

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

NEW YORK SHIRAZ SOUR

woodford reserve, lemon juice, simple syrup, bitters

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

CINNAMON PEAR BAM BAM

bam bam husk rum, pear juice, cinnamon syrup, lemon juice, orange bitters

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

CHERRY VENTURE

ketel one, mr black, cherry syrup, coconut water, coconut syrup, cherry bitters, chocolate bitters

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 17
creamy panna cotta, fresh lemon curd, seasonal fruit

SMASHED AVO 18
thick toasted sourdough, avocado, beetroot hummus, dukka spice

WOOD FIRED PUMPKIN BRUSCHETTA 19
toasted sourdough, mushrooms, edamame, beetroot hummus, pickled onion & coconut yoghurt

HOUSEMADE BUTTERMILK WAFFLE 18
THE STANDARD - crispy bacon, maple syrup 18
O.G - cinnamon apples, coconut ice cream, toasted macadamias, caramel sauce 20

EGGS ON TOAST 13
2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney

LOADED BREAKFAST BURGER 18
fried eggs, bacon, grilled haloumi, baby spinach, tomato chutney, hash brown

EGGS BENEDICT 18
toasted sourdough, fresh spinach, house made hollandaise sauce
ADD flaked hot smoked salmon.....\$6
ADD pork belly.....\$6
ADD bacon.....\$5

THREE EGG SPANISH OMELETTE 19
pork belly, potato, mixed vegetables, housemade tomato chutney, rocket, pecorino

NASI GORENG 18
indonesian fried rice, tomato, cucumber, pickled onion, fried egg, coriander, chilli

THE BIG ONE 27
eggs (scrambled, poached or fried), bacon, grilled tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough

kids breakfast

BACON & EGG 10
scrambled, poached or fried with toasted sourdough

BUTTERMILK WAFFLE 12
ice-cream, maple syrup, fresh strawberries

MINI BACON & EGG ROLL 12
with bbq sauce

TOASTED SOURDOUGH 6
buttered with choice of vegemite, jam or peanut butter

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

DETOX 9.5
blueberries, banana, dates, boysenberries blended with almond milk

BOOSTER 9.5
spinach, banana, mango, lime blended with coconut water

ENERGISE 9.5
strawberries, pineapple, apple, & dates blended with coconut water

REBOOT 9.5
mango, pineapple, banana & passionfruit blended with orange juice

juice

GINGA NINJA 8.5
carrot, ginger, apple & lime

ORANGE JUICE 5.8

APPLE JUICE 5.8

PINEAPPLE JUICE 5.8



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fullmoonhotel.com.au



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just for you ... or two

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

woodfired pizza

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



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

land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD   	24
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	
LEMON & THYME CHICKEN BREAST 	30
roasted chat potatoes, glazed shallots, chestnut bisque, creme fraiche, broccolini	
CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL 	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	
CHICKEN PARMIGIANA	28
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	
SLOW ROASTED LAMB RAGOUT PAPPARDELLE	29
rich ragout of red wine, garlic & rosemary, fresh peas, marinated artichoke hearts, rocket, pecorino, truffle olive oil	
SPINACH, RICOTTA & EGGPLANT ROLLATINI  	28
tomato, basil & bocconcini salad, roasted garlic focaccia	
6HR HOUSE SMOKED BEEF SHORT RIB 	39
creamy mashed potato, wilted kale, caramelised onions, parsnip crisps, shiraz & thyme jus	
'YODER' SMOKER MEAT FEST SERVES 2	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

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	27
kids pizza, battered fish, chicken nuggets, salad & chips	

to the sea




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

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	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**


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

SEASONAL VEGETABLES  	6	SMALL BOWL OF CHIPS 	5
GARDEN SALAD   	6	LARGE BOWL OF CHIPS w AIOLI 	10
DOUBLE CREAM MASH  	8	EXTRA SAUCE 	2

SURCHARGE RATES 10% Sunday & 15% 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 13 : AS OF 11/07/2024