

cocktails

APEROL SPRITZ
aperol, prosecco, soda water, orange slices

CLASSIC MOJITO
white rum, lime juice, sugar syrup, mint, soda
UPGRADE Jug.....\$48

SUNSET MOJITO
spiced rum, lime juice, ginger syrup, pineapple, mint, soda
UPGRADE Jug.....\$48

PINA COLADA
white rum, malibu, pineapple juice, coconut cream

LYCHEE MARTINI
vodka, lychee liqueur, dry vermouthe, 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.....\$22

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

Q&A AWARDS FOR EXCELLENCE 2025

BEST BISTRO METROPOLITAN



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

breakfast

FRIDAY – SUNDAY
7AM – 10.30AM

SUMMER FRUITS GRANOLA BOWL coconut yoghurt, fruit compote, toasted coconut (gf/v/vg)	17
SMASHED AVOCADO baby spinach, beetroot hummus, whipped feta, pistachio dukkah, toasted sourdough, lemon wedge (gfo/v/vgo)	19
BAKED APPLE & CINNAMON CROISSANT mascarpone cheese, caramel sauce, toasted coconut (v)	18
CHEESY SCRAMBLED EGG CROISSANT baby spinach, blistered cherry tomatoes, chimichurri (v)	18
HOUSEMADE SAVOURY WAFFLE manchego cheese and herb waffle, citrus labneh, smoked salmon, baby capers, red onion, fresh rocket	21
CORNED BEEF, SOFT HERB & SWEET POTATO CAKE warmed corned beef, wilted kale, poached eggs, harissa yoghurt (gf/vo)	19
EGGS ON TOAST 2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney (v/gfo)	15
LOADED BREAKFAST BURGER bacon, fried egg, haloumi cheese, baby spinach, tomato chutney, hash brown	18
EGGS BENEDICT toasted sourdough, fresh spinach, creamy house made hollandaise sauce (v/gfo) ADD flaked hot smoked salmon.....\$6 ADD bacon.....\$5	18
TOMATO & OREGANO BAKED WHITE BEANS crumbled chorizo, fresh rocket & pecorino cheese garnish salad, stone baked bread (gfo/v/vgo)	18
BIG BREAKFAST eggs (scrambled, poached or fried), bacon, grilled tomato, grilled field mushroom, thick grilled pork sausage, tomato chutney, hash brown, toasted sourdough (gfo)	27

kids breakfast

BACON & EGG (gfo) scrambled, poached or fried with toasted sourdough	10
BUTTERMILK WAFFLE (v) ice-cream, maple syrup, fresh strawberries	12
MINI BACON & EGG ROLL with bbq sauce	12
TOASTED SOURDOUGH (v) 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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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) (gf)	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 (v/gfo/vgo)	14
LIME & CHILLI PANKO CRUMBED CALAMARI pickled ginger & lime mayonnaise, garnish salad, lemon wedge	17
TOMATO, BASIL & MOZZARELLA ARANCINI (3) pesto mayonnaise (v)	17
PULLED PORK TACOS (3) smoked daily in house – soft tortilla, shredded red cabbage, pickled onion, fresh avocado, lime & coriander sour cream	22
MISO, MAPLE & PALE ALE LAMB RIBS smoked eggplant yoghurt, pickled red onion, pomegranate	20
CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS 250gms, creamy cocktail sauce, warm baguette, lemon, butter (gfo)	28
 PROSCIUTTO GRAZE PLATE sliced prosciutto, buffalo mozzarella, ribboned rockmelon, pistachio butter, apple & quince paste, sliced toasted focaccia, extra virgin olive oil (gfo)	36
 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 (v)	16
 LARGE BOWL OF CHIPS aioli (v)	12

woodfired pizza

 CLASSIC PEPPERONI PIZZA napoli base, mozzarella, parmesan (gfo)	22
 PESTO VEGETARIAN PIZZA napoli & pesto base, mozzarella, mushrooms, caramelised onion, capsicum, spinach, crumbled feta, olives (vegan cheese available on request) (v/gfo/vgo) ADD pepperoni & ham.....\$4	22
 HOUSE SMOKED BEEF BRISKET PIZZA bbq base, mozzarella, spanish onion, jalapeños, chipotle sour cream (gfo)	24
 PORCHETTA PORK PIZZA napoli base, mozzarella, pork belly, caramelised onion & fennel, rosemary, rocket, salsa verde (gfo)	24
 BIANCO GARLIC PRAWN PIZZA white sauce & confit garlic base, mozzarella, caramelised onion, bocconcini, crumbled chorizo, green herb oil, fresh lemon (gfo)	26
 DAILY BAR SNACK MENU 11:30am – 8:30/9pm	



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to the sea

GRILLED SPRING SALMON crispy skin salmon fillet, chilled watercress, spinach & cream sauce, green beans, asparagus, garden peas, kipfler potatoes, pickled cucumber, pink peppercorns (gf)	35
GREEN BEACON PALE ALE BATTERED FISH & CHIPS housemade tartare, fresh lemon, garnish salad	28
SEARED SKIN ON BARRAMUNDI FILLET roasted chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter (gf)	38
SEAFOOD LINGUINI moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato	35

burger me

CLASSIC BEEF BURGER ground beef patty, double melted red cheddar cheese, sliced tomato, onions, pickles, mixed leaves, house-made burger sauce, milk bun, chips (gfo) ADD bacon.....\$5	25
MUSHROOM BURGER garlic & thyme roasted field mushroom, avocado, beetroot relish, sliced tomato, salad greens, basil mayo, mylk bun, chips (vg/gfo) ADD haloumi.....\$4	22
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	25
TEXAS STYLE BRISKET SANDWICH 12 hour house smoked beef, smoked bacon, house slaw, dill pickles, slightly spiced bbq sauce, toasted ciabatta roll, chips	28
REUBEN SANDWICH house-cured corned beef, sauerkraut, melted red cheddar, house made russian dressing, toasted ciabatta roll, chips	25

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 (v)	14
CHICKEN NUGGETS with simple salad & chips	14
BATTERED FISH with simple salad & chips	14
LINGUINI napoli sauce, mozzarella (v)	14
MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	30

land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD mixed leaves, roasted pumpkin wedge, cherry tomatoes, candied walnuts, quinoa, pickled red onion, whipped feta, vincotto & extra virgin olive oil (v/gf/vgo) ADD grilled chicken.....\$4 ADD in-house hot-smoked salmon.....\$6	24
HARISSA MARINATED CHICKEN BREAST pearl cous cous with mint, cranberry, almond & pistachio, sumac yoghurt dressing	32
CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL coconut & lime scented rice, asian salad (gf)	29
SRI LANKAN CURRY cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice (v/vg) 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	30
SLOW ROASTED GREEK LAMB SHOULDER greek salad, kalamata olives, pomegranate, roasted eggplant, mint tzatziki, grilled flat bread (serves 1/serves 2) (gfo)	34/66
SPINACH & RICOTTA CANNELLONI napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia (v)	28
10HR HOUSE SMOKED BEEF SHORT RIB cumin scented rice, pickled vegetables, rendang sauce, pappadums (gf)	39
‘YODER’ SMOKER MEAT FEST 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 (serves 2)	84

chargrilled steak

UPGRADE TO BROCCOLINI & MASH \$5

300G MSA GRADED QLD SIRLOIN garden salad, chips, choice of sauce (gfo)	39
250G MSA GRADED QLD RUMP garden salad, chips, choice of sauce (gfo)	30
300G MSA GRADED QLD RIB FILLET garden salad, chips, choice of sauce (gfo)	48

on the side

CHARRED BROCCOLINI (v/gf) lemon, hazelnut, extra virgin olive oil	10	GREEK SALAD (v/gf)	8
ROASTED CARROTS (v/gf) orange, cardamon, thyme	10	CREAMY MASH POTATO (v/gf)	8
GEM LETTUCE WEDGE (v)	10	SMALL BOWL OF CHIPS (v)	6
confit garlic dressing, shaved pecorino, pangratatta		SAUCES wild mushroom, peppercorn, diane, red wine jus, aioli (all sauces gf)	3