

cocktails

APEROL SPRITZ aperol, prosecco, soda water, orange slices	18
CLASSIC MOJITO white rum, lime juice, sugar syrup, mint, soda UPGRADE Jug.....\$48	20
SUNSET MOJITO spiced rum, lime juice, ginger syrup, pineapple, mint, soda UPGRADE Jug.....\$48	20
PINA COLADA white rum, malibu, pineapple juice, coconut cream	20
LYCHEE MARTINI vodka, lychee liqueur, dry vermouth, lychee syrup	20
ESPRESSO MARTINI vodka, kahlúa, cold brew coffee, simple syrup	20
FRENCH MARTINI vodka, chambord, pineapple juice	20
COSMOPOLITAN vodka, cointreau, cranberry juice, lime juice	20
MARGARITA tequila, cointreau, lime juice, simple syrup UPGRADE Don Julio.....\$22	20
SPICY WATERMELON MARGARITA don julio jalapeño infused tequila, watermelon juice, lime juice, grapefruit juice, simple syrup	22
MANGO WEIS BAR white rum, macadamia nut liqueur, mango nectar, lime juice, simple syrup, aquafaba	22
LONG ISLAND ICED TEA vodka, white rum, gin, tequila, cointreau, lemon juice, cola	22

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  honey infused ricotta, blood oranges, toasted granola, passionfruit pulp	17
AVOCADO & GRILLED MUSHROOMS ON SOURDOUGH  baby spinach, beetroot hummus, whipped feta, fig glaze, pistachio dukkah, toasted sourdough, lemon wedge	20
BREAKFAST GNOCCHI w CHILLI FRIED EGG  fresh potato gnocchi, roasted cherry tomato & napoli sauce, smoked ham, grated manchego cheese	20
HOUSEMADE BUTTERMILK WAFFLE THE STANDARD - crispy bacon, maple syrup O.G - cinnamon apples, vanilla ice cream, toasted pistachios, caramel sauce	18 20
CORNED BEEF, SOFT HERB & SWEET POTATO CAKE  wilted kale, poached eggs, harissa yoghurt	19
EGGS ON TOAST  2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney	15
LOADED BREAKFAST BURGER bacon, fried egg, melted cheese, baby spinach, tomato chutney, hash brown	18
EGGS BENEDICT  toasted sourdough, fresh spinach, creamy house made hollandaise sauce ADD flaked hot smoked salmon.....\$6 ADD bacon.....\$5	18
MISO STICKY TOMATO BEANS ON SOURDOUGH  cherry tomatoes, cannellini beans, white miso, baby spinach, vegan cream-style cheese spread, crushed walnuts	18
NASI GORENG  indonesian fried rice, tomato, cucumber, pickled onion, chilli fried egg, coriander	18
BIG BREAKFAST  eggs (scrambled, poached or fried), bacon, grilled tomato, grilled field mushroom, thick grilled pork sausage, tomato chutney, hash brown, 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)	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 blueberries, banana, dates, boysenberries blended with almond milk	10
BOOSTER spinach, banana, mango, lime blended with coconut water	10
ENERGISE strawberries, pineapple, apple, & dates blended with coconut water	10
REBOOT mango, pineapple, banana & passionfruit blended with orange juice	10

juice

GINGA NINJA carrot, ginger, apple & lime	8.5
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)

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   	14
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) 	17
pesto mayonnaise	
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 	28
250gms, creamy housemade cocktail sauce, warm baguette, lemon, butter	
 BAKED CAMEMBERT  	20
honey, walnuts, balsamic cranberry compote, warm crostini	
 STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	18/34
 SWEET POTATO FRIES 	16
chipotle mayo	

woodfired pizza



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

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 	32
roasted chat potatoes, chestnut & wild mushroom bisque, glazed shallots, wilted cavolo nero, creme fraiche	
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	28
creamy mashed potato, pea puree, broccolini, red wine jus	
CHICKEN PARMIGIANA	29
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	
SLOW ROASTED GREEK LAMB SHOULDER 	34
greek salad, kalamata olives, pomegranate, roasted eggplant, mint tzatziki, grilled flat bread	
SPINACH & RICOTTA CANNELLONI 	28
napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia	
6HR HOUSE SMOKED BEEF SHORT RIB 	39
creamy mashed potato, wilted cavolo nero, 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	14
ham, pineapple, napoli sauce, mozzarella cheese	
GRILLED BARBEQUE BEEF BURGER	14
lettuce, tomato, cheese, bbq sauce & chips	
GRILLED HALOUMI BURGER 	14
lettuce, tomato, herb mayo & chips	
CHICKEN NUGGETS	14
with simple salad & chips	
BATTERED FISH	14
with simple salad & chips	
LINGUINI 	14
napoli sauce, mozzarella	
MIXED PLATTER	30
kids pizza, battered fish, chicken nuggets, salad & chips	

to the sea

WARM NICOISE SALMON SALAD 	35
salmon fillet, crispy potatoes, asparagus, cherry tomatoes, baby capers, cucumber mixed leaves, kalamata olives, red onion, soft boiled egg, zucchini & basil dressing	
GREEN BEACON PALE ALE BATTERED FISH & CHIPS	28
housemade tartare, fresh lemon, garnish salad	
SEARED SKIN ON BARRAMUNDI FILLET 	35
roasted crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter	
SEAFOOD LINGUINI	35
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 	24
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	24
smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	
TEXAS STYLE BRISKET SANDWICH	25
12 hour house smoked beef, smoked bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	

chargrilled steak

**QUEENSLAND MSA GRADED BLACK ANGUS
120 DAY GRAIN FED**

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



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

gluten free option surcharge applies: \$7 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 17: AS OF 23/07/2025

