

# share plates

 <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, apple & fennel slaw, topped with jalapeños, salsa verde, tangy buffalo sauce	22
<b>MISO, MAPLE &amp; PALE 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>WHIPPED RICOTTA DIP</b>  	20
marinated & charred tomatoes & red peppers, pistachio crumb, lemon zest, warm crostini	
 <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 &amp; BUFFALO MOZZARELLA PIZZA</b> 	24
napoli base, mozzarella, parmesan, fresh rocket, vincotto	
 <b>HOUSE SMOKED BEEF BRISKET PIZZA</b> 	24
bbq base, spanish onion, jalapeños, 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, spanish onion, mozzarella (vegan cheese available on request)	
 <b>DAILY BAR SNACK MENU</b> 11:30am - 8:30/9pm.	





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

# 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, chestnut & wild mushroom bisque, glazed shallots, wilted cavolo nero, creme fraiche	
<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>TWICE COOKED ROASTED LAMB RACK (SERVED PINK)</b>	38
pumpkin, feta, pomegranate, slivered almonds & mint pearl cous cous, balsamic roast carrots, smoked eggplant & tahini yoghurt	
<b>SPINACH, RICOTTA CANNELLONI</b> 	28
napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia	
<b>6HR HOUSE SMOKED BEEF SHORT RIB</b> 	39
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

**UNDER 12's**  
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	




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

We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items. Please consult with a chef before placing your order if anyone in your party has an allergy.

VERSION 15 : AS OF 28/11/2024

# to the sea




<b>WARM NICOISE SALMON SALAD</b> 	33
salmon fillet, crispy potatoes, asparagus, cherry tomatoes, baby capers, cucumber mixed leaves, kalamata olives, red onion, soft boiled egg, zucchini & basil dressing	
<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 crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut 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

# cocktails

## APEROL SPRITZ

aperol, prosecco, soda water, orange slices

## SUNSET MOJITO

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

**UPGRADE** Jug .....\$46

## 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 .....\$22

## 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 .....\$50

## 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



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# 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

## 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

## THREE EGG SPANISH OMELETTE

pork belly, potato, mixed vegetables, housemade tomato chutney, rocket, pecorino

19

## NASI GORENG

indonesian fried rice, tomato, cucumber, pickled onion, fried egg, coriander, chilli

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

**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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**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 9pm.  
**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)