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

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)

HOUSE-MADE BUTTERMILK WAFFLES 20
maple syrup, ice cream, fresh strawberries (V)

SMOKED SALMON & LABNEH SAVOURY WAFFLE 25
house-made 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, orange, lime

ORANGE JUICE 7

APPLE JUICE 7

PINEAPPLE JUICE 7

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the fmh
FULL MOON HOTEL

menu

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 24/46
(½ doz/doz) (GF/A)

OYSTERS KILPATRICK 26/48
grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz) (A)

ROSEMARY & GARLIC PIZZA BREAD 16
wood fired with mozzarella and parmesan (V/GFO/VGO)

LIME & CHILLI PANKO CRUMBED CALAMARI 18
pickled ginger & lime mayonnaise, garnish salad, lemon wedge (I)

TOMATO, BASIL & MOZZARELLA ARANCINI (3) 18
pesto mayonnaise (V)

CRISPY PORK BELLY BITES 20
sticky gochujang glaze, vermicelli noodle salad with fresh chili, mint & coriander, roasted peanuts, vietnamese nam jim sauce

CHARRED CORN RIBS 17
garlic butter, smoked paprika, chipotle mayo, lime, herbs (V/GF)

CRISPY FISH TACOS (2) 18
pineapple salsa, cabbage slaw, chipotle mayo, coriander, pickled onion, lime (I)

MISO, MAPLE & ALE LAMB RIBS 23
smoked eggplant yoghurt, pickled red onion, pomegranate

CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS 30
250gms, creamy cocktail sauce, warm baguette, lemon, butter (GFO/A)

HONEY & THYME BAKED CAMEMBERT 18
quince compote, pickled cucumber & radish, toasted sourdough (GFO/V)

STICKY, SPICY, MESSY CHICKEN WINGS 18/34
oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)

SWEET POTATO FRIES 16
chipotle mayo (V)

LARGE BOWL OF CHIPS 14
aioli (V)

woodfired pizza

HOT HONEY PEPPERONI PIZZA 25
napoli base, mozzarella (GFO)

PESTO VEGETARIAN PIZZA 26
napoli & pesto base, mozzarella, mushrooms, caramelised onion, capsicum, spinach, crumbled feta, olives (vegan cheese available on request) (V/GFO/VGO)
ADD pepperoni & ham ... $6

HOUSE SMOKED MEATS SUPREME PIZZA 28
BBQ base, smoked brisket, smoked pulled pork, spanish onion, pickles, jalapenos, chipotle mayo (GFO)

ITALIAN SAUSAGE & POTATO BIANCO PIZZA 27
garlic cream bianco base, rosemary, mozzarella, fresh rocket (GFO)

GARLIC PRAWN PIZZA 29
napoli base, mozzarella, caramelised onion, bocconcini, crumbled chorizo, green herb oil, fresh lemon (GFO/I)

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

to the sea

SEARED SALMON & GREEN PAPAYA SALAD 40
rice noodles, fresh herbs, lime, sweet & spicy coconut gochujang sauce (GF/A)

BALTER BEER BATTERED FISH & CHIPS 29
housemade tartare, fresh lemon, garnish salad (I)

SEARED SKIN ON BARRAMUNDI FILLET 39
roasted chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter (GF/A)

SEAFOOD LINGUINI 38
moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato (M)

burger me

CLASSIC BEEF BURGER 27
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

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

SOUTHERN FRIED BUTTERMILK CHICKEN BURGER 26
smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips

TEXAS STYLE BRISKET SANDWICH 28
12 hour house smoked beef, smoked bacon, house slaw, dill pickles, slightly spiced bbq sauce, toasted ciabatta roll, chips

PULLED PORK BURGER 27
house-smoked pulled pork, hickory BBQ sauce, slaw, pickles, onion rings, milk bun, chips (GFO)

the kids

UNDER 12's
includes a complimentary small drink

CRUNCHY CHICKEN 16
rice, cucumber, carrot, mayo, sesame teriyaki (GFO)

WOOD FIRED HAWAIIAN PIZZA 14
ham, pineapple, napoli sauce, mozzarella cheese

GRILLED BARBEQUE BEEF BURGER 14
lettuce, tomato, cheese, tomato sauce & chips

GRILLED HALOUMI BURGER 14
lettuce, tomato, herb mayo & chips (V)

CHICKEN NUGGETS 14
with simple salad & chips

BATTERED FISH 14
with simple salad & chips (I)

LINGUINI 14
napoli sauce, mozzarella (V)

MIXED PLATTER 35
kids pizza, battered fish, chicken nuggets, salad & chips (serves 2-3 little ones) (I)

land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD 28
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

CLASSIC CAESAR SALAD 26
romaine lettuce, smoked crispy bacon, boiled egg, sourdough croutons, pecorino, creamy housemade dressing of confit garlic, lemon, worchestershire & dijon (GFO)
ADD grilled chicken ... $6
ADD in-house hot-smoked salmon (A) ... $8

WARM DUCK CITRUS SALAD 36
apple & walnut polenta cake, endive, mesclun, lebanese cucumber, pink grapefruit, candied walnuts, avocado, sherry vinegar dressing (GF)

LEMON & THYME ROASTED CHICKEN BREAST 34
creamy wild mushroom risotto, cavolo nero, parmesan crisp (GF)

CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL 34
coconut & lime scented rice, asian salad (GF)

SRI LANKAN CURRY 26
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

HOUSEMADE BEEF, RED WINE & SMOKEY BACON PIE 29
creamy mashed potato, pea puree, broccolini, red wine jus

CHICKEN PARMIGIANA 30
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips

SLOW ROASTED GREEK LAMB SHOULDER 36
greek salad, kalamata olives, pomegranate, roasted eggplant, mint tzatziki, grilled flat bread (GFO)

SPINACH & RICOTTA CANNELLONI 29
napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia (V)

chargrilled steak

UPGRADE TO BROCCOLINI & MASH $6

300G MSA GRADED QLD SIRLOIN 40
garden salad, chips, choice of sauce (GFO)

250G MSA GRADED QLD RUMP 34
garden salad, chips, choice of sauce (GFO)

300G MSA GRADED QLD RIB FILLET 49
garden salad, chips, choice of sauce (GFO)

on the side

CHARRED BROCCOLINI 10
lemon, hazelnut, extra virgin olive oil (V/GF)

HONEY ROASTED CARROTS 10
orange, cardamon, thyme, pistachios, whipped feta (VGO/GF)

GREEK SALAD (V/GF) 10

CREAMY MASH POTATO (V/GF) 10

SMALL BOWL OF CHIPS (V) 7

SAUCES 3
wild mushroom, peppercorn, diane, red wine jus, aioli (all sauces GF)

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 21: AS OF 13/11/2026