

cocktails

APEROL SPRITZ
aperol, prosecco, soda water, orange slices

CLASSIC MOJITO
white rum, lime juice, sugar syrup, mint, soda
UPGRADE Jug.....\$60

SUNSET MOJITO
spiced rum, lime juice, ginger syrup, pineapple, mint, soda
UPGRADE Jug.....\$60

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

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

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

BREAKFAST APPLE CRUMBLE 18
cinnamon-spiced baked apples, golden buttery oat crumble, candied walnuts, natural yoghurt, fresh berries (V)

SMASHED AVOCADO ON SOURDOUGH 19
whipped feta, pistachio dukkah, lemon (GFO/V/VGO)

HOUSEMADE BUTTERMILK WAFFLES 20
maple syrup, ice cream, fresh strawberries (V)

SMOKED SALMON & LABNEH SAVOURY WAFFLE 25
housemade herb and manchego cheese waffle, citrus labneh, smoked salmon, baby capers, red onion, fresh rocket (A)

GARLIC MUSHROOMS ON SOURDOUGH 20
whipped feta, herbs (V/VGO/GFO)

PULLED PORK BREAKFAST BURRITO 22
house smoked pulled pork in a spicy bbq sauce, avocado, hash browns, fried egg, jalapenos, pineapple salsa in a pumpkin tortilla **ADD** halloumi.....\$6

EGGS YOUR WAY 17
two eggs (scrambled, poached or fried) toasted sourdough, tomato chutney (V/GFO)

LITTLE BREAKFAST 23
two eggs (scrambled, poached or fried), bacon, toasted sourdough, tomato chutney (V/GFO)

LOADED BREAKFAST BURGER 20
bacon, fried egg, haloumi cheese, baby spinach, tomato chutney, hash brown

EGGS BENEDICT 21
toasted sourdough, fresh spinach, creamy house made hollandaise sauce (V/GFO)
ADD flaked hot smoked salmon (A).....\$8
ADD bacon.....\$6

BIG BREAKFAST 33
two eggs (scrambled, poached or fried), bacon, grilled tomato, grilled field mushroom, thick grilled pork sausage, tomato chutney, hash brown, toasted sourdough (GFO)

kids breakfast

BACON & EGG (GFO) 13
scrambled, poached or fried with toasted sourdough

BUTTERMILK WAFFLE (V) 13
ice-cream, maple syrup, fresh strawberries

MINI BACON & EGG ROLL 13
with bbq sauce

TOASTED SOURDOUGH (V) 7
buttered with choice of vegemite, jam or peanut butter

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 13
blueberries, banana, dates, boysenberries blended with almond milk

BOOSTER 13
spinach, banana, mango, lime blended with coconut water

ENERGISE 13
strawberries, pineapple, apple, & dates blended with coconut water

REBOOT 13
mango, pineapple, banana & passionfruit blended with orange juice

juice

GINGA NINJA 10

carrot, ginger, apple & lime

ORANGE JUICE 7

APPLE JUICE 7

PINEAPPLE JUICE 7



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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.

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)	16
	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	20
	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	23
	CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS 250gms, creamy cocktail sauce, warm baguette, lemon, butter (GFO/A)	30
	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	25
	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)	28
	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
	BALTER BEER BATTERED FISH & CHIPS housemade tartare, fresh lemon, garnish salad (I)	29
	SEARED SKIN ON BARRAMUNDI FILLET roasted chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter (GF/A)	39
	SEAFOOD LINGUINI moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato (M)	38

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	27
	MUSHROOM BURGER garlic & thyme roasted field mushroom, avocado, beetroot relish, sliced tomato, salad greens, basil mayo, mylk bun, chips (VG/GFO) ADD halloumi.....\$5	25
	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)	27

the kids



UNDER 12's

includes a complimentary small drink

CRUNCHY CHICKEN

rice, cucumber, carrot, mayo, sesame teriyaki (GFO)

16

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

kids pizza, battered fish, chicken nuggets, salad & chips (serves 2-3 little ones) (I)

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)	34
	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	29
	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)	36
	‘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)	90

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)	34
	300G MSA GRADED QLD RIB FILLET garden salad, chips, choice of sauce (GFO)	49
	CHARRED BROCCOLINI lemon, hazelnut, extra virgin olive oil (V/GF)	10
	HONEY ROASTED CARROTS orange, cardamon, thyme, pistachios, whipped feta (VGO/GF)	10
	GREEK SALAD (V/GF)	10
	CREAMY MASH POTATO (V/GF)	10
	SMALL BOWL OF CHIPS (V)	7
	SAUCES wild mushroom, peppercorn, diane, red wine jus, aioli (all sauces GF)	3

on the side

V= Vegetarian | VG= Vegan | GF= Gluten Free | GFO= Gluten Free Option | VO= Vegetarian Option | VGO= Vegan Option | A= Australian Seafood | I= Imported Seafood | M= Mixed Australian & Imported Seafood
Gluten free option surcharge applies: \$7 pizza base | \$3 burger bun. Please consult with a chef before placing your order if anyone in your party has an allergy. VERSION 20: AS OF 25/09/2026