

# 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 lemon 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



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



fullmoonhotel.com.au



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

# just for you ... or two

 <b>NATURAL OYSTERS</b>  (½ doz/doz)	22/42
<b>OYSTERS KILPATRICK</b> grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz)	24/46
 <b>ROSEMARY &amp; GARLIC PIZZA BREAD</b>   	13
wood fired with mozzarella and parmesan	
<b>LIME &amp; CHILLI PANKO CRUMBED CALAMARI</b> pickled ginger & lime mayonnaise, garnish salad, lemon wedge	16
<b>TOMATO, BASIL &amp; MOZZARELLA ARANCINI (3)</b> 	16
pesto mayonnaise	
<b>PULLED PORK TACOS (3)</b> smoked daily in house - soft tortilla, charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	22
<b>MISO &amp; ALE LAMB RIBS</b> smoked eggplant yoghurt, pickled red onion, pomegranate	20
<b>CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS</b> 	28
250gms, creamy housemade cocktail sauce, warm baguette, lemon, butter	
 <b>WOOD FIRED CAMEMBERT</b>  	20
honey, cranberries, pistachios, cherries, warm bread	
 <b>STICKY, SPICY, MESSY CHICKEN WINGS</b> oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	18/32
 <b>SWEET POTATO FRIES</b> 	15
chipotle mayo	

# woodfired pizza

 <b>PROSCIUTTO, BLUE CHEESE &amp; PEAR PIZZA</b> 	24
napoli base, walnut crumb, pecorino & mozzarella, vincotto	
 <b>HOUSE SMOKED BEEF BRISKET PIZZA</b> 	24
bbq base, charred corn, jalapeno salsa, chipotle sour cream	
 <b>GARLIC PRAWN PIZZA</b> 	26
napoli base, caramelised onion, bocconcini, crumbled chorizo, mozzarella, green herb oil, fresh lemon	
 <b>VEGETARIAN PIZZA</b>   	22
sweet potato puree, spinach, roasted capsicum, field mushrooms, feta, mozzarella (vegan cheese available on request)	



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

# land ahoy

<b>ROAST BEETROOT, PUMPKIN &amp; AVOCADO SALAD</b>   	24
mixed leaves, roasted pumpkin, cherry tomatoes, feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil <b>ADD</b> grilled chicken...\$4 <b>ADD</b> in-house hot-smoked salmon...\$6	
<b>LEMON &amp; THYME CHICKEN BREAST</b> 	30
roasted chat potatoes, glazed shallots, chestnut bisque, creme fraiche, charred winter cabbage	
<b>CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL</b> 	28
coconut & lime scented rice, asian salad	
<b>SRI LANKAN CURRY</b>  	26
cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice <b>ADD</b> grilled chicken...\$4 <b>ADD</b> warm naan bread...\$3	
<b>HOUSEMADE BEEF, RED WINE &amp; SMOKEY BACON PIE</b>	27
creamy mashed potato, pea puree, broccolini, red wine jus	
<b>CHICKEN PARMIGIANA</b>	28
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	
<b>SLOW BRAISED BEEF PAPPARDELLE</b>	32
rich red wine, tomato & garlic sauce, thyme roasted field mushrooms, rocket, pecorino, truffle olive oil	
<b>SPINACH, RICOTTA &amp; EGGPLANT ROLLATINI</b>  	28
tomato, basil & bocconcini salad, roasted garlic focaccia	
<b>6HR HOUSE SMOKED BEEF SHORT RIB</b> 	38
creamy mashed potato, wilted kale, caramelised onions, parsnip crisps, shiraz & thyme jus	
<b>'YODER' SMOKER MEAT FEST</b> <b>SERVES 2</b>	84
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)	

## the kids

<b>UNDER 12's</b> includes a complimentary small drink-	
<b>WOOD FIRED HAWAIIAN PIZZA</b>	12
ham, pineapple, napoli sauce, mozzarella cheese	
<b>GRILLED BARBEQUE BEEF BURGER</b>	12
lettuce, tomato, cheese, bbq sauce & chips	
<b>GRILLED HALOUMI BURGER</b> 	12
lettuce, tomato, herb mayo & chips	
<b>CHICKEN NUGGETS</b>	12
with simple salad & chips	
<b>BATTERED FISH</b>	12
with simple salad & chips	
<b>LINGUINI</b> 	12
napoli sauce, mozzarella	
<b>MIXED PLATTER</b>	27
kids pizza, battered fish, chicken nuggets, salad & chips	

# to the sea




<b>SEARED SALMON FILLET w/ WILD MUSHROOM RISOTTO</b> 	33
asparagus, parmesan crumb, shallot & red wine reduction	
<b>GREEN BEACON PALE ALE BATTERED FISH &amp; CHIPS</b>	28
housemade tartare, fresh lemon, garnish salad	
<b>SEARED SKIN ON BARRAMUNDI FILLET</b> 	32
roasted chat potatoes, charred broccolini, beetroot & orange puree, macadamia citrus butter	
<b>SEAFOOD LINGUINI</b>	32
moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato	

# burger me

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

# chargrilled steak

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


<b>300G SIRLOIN</b> 	39
garden salad, chips, choice of sauce below	
<b>250G RUMP</b> 	30
garden salad, chips, choice of sauce below	
<b>300G RIB FILLET</b> 	46
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

<b>SEASONAL VEGETABLES</b>   	6	<b>SMALL BOWL OF CHIPS</b> 	5
<b>GARDEN SALAD</b>   	6	<b>LARGE BOWL OF CHIPS w AIOLI</b> 	10
<b>DOUBLE CREAM MASH</b>  	8	<b>EXTRA SAUCE</b> 	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 12 : AS OF 21/06/2024