

FROM THE BAKERY

PIZZA BREAD topped with garlic & cheese	9.0
COUNTRY COB LOAF with garlic & herbed butter	8.0
TRIO OF DIPS with grilled Turkish bread	13.9

ENTREES & SALADS

OYSTERS FRESHLY SHUCKED TO ORDER, SYDNEY ROCK OR PACIFICS:

See our Summer Seafood Menu

SOUP OF THE DAY seasonal with bread	10.0
GOATS CHEESE SOUFFLE with sugar & vodka cured ocean trout, asparagus, beetroot paint, crispy pancetta & apple balsamic	18.0
VENISON TERRINE with whipped goats cheese, red onion & apple brioche bruschetta, and truffle watercress	16.9
RARE ROASTED BEEF SALAD served chilled Eye fillet with tuna mayo, heirloom tomato, buffalo mozzarella & truffled watercress	18.5
CHEF'S PLOUGHMAN'S PLATTER Selection of charcuterie including venison terrine, duck parfait, sliced meats & pickles served with brioche & lavosh	29.0
CAESAR SALAD Traditional	15.9
Add Grilled Chicken	21.9
Add Smoked Salmon	22.9

MAINS

PROSCUITTO ROLLED CHICKEN BREAST filled with bacon, fennel & havarti cheese & served on saffron mash potatoes	27.5
CONFIT DUCK LEG served on frisée, radicchio, blood oranges, roasted duck fat potatoes, duck sausage & asparagus	23.9
WAGYU BEEF BUTTER CRUST PIE served with coleslaw & green salad	23.9
VEGETARIAN RISOTTO summer peas, spinach & zucchini flour, topped with crumbed fetta	22.9
Add grilled chicken	25.9
Add fresh prawns	26.9
STEAK SANDWICH caramelised onion, tomato, lettuce, beetroot, cheese, BBQ & béarnaise sauce, chips	18.9
CHICKEN PARMIGIANA topped with leg ham, Napoli sauce & cheese, served with salad & chips	21.9

PRIME MEATS FROM THE GRILL

All meats are grain fed for a minimum of 120 days & will be cooked to your liking. Please allow extra cooking time for any steak ordered as well done.

WAGYU RUMP 300g **28.9**
NSW; 400 day grain fed – marble score 4-5

SCOTCH FILLET 300g **29.9**
QLD; aged for a minimum of 6 weeks

O.P. RIB ON THE BONE 450g **35.9**
Cape Grim, TAS 100 day, grain fed

EYE FILLET 220g **34.0**
Cape Grim, TAS 100 day, grain fed tender prime cut

All steaks served with chips & fresh garden salad or Roast seasonal vegetables

Your choice of sauce:

Mild chili, fresh mushroom, red wine jus, green peppercorn, béarnaise

THE FULL MOON REEF & BEEF

Barcoo Porterhouse topped with Ocean King Prawns, chilled bug, potato bake & hollandaise sauce **36.9**

WOOD FIRED PIZZAS

MEDITERRANEAN VEGETABLES	17.9
TANDOORI CHICKEN, BOCCONCINI CHEESE, RED ONIONS, MINTED YOGHURT	17.9
PEPPERONI, TARTUFO SALAMI, CAPSICUM & FETTA	18.9
GARLIC PRAWNS, SEMI DRIED TOMATO, CHILLI & BASIL PESTO	19.9
TOMATO, BUFFALO MOZZARELLA & FRESH BASIL	16.9

SIDE ORDERS

CHUNKY CHIPS	6.5	FRESH GARDEN SALAD	6.5
STEAMED SEASONAL VEGETABLES	6.0	COLESLAW	6.0
ROCKET & FRESH PARMESAN SALAD	6.5	CREAMY POTATO MASH	6.5
ROASTED SEASONAL VEGETABLES	6.0	POTATO SALAD	6.0
SAUTEED FIELD MUSHROOMS	7.5		

DESSERT baked in-house daily by our Pastry Chef, Tamara using fresh ingredients sourced from local suppliers

SELECTION OF SMALL CAKES, SLICES & TARTS	from: 3.9
APPLE FRANGIPANE (TARTLET) served with cream & ice cream	7.9
STICKY DATE PUDDING with toffee sauce, served with cream & ice cream	7.9
MARS BAR CHEESECAKE decadent baked cheesecake topped with chunks of Mars Bar, cream & ice cream	7.9
TIRAMISU vanilla sponge with mascarpone cheese, & coffee liqueur, served with cream & ice cream	7.9
FLOURLESS CHOCOLATE MUDCAKE a rich indulgent mud cake, served with cream & ice cream	7.9
CITRUS TART tangy citrus tart with passionfruit coulis & served with ice cream	7.9

BASKIN-ROBBINS^(tm) ICE-CREAMERY The World's favourite ice-cream



BASKIN & ROBBINS FAMOUS ICE CREAM CUPS (Scoops)	<u>1</u> 4.4	<u>2</u> 6.1	<u>3</u> 7.8
SUNDAE with nuts, hot fudge, cherry & cream	ADD 1.0		
FUNDAE with lollies, hot fudge, cherry & cream	ADD 1.0		
BANANA SPLIT with banana, 3 ice cream flavours of your choice, hot fudge, cherry & cream			9.9
MILKSHAKE		SMALL 4.7	MEDIUM 5.7
THICKSHAKE		6.2	7.2
TRIPLESHAKE 'Chocolate Chiller' or 'Strawberries & Cream' or 'Cafe Cream'			7.2
TAKE HOME PACKS ICE CREAM CUPS	SMALL 8.7	MEDIUM 14.6	LARGE 24.7

ICE CREAM FLAVOURS

COTTON CANDY	VANILLA	ROCKY ROAD	MINT & CHOC CHIP
JAMOCA ALMOND FUDGE	RUM & RAISIN	LOVE POTION	HOKEY POKEY
PRALINE & CREAM	CHOC CHIP COOKIE DOUGH	MANGO TANGO	RAINBOW SHERBET
CITRUS TWIST ICE (SORBET)	CHOCOLATE MOUSSE ROYALE	CHOCOLATE CHIP	CHOCOLATE

CHEESE

TOP PADDOCK BRIE GIPPSLAND VICTORIA	50g	9.9
MAFFRA AGED LONG HOLD CHEDDAR GIPPSLAND VICTORIA	50g	9.9
TASMANIAN HERITAGE RED SQUARE WASHED RIND TASMANIA	50g	9.9
JINDI BLUE JINDIVICK VICTORIA	50g	9.9

All served with lavosh, fig salami, strawberries, & grapes