

cocktails

- APEROL SPRITZ**
aperol, prosecco, soda water, orange slices

CLASSIC MOJITO
white rum, lime juice, sugar syrup, mint, soda
UPGRADE Jug.....

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

FRENCH MARTINI
vodka, chambord, pineapple juice

COSMOPOLITAN
vodka, cointreau, cranberry juice, lime juice

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

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

LONG ISLAND ICED TEA
vodka, white rum, gin, tequila, cointreau, lemon juice, cola

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

- WINTER CITRUS RICOTTA BREAKFAST BOWL**   17
honey infused ricotta, blood oranges, toasted granola, passionfruit pulp

AVOCADO & GRILLED MUSHROOMS ON SOURDOUGH    20
baby spinach, beetroot hummus, whipped feta, fig glaze, pistachio dukkah, toasted sourdough, lemon wedge

BREAKFAST GNOCCHI w CHILLI FRIED EGG  20
fresh potato gnocchi, roasted cherry tomato & napoli sauce, smoked ham, grated manchego cheese

HOUSEMADE BUTTERMILK WAFFLE
THE STANDARD – crispy bacon, maple syrup 18
O.G – cinnamon apples, vanilla ice cream, toasted pistachios, caramel sauce 20

CORNEBEEF, SOFT HERB & SWEET POTATO CAKE  19
wilted kale, poached eggs, harissa yoghurt

EGGS ON TOAST   15
2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney

LOADED BREAKFAST BURGER 18
bacon, fried egg, melted cheese, baby spinach, tomato chutney, hash brown

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

MISO STICKY TOMATO BEANS ON SOURDOUGH    18
cherry tomatoes, cannellini beans, white miso, baby spinach, vegan cream-style cheese spread, crushed walnuts

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

BIG BREAKFAST  27
eggs (scrambled, poached or fried), bacon, grilled tomato, grilled field mushroom, thick grilled pork sausage, tomato chutney, hash brown, 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) 8

PORTABELLO MUSHROOM 4

SMASHED AVOCADO 5

HASH BROWNS (2) 5

THICK GRILLED PORK SAUSAGE 5

GRILLED TOMATOES (2 HALVES) 3

SOURDOUGH TOAST (2 PIECES) 5

cakes & coffee brewing daily

smoothies

- DETOX** 10
blueberries, banana, dates, boysenberries
blended with almond milk

BOOSTER 10
spinach, banana, mango, lime blended with coconut water

ENERGISE 10
strawberries, pineapple, apple, & dates
blended with coconut water

REBOOT 10
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



Vegetarian

Gluten Free

Gluten Free Options

Vegan

Vegan Options



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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)

share plates

 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    wood fired with mozzarella and parmesan	14
LIME & CHILLI PANKO CRUMBED CALAMARI pickled ginger & lime mayonnaise, garnish salad, lemon wedge	16
TOMATO, BASIL & MOZZARELLA ARANCINI (3) 	17
PULLED PORK TACOS (3) smoked daily in house - soft tortilla, apple & fennel slaw, topped with jalapeños, salsa verde, tangy buffalo sauce	22
MISO, MAPLE & PALE ALE LAMB RIBS smoked eggplant yoghurt, pickled red onion, pomegranate	20
CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS  250gms, creamy housemade cocktail sauce, warm baguette, lemon, butter	28
 BAKED CAMEMBERT   honey, walnuts, balsamic cranberry compote, warm crostini	20
 STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	18/34
 SWEET POTATO FRIES  chipotle mayo	16

woodfired pizza

 PEPPERONI PIZZA  napoli base, buffalo mozzarella, fresh rocket, green herb oil	24
 CAPRICCIOSA PIZZA  napoli base, ham, button mushrooms, artichoke, buffalo mozzarella, olives	24
 HOUSE SMOKED BEEF BRISKET PIZZA  bbq base, mozzarella, spanish onion, jalapeños, chipotle sour cream	24
 ASIAN PORK BELLY & CARAMELISED PINEAPPLE PIZZA  hoisin base, mozzarella, red onion, spring onions, fresh cucumber ribbons	24
 GARLIC PRAWN PIZZA  napoli base, caramelised onion, bocconcini, crumbled chorizo, mozzarella, green herb oil, fresh lemon	26
 VEGETARIAN PIZZA    napoli base, mozzarella, artichoke, roasted capsicum, spanish onion, jalapeños (vegan cheese available on request)	22



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land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD    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	24
LEMON & THYME CHICKEN BREAST  roasted chat potatoes, chestnut & wild mushroom bisque, glazed shallots, wilted cavolo nero, creme fraiche	32
CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL  coconut & lime scented rice, asian salad	28
SRI LANKAN CURRY   cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice ADD grilled chicken.....\$4 ADD warm naan bread.....\$3	26
HOUSEMADE BEEF, RED WINE & SMOKEY BACON PIE creamy mashed potato, pea puree, broccolini, red wine jus	28
CHICKEN PARMIGIANA panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	29
SLOW BRAISED 'PRESSED' LAMB SHOULDER  cannellini bean puree, roasted chat potatoes, dutch carrots, wilted cavolo nero, rich jus, chimichurri with mint, honey & jalapeño	35
SPINACH & RICOTTA CANNELLONI  napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia	28
6HR HOUSE SMOKED BEEF SHORT RIB  creamy mashed potato, wilted cavolo nero, caramelised onions, parsnip crisps, shiraz & thyme jus	39
'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)	84

the kids 	
UNDER 12's includes a complimentary small drink-	
WOOD FIRED HAWAIIAN PIZZA ham, pineapple, napoli sauce, mozzarella cheese	14
GRILLED BARBEQUE BEEF BURGER lettuce, tomato, cheese, bbq sauce & chips	14
GRILLED HALOUMI BURGER  lettuce, tomato, herb mayo & chips	14
CHICKEN NUGGETS with simple salad & chips	14
BATTERED FISH with simple salad & chips	14
LINGUINI  napoli sauce, mozzarella	14
MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	30



Vegetarian



Gluten Free



Vegan



Gluten Free Options



Vegan Options






gluten free option surcharge applies: \$7 pizza base | \$3 burger bun

DAILY BAR SNACK MENU 11:30am - 8:30/9pm.

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 17: AS OF 17/07/2025

to the sea

WARM NICOISE SALMON SALAD  salmon fillet, crispy potatoes, asparagus, cherry tomatoes, baby capers, cucumber mixed leaves, kalamata olives, red onion, soft boiled egg, zucchini & basil dressing	35
GREEN BEACON PALE ALE BATTERED FISH & CHIPS housemade tartare, fresh lemon, garnish salad	28
SEARED SKIN ON BARRAMUNDI FILLET  roasted crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter	35
SEAFOOD LINGUINI moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers parsley, olive oil, garlic, chilli, finished with pangrattato	35
burger me	
BEEF BURGER WITH BOURBON & BACON JAM  ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips	24
MUSHROOM BURGER   garlic & thyme roasted field mushroom, avocado, beetroot relish, tomato, salad greens, basil mayo, mylk bun, chips ADD haloumi.....\$4	20
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	24
TEXAS STYLE BRISKET SANDWICH 12 hour house smoked beef, smoked bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	25

chargrilled steak

QUEENSLAND MSA GRADED BLACK ANGUS
120 DAY GRAIN FED

300G SIRLOIN  garden salad, chips, choice of sauce below	39
250G RUMP  garden salad, chips, choice of sauce below	30
300G RIB FILLET 	48

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 	6
GARDEN SALAD   	6	 LARGE BOWL OF CHIPS w AIOLI 	12
DOUBLE CREAM MASH  	8	EXTRA SAUCE 	2