheese, bbq sauce & chips	
GRILLED HALOUMI BURGER 	12
lettuce, tomato, herb mayo & chips	
CHICKEN NUGGETS	12
with simple salad & chips	
BATTERED FISH	12
with simple salad & chips	
LINGUINI 	12
napoli sauce, mozzarella	
MIXED PLATTER	25
kids pizza, battered fish, chicken nuggets, salad & chips	

land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD   	22
mixed leaves, roasted pumpkin, cherry tomatoes, feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil ADD grilled chicken...\$4 ADD in-house hot-smoked salmon...\$6	
PROSCIUTTO WRAPPED ROAST CHICKEN BREAST 	30
tomato & smoked capsicum cream, chat potatoes, green beans, asparagus	
CRISPY ROASTED PORK BELLY w CHILLI SALTED CAMEL 	28
coconut & lime scented rice, asian salad	
SRI LANKAN CURRY  	26
cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice ADD grilled chicken...\$4 ADD warm naan bread...\$3	
HOUSEMADE BEEF, RED WINE & SMOKEY BACON PIE	27
creamy mashed potato, pea puree, broccolini, red wine jus	
BRISBANE'S BEST CHICKEN PARMI	28
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	
SLOW BRAISED BEEF CHEEK RAGU LASAGNE	30
tomato, basil & bocconcini salad, roasted garlic focaccia	
'YODER' SMOKER MEAT FEST SERVES 2	79
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)	

chargrilled steak

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

300G SIRLOIN 	39
garden salad, chips, choice of sauce below	
250G RUMP 	30
garden salad, chips, choice of sauce below	
300G RIB FILLET 	44
garden salad, chips, choice of sauce below	

WILD MUSHROOM, PEPPERCORN, DIANE, RED WINE JUS OR HOUSEMADE AIOLI ...YOUR CALL! ALL SAUCES ARE GLUTEN FREE

sides

SEASONAL VEGETABLES   	5	SMALL BOWL OF CHIPS 	5
GARDEN SALAD   	5	LARGE BOWL OF CHIPS w AIOLI 	10
DOUBLE CREAM MASH 	6	EXTRA SAUCE 	2

SURCHARGE RATES Public holiday surcharges apply. Visa/Mastercard Credit @ 1.5%, Visa/Mastercard Debit @ 1.5%, AMEX @ 1.8%, EFTPOS @ 0% (inc gst)

MONDAY - THURSDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm **FRIDAY & SATURDAY** Breakfast (PTO) 7am - 10:30am, All Day Dining 11:30am - 9pm **SUNDAY** Breakfast (PTO) 7am - 10:30am, All Day Dining 11:30am - 8:30pm  **DAILY BAR SNACK MENU** 11:30am - 8:30/9pm.

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.

VERSION 11 : AS OF 14/12/2023