



BLUE MOON GRILL

“Come As A Guest & Leave As A Friend”

“Four Time, Dual State Finalist (QLD,NT) Australian Restaurant
& Caterers Association Awards For Excellence”

2009 Regional Finalist – “Best AI’ Fresco Dinning” – Far North
Queensland

2009 Regional Finalist – “Best Café/Restaurant” – Far North
Queensland

**2009
AWARDS FOR
EXCELLENCE**



**RESTAURANT
& CATERING**
QUEENSLAND

**REGIONAL
FINALIST**

"Please accept our sincerest appreciation and gratitude for choosing to dine with us @ the Blue Moon Grill and you can rest assured that any profits gained by the Company directly derived from your dining experience with us will go straight towards our incredibly expensive staff holiday at the end of the year. Once again our most humble thanks, and if you would like us to email you some photos or send you a diarized account of our incredibly expensive staff holiday (therefore, hopefully, returning some sort of value for money for your investment in our incredibly expensive holiday) don't hesitate to leave your details with one of our staff members." Please enjoy your evening and please refrain from feeding the staff. Though they are very cute and cuddly they can bite!! "Bon Appetite" Respectfully from the Blue Moon Grill Team.

"ALPHA – MORPHIC – FUSION – CUISINE" Multi Continental Dining in the Tropics

Breads

"We Are Indeed Much More Than What We Eat, But What We Eat Can Nevertheless Help Us To Be Much More Than What We Are & Remember It's the Company, Not the Cooking, That Makes The Meal. "

The "Major Mitchell" Blue Swimmer Crab Bruschetta

- An exquisite twist of the Traditional Bruschetta with the eloquent addition of pure unadulterated crab meat "I must confess we have pinched this recipe from one of the regions finest Chefs. Super star Chef and all round regular nice guy Mr. Philip Mitchell Executive Chef from the Reef House in Palm Cove. However, it was placed in an article in the local newspaper in which case I believe that makes it fair game & it's our Café & we get to make the rules". "Thanks Phil". **17.9**

Roasted Lamb & Caramelised Onion Bruschetta

- With freshly roasted shaved lamb with creamy feta cheese & droplets of chefs amazing & incredibly secret balsamic reduction. **17.9**

Rich Smoked Salmon Bruschetta- Yoghurt, Red Onion & Baby Capers

- Annie assures me that (apparently) this dish is fairly straight forward & does not require any "over the top flowery descriptions" from me. *If you don't agree with her (like me). Please feel free to let her know, in no uncertain terms, that by limiting or censoring my freedom of expression & extremely highly developed (self assessed) sense of creativity that she is inhibiting **your** god given right as a member of the public & honoured dignitary/guest of our restaurant to be entertained with said "over the top flowery descriptions". Also, please further explain to her that the only reason you are actually here is because of said "over the top flowery" descriptions & the entertainment they provide to you & to a lesser extent the food, wine & service. Cheers!

17.9

Mixed Bruschetta Platter

- You guessed it!! A mixture of all three on one plate (How's that Annie?) Shaved roasted Lamb, Smoked Salmon and Crab. **18.9**

Garlic Bread

- Served freshly toasted with tasty molten cheese and herbs. **6.9**

Salads

S'ayapo Salad

- Luscious, lashings of tableland honey roasted pumpkin & dried cumin tossed through fragrant toasted pine nuts, softened feta cheese, garden fresh green beans & crispy rocket leaves. **18.9**

Add grilled chicken or shaved roasted lamb to give it a little protein blast **23.9**

Wo ie ne Salad

- Sensational chards of premium smoked salmon tossed through fresh & crispy mixed garden greens, sparkling amethystine salad onion, baby capers & chefs super special, superlative sauce. **18.9**

Te Amo Salad

- With crispy ocean fresh king prawns tossed through fresh rainforest herbs, crunchy croutons, crisp salad leaves & drizzled in a wild lemon and chilli vinaigrette & finished with a country style fried egg. **18.9**

Ich Liebe Dich Salad

- Marinated ocean fresh baby gulf calamari mixed through crispy Asian rice noodles & garden fresh salad leaves, crunchy bean sprouts & our famous sweet chilli beurre blanc dressing. **18.9**

Starters

The Pacific Oceans Saffron Of The Sea - Oysters

“We source our oysters from all over the Australasian -Pacific region as the best oysters from one area are not always the best oysters all year round. Prepared to order & served in the half shell for your enjoyment are these three distinctive styles of oysters available both in the half or full dozen”.

Oysters Natural

- Served completely naked on a bed of salted ice & accompanied by our “classic house seafood sauce”& lemon chards. **18.9/25.9**

Australian Beer Battered Oysters (An Aussie dish stolen & claimed by the kiwi’s as one of their own!! First Crowded House & now this. When will it end?)

- Individually fried in a light and golden batter and served with our “amazingly, secret, oyster dipping sauce”. **18.9/25.9**

Vietnamese-Indochine Oysters

- The finest natural oysters bathed in an Asian styled Nam Jim marinade. (lime juice, ginger, coriander, garlic & chilli). **18.9/25.9**

Japanese Oysters

- Served natural with wakame (fine strips of seaweed), pickled ginger & wasabi. **18.9/25.9**

North Queensland Roasted Vegetable Stack

- Slow roasted oven roasted tableland vegetables with haloumi cheese and rocket pesto . **22.9**

Indonesian Lime & Coconut Chicken Satay & Spicy Pacific Peanut Sauce

- Succulent chicken tenderloins, skewered & dusted in dry roasted tropical ivory (coconut) & then lightly grilled with zesty wild limes & served with a spicy Pacific satay sauce, jasmine rice & Bok Choi. **19.9Entree/25.9Main**

Garlic Buttered Mushrooms

- Fresh field mushrooms sautéed with garlic butter & house made onion jam & drizzled with basil pesto served on freshly baked Turkish loaf. A definite classic. **18.9E/25.9M**

Our Famous Barramundi Spring Rolls

- This iconic eating fish from Northern Australia melds deliciously with Vietnamese rice noodles, “secret” herbs & spices & paired with mixed garden salad & Asian inspired dipping sauce. **18.9Entree/Main25.9**

Seafood Taste Plate (For Two people)

- We have combined four of our most popular seafood treats as an option on one plate so that you may experience this shared delight. With Barramundi spring rolls, Malaysian prawn “hot shots”, Red Curry fish cakes with Asian styled mango dipping sauce and Japanese oysters with a sweet chilli mayo. **29.9 (shared)**

Catalonian Green Lip Mussels

- “Twice” steamed green lip mussels tossed through a rich and zesty chilli napolitana and Spanish chorizo sauce with crusty bread. **18.9E/25.9M**

Blue Moon Grill’s Retro Prawn Cocktail

- This little tiger has been missing for far too long off the menus of the world. Classic retro food with simplicity at its greatest. Juicy ocean fresh king prawns chilled and served simply with shredded cos lettuce, our house made cocktail sauce and finished with fresh lemon & cracked pepper. **15.9**

Rich Caramelised Pear & Double Brie Shortcrust Tart

- With a balsamic glaze, this beauty for all our non carnivore friends is a simple & effective blend that combines sweet with savoury to provide a party for your taste buds that no one else is invited to. (unless you share of course, which is unlikely once tried.) **18.9**

Bring The “Royal” Smoked Chicken Crepes...for the time is nigh that you should no longer fly..Instead be my dinner in a hot baking pie....Hark! Can I hear you ask why?...cause I am the queen and it’s time for bye bye....now com’on thy chef...my tummy is rumbling....Or it will be off your head should there be any more grumbling

- This Dish is truly fit for a “King” or “Queen”. We select nice plump sweet smoked chicken meat which is sooo...so soft & moist that “one would not require ones knife & fork to consume ones fowl”. It is then wrapped in delicate silken crepes with double brie, sour grapes and drizzled in a rich maple syrup. **18.9/25.9**

ANZAC Pan Fried Lambs Kidneys (with a difference)

- For a truly traditional method with a twist of sautéed lambs kidneys in a wild bush lemon cream reduction & golden puff pastry box. One for traditional non traditionalist. **16.9/25.9**

Thai Beef Stack

- Tender slices of Prime Australian beef, stacked with crispy wonton skins, roasted peanuts, coriander salad & topped with a sticky sweet soy & tableland ginger glaze. **17.9/25.9**

Pasta

Stussi balls

- Flavour packed risotto balls which have been lightly rolled in freshly toasted bread crumbs & stuffed with rich baby mozzarella cheese & aromatic garden fresh basil & served in a traditional Napoli sauce. **21.9**

Traditional Spaghetti Bolognese

- With rich pork & veal minced sauce tossed through traditional spaghetti and lashings of parmesan cheese & aromatic herbs. **21.9**

Pacific King Prawn Aglio e Olio

- With oceans fresh king prawns, Vietnamese garlic, cold pressed virgin olive oil tossed through piping hot spaghetti & a sprinkle of sea salt. **25.9**

BBQ Kangaroo Fettuccini (.....What's that skip.....?)

- Prime cut Bbq kangaroo loin served tossed through juicy bacon, crispy fresh snow peas aromatic herbs & a pinch of chilli in a chunky tomato based sauce. **23.9**

Creamy Chicken & Basil Linguine

- Juicy diced chicken pieces served simply tossed through a rich basil pesto & field mushroom cream sauce & linguine. K.I.S.S.....(Purrrfect) **25.9**

Smoked Salmon & Lemon Cream

- A sumptuous mix of decadent smoked salmon chards tossed through fresh snow peas in a seeded mustard and wild lemon cream reduction, fettuccini and aromatic herbs. **24.9**

Fettuccini Con Frutti De Mare

- Chunks of ocean fresh reef fish, succulent king prawns & sweet, creamy scallops in your choice of mild tomato & chilli sauce or white wine & garlic cream (Ooh La Laaaa) **25.9**

Risotto

Rainforest Mushroom Risotto (not the funky kind)

- With fresh field mushrooms, oven roasted tomatoes, fresh rainforest herbs and a pinch of oregano **25.9**

Gulf Garlic Prawn Risotto

- With crispy ocean fresh king prawns lashings of garlic, a sprinkle of parsley lemon zest and farm fresh cream. **25.9**

Mains

Fish Of The Day

Market Price

Lamb Of The Day

Market Price

Malaysian Coconut Seafood Laksa

- Originally from the Peranakan culture and made with crispy ocean fresh king prawns, sweet scallops, gulf calamari, Asian vegetables in a traditional laksa sauce with homemade coconut wontons. **29.9**

Chicken Parmigiana

- Back by popular demand & Jet. We take a tender 300g fillet of chicken breast rolled in golden bread crumbs with a rich Napoli sauce, molten cheese, thick cut French fries & crispy summer salad. **26.9**

Beer Battered Coconut King Prawns

- "An Aussie Icon" Ocean fresh King Prawns lightly coated in a coconut beer batter & served with our house made lime mayo, classic sweet chilli sauce, aromatic jasmine rice & garden fresh Summer Salad **29.9**

Crocodile Pop Corn (Not the sort you find at the movies)

- This is another of our signature dishes. We take succulent pieces of crocodile tail & lightly dust them in flour. Shallow pan fry them till they are crisp and sweet then lay them on a soft bed of aromatic jasmine rice, add some Asian greens & drizzle with the most amazing hollandaise sauce you have ever tasted in your life.....Please note we endeavour to source only vegetarian crocodiles in this dish (when available:) **34.9**

The Quadruple Crown & The Curry Cup

Your choice of either -

- Red Duck & Lychee Curry (China) - Sublime..... **28.9**
- Thai Green Chicken curry (Thailand) -A Classic..... **28.9**
- Sri Lankan Lamb curry (Colombo)- With a little fire..... **28.9**

All made with freshly dry roasted spices, exotic fine herbs & prime quality meat cuts & served with aromatic jasmine rice, crispy pappadum & sambals.

Gulf Calamari

- Our Company has been preparing this dish all over Australia for many years. It was made famous when we ran the kitchen at the Yorkeys Knob Boat Club some years ago & is a must for any calamari lover. We take tender baby calamari & lightly dust in flour. Fried very quickly until golden brown & served with fries, salad & finished with a sweet chilli & ketchup manis sauce. **27.9**

Ocean Fresh King Prawns “Classic” Garlic or Sweet Chilli Cream

- Crispy ocean fresh king prawns tossed through velvet textured garlic cream sauce or “zing” flavoured sweet chilli cream all on top of aromatic jasmine rice. **28.9**

Oven Baked Chicken Breast

- Succulent oven baked chicken breast stuffed with tableland avocado & double brie , creamy mash, roasted Mediterranean vegetables & a pesto cream sauce **28.9**

BBQ Kangaroo Loin (Just think if we had some emu we could have a coat of arms dinner party

- Tender BBQ kangaroo loin cooked to medium rare with amazing rosemary and butter fried potato & sumptuous homemade bush tomato and cumquat relish **29.9**

Battered Baby Barramundi & Chunky Cut Fries

- Battered fillet of Ocean fresh baby Barramundi set upon a crispy summer salad with chunky cut fries, mango mayonnaise & homemade tartare sauce . **29.9**

“Stop carrying on like a pork chop? That’s not a pork chop – This Is a pork chop!!!(a’la Crock Dundee)

- With more moisture than they can jam into a bottle of oil of Ulan (okay, its Olay now, but when I was growing up my Nana used “Ulan” and “Olay” was something you said after you made the bull mad) our prime 300g pork chop served with a sublime rich and creamy sweet potato mash Lashings of green apple gravy & steamed broccolini. **28.9**

Prime Australian Grain Fed Rump Steak Fillet

- Prime Australian grain fed Rump steak grilled to your liking & served with our creamy mash of the day, country vegetables & your choice of garlic cream, mushroom, or pepper sauce. **29.9**

Reef & Beef

- Tender Australian grain fed rump steak fillet, cooked to your liking. Then topped with ocean fresh king prawns & served with sautéed vegetables & smothered in our famous rich garlic cream sauce. **34.9**

Prime Australian Eye Fillet Beef Medallions

- Tender beef medallions cooked to your liking with Portobello mushrooms, crispy ocean fresh king prawns, asparagus spears and our rich hollandaise sauce. **38.9**

SIDES

Chunky Fries	6.9
Garlic Mash	6.9
Home Made Onion Rings	8.9
Steamed Asian Vegetables with Char Sui sauce	8.9
Steamed Jasmine Rice	3.9
Fried Eggs	2.0

We have a range of vegetarian options available on request & children's meals please ask one of our staff to help should you require further information about these options.

Blue Moon Grill is available for private functions & outside catering. Should you wish to discuss these options please ask.

Blue Moon Grill Is A "Four Time" Dual State Finalist in the Restaurant & Catering Association of Australia in our category

Blue Moon Grill Seafood Platters Delivered To Your House Or Hotel

"BLUE MOON GRILL, TRINITY BEACH NOW HAS SEAFOOD PLATTERS AVAILABLE FOR DELIVERY DIRECT TO YOUR HOUSE OR HOTEL ROOM. WITH OCEAN FRESH SEAFOOD SUCH AS SUCCULENT OYSTERS, COOKED GULF PRAWNS, LOBSTER, MORETON BAY BUGS, SASHIMI GRADE TUNA, MARINATED MUSSELS, TASMANIAN SMOKED SALMON & CRAB WITH ASSORTED TROPICAL TABLELAND FRUIT, DIPPING SAUCES AND LEMON".

WE HAVE TWO LEVELS OF SEAFOOD PLATTER AVAILABLE BOTH DESIGNED FOR TWO.

THE FIRST IS OUR "PREMIUM SEAFOOD PLATTER"

WHICH CONTAINS A DOZEN NATURAL OYSTERS IN THE HALF SHELL, 1/2 A KILO OF FRESH COOKED GULF PRAWNS, 100G SASHIMI GRADE YELLOWFIN TUNA, 250G MARINATED MUSSELS, 150G PREMIUM TASMANIAN SMOKED SALMON, 300G MORETON BAY BUGS, TROPICAL TABLELAND FRUIT AND DIPPING SAUCES. **\$80.00**

THE SECOND IS OUR "SUPER PREMIUM SEAFOOD PLATTER"

WHICH CONTAINS A DOZEN NATURAL OYSTERS IN THE HALF SHELL, 1/2 KILO OF FRESH COOKED GULF PRAWNS, 400G LOBSTER, 600G COOKED MORETON BAY BUGS, 1KG CRAB, 1/2 KILO OF MARINATED MUSSELS, 200G PREMIUM TASMANIAN SMOKED SALMON WITH ASSORTED TROPICAL TABLELAND FRUIT AND DIPPING SAUCES. **\$150.00**

TROPICAL SEAFOOD PLATTER DELIVERED TO YOUR HOUSE OR HOTEL FROM \$80.00

SERVING SUGGESTION ONLY – ACTUAL PRODUCTS MAY VARY DUE TO SEASONALITY OF SEAFOOD INGREDIENTS

