

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

CLASSIC MARGARITA

don julio, cointreau, lime juice, simple syrup

SPICY MARGARITA

jalapeño infused don julio, cointreau, lime juice, simple syrup, chilli rim

SPICY MANGO MARGARITA

jalapeño infused don julio, mango nectar, chilli rim

COCONUT MARGARITA

don julio, coconut syrup, lime, coconut rim

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

PINK ELEPHANT

gordon's gin, chambord, grapefruit, lime, simple syrup

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

BREAKFAST APPLE CRUMBLE

cinnamon-spiced baked apples, golden buttery oat crumble, candied walnuts, natural yoghurt, fresh berries (V) 17

SMASHED AVOCADO ON SOURDOUGH

whipped feta, pistachio dukkah, lemon (GFO/V/VGO) 19

HOUSEMADE BUTTERMILK WAFFLES

maple syrup, ice cream, fresh strawberries (V) 19

SMOKED SALMON & LABNEH SAVOURY WAFFLE

housemade herb and manchego cheese waffle, citrus labneh, smoked salmon, baby capers, red onion, fresh rocket (A) 24

GARLIC MUSHROOMS ON SOURDOUGH

whipped feta, herbs (V/VGO/GFO) 19

PULLED PORK BREAKFAST BURRITO

house smoked pulled pork, avocado, hash brown, fried egg, jalapenos, pineapple salsa in a pumpkin tortilla **ADD** halloumi\$6 21

EGGS YOUR WAY

two eggs (scrambled, poached or fried) toasted sourdough, tomato chutney (V/GFO) 16

LITTLE BREAKFAST

two eggs (scrambled, poached or fried), bacon, toasted sourdough, tomato chutney (V/GFO) 22

LOADED BREAKFAST BURGER

bacon, fried egg, haloumi cheese, baby spinach, tomato chutney, hash brown 19

EGGS BENEDICT

toasted sourdough, fresh spinach, creamy house made hollandaise sauce (V/GFO) 19

ADD flaked hot smoked salmon (A)\$8

ADD bacon\$6

BIG BREAKFAST

two eggs (scrambled, poached or fried), bacon, grilled tomato, grilled field mushroom, thick grilled pork sausage, tomato chutney, hash brown, toasted sourdough (GFO) 32

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

6

POACHED EGGS (2)

10

PORTABELLO MUSHROOM

5

SMASHED AVOCADO

6

HASH BROWNS (2)

5

THICK GRILLED PORK SAUSAGE

6

GRILLED TOMATOES (2 HALVES)

4

SOURDOUGH TOAST (2 PIECES)

5

cakes & coffee brewing daily

smoothies

DETOX

blueberries, banana, dates, boysenberries blended with almond milk 12

BOOSTER

spinach, banana, mango, lime blended with coconut water 12

ENERGISE

strawberries, pineapple, apple, & dates blended with coconut water 12

REBOOT

mango, pineapple, banana & passionfruit blended with orange juice 12

juice

GINGA NINJA

carrot, ginger, apple & lime 9

ORANGE JUICE

6

APPLE JUICE

6

PINEAPPLE JUICE

6



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fullmoonhotel.com.au

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MONDAY – THURSDAY Lunch 11:30am – 3pm & Dinner 5:30pm – 9pm
FRIDAY & SATURDAY Breakfast 7am – 10:30am & All Day Dining 11:30am – 9pm
SUNDAY Breakfast 7am – 10:30am & All Day Dining 11:30am – 8:30pm

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/A)	24/46
OYSTERS KILPATRICK grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz) (A)	26/48
 ROSEMARY & GARLIC PIZZA BREAD wood fired with mozzarella and parmesan (V/GFO/VGO)	15
 LIME & CHILLI PANKO CRUMBED CALAMARI pickled ginger & lime mayonnaise, garnish salad, lemon wedge (I)	18
 TOMATO, BASIL & MOZZARELLA ARANCINI (3) pesto mayonnaise (V)	18
CRISPY PORK BELLY BITES sticky gochujang glaze, vermicelli noodle salad with fresh chili, mint & coriander, roasted peanuts, vietnamese nam jim sauce	19
 CHARRED CORN RIBS garlic butter, smoked paprika, chipotle mayo, lime, herbs (V/GF)	17
CRISPY FISH TACOS (2) pineapple salsa, cabbage slaw, chipotle mayo, coriander, pickled onion, lime (I)	18
MISO, MAPLE & PALE ALE LAMB RIBS smoked eggplant yoghurt, pickled red onion, pomegranate	22
 CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS 250gms, creamy cocktail sauce, warm baguette, lemon, butter (GFO/A)	28
 HONEY & THYME BAKED CAMEMBERT quince compote, pickled cucumber & radish, toasted sourdough (GFO/V)	18
 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)	14

woodfired pizza

 HOT HONEY PEPPERONI PIZZA napoli base, mozzarella, parmesan (GFO)	24
 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...\$6	24
 HOUSE SMOKED MEATS SUPREME PIZZA BBQ base, smoked brisket, smoked pulled pork, spanish onion, pickles, jalapenos, chipotle mayo (GFO)	27
 MIXED MUSHROOM, HERB & TRUFFLE BIANCO PIZZA garlic cream base, mixed mushrooms, mozzarella, parmesan, truffle oil, herbs (V/GFO)	25
 GARLIC PRAWN PIZZA napoli base, mozzarella, caramelised onion, bocconcini, crumbled chorizo, green herb oil, fresh lemon (GFO/I)	27
 DAILY BAR SNACK MENU 11:30am - 8:30/9pm	

to the sea

MISO GLAZED SALMON coconut jasmine rice, charred broccolini, ginger, lime & soy broth, spring onions, fresh coriander (GF/A)	40
GREEN BEACON PALE ALE BATTERED FISH & CHIPS housemade tartare, fresh lemon, garnish salad (I)	28
SEARED SKIN ON BARRAMUNDI FILLET roasted chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter (GF/A)	38
SEAFOOD LINGUINI moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato (M)	36


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...\$6	26
MUSHROOM BURGER garlic & thyme roasted field mushroom, avocado, beetroot relish, sliced tomato, salad greens, basil mayo, mylk bun, chips (VG/GFO) ADD halloumi...\$5	24
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	26
TEXAS STYLE BRISKET SANDWICH 12 hour house smoked beef, smoked bacon, house slaw, dill pickles, slightly spiced bbq sauce, toasted ciabatta roll, chips	28
PULLED PORK BURGER house-smoked pulled pork, hickory BBQ sauce, slaw, pickles, onion rings, milk bun, chips (GFO)	26

the kids

UNDER 12's
includes a complimentary small drink

CRUNCHY CHICKEN rice, cucumber, carrot, mayo, sesame teriyaki (GFO)	14
WOOD FIRED HAWAIIAN PIZZA ham, pineapple, napoli sauce, mozzarella cheese	14
GRILLED BARBEQUE BEEF BURGER lettuce, tomato, cheese, tomato 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 (I)	14
LINGUINI napoli sauce, mozzarella (V)	14
MIXED PLATTER (serves 2-3 little ones) kids pizza, battered fish, chicken nuggets, salad & chips	35



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...\$6 ADD in-house hot-smoked salmon (A)...\$8	28
LEMON & THYME ROASTED CHICKEN BREAST creamy wild mushroom risotto, cavolo nero, parmesan crisp (GF)	34
CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL coconut & lime scented rice, asian salad (GF)	32
SRI LANKAN CURRY cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut sambal, coconut & lime scented rice (V/VG/GF) ADD grilled chicken...\$6 ADD warm naan bread...\$4	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 (GFO)	36
SPINACH & RICOTTA CANNELLONI napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia (V)	29
CRISPY CONFIT DUCK LEG duck fat potatoes, braised red cabbage, caramelised apple, charred broccolini, red wine jus (GF)	34
'YODER' SMOKER MEAT FEST smoked daily in house - grandchester brisket, pulled pork, bratwurst sausage & sticky spicy messy chicken wings with sweet potato fries, corn ribs, brioche rolls, slaw, trio of sauces - chipotle, garlic mayo, smoky bbq (serves 2)	88

chargrilled steak

UPGRADE TO BROCCOLINI & MASH \$6

300G MSA GRADED QLD SIRLOIN garden salad, chips, choice of sauce (GFO)	40
250G MSA GRADED QLD RUMP garden salad, chips, choice of sauce (GFO)	32
300G MSA GRADED QLD RIB FILLET garden salad, chips, choice of sauce (GFO)	48

on the side

CHARRED BROCCOLINI lemon, hazelnut, extra virgin olive oil (V/GF)	10	CREAMY MASH POTATO (V/GF)	8
HONEY ROASTED CARROTS orange, cardamon, thyme, pistachios, whipped feta (VGO/GF)	10	SMALL BOWL OF CHIPS (V)	6
GREEK SALAD (V/GF)	10	SAUCES wild mushroom, peppercorn, diane, red wine jus, aioli (all sauces GF)	3