



# BLUE MOON GRILL

“Come As A Guest & Leave As A Friend”

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

2009 Regional Finalist – “Best Al’ Fresco Dining” – Far North  
Queensland

2009/2010 Regional Finalist – “Best Café/Restaurant” – Far  
North Queensland

2010 Regional Finalist – Best Contemporary Modern Australian  
Restaurant – Far North Queensland



SAVOUR

A U S T R A L I A

RESTAURANT &  
CATERING AWARDS  
FOR EXCELLENCE   
Restaurant  
& Catering

FINALIST 2010

“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 from 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**

**“The Ohm symbol on our menu indicates Gluten Free options Ω”**

**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 makes it fair game & it’s our Café & we get to make the rules”. “Thanks Phil”. **18.9**

**Roasted Lamb & Caramelised Onion Bruschetta**

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

**Bruschetta Traditional**

- 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, traditional and juicy crab. **19.9**

**Garlic Bread**

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

**“Brain Freeze was invented by 7-eleven in 1994 to explain the pain one feels when you drink a slurpee to fast.”**

## Salads

### Ise Omorfi Salad

- Deliciously moist & tender pork belly pieces tossed through wilted tableland fresh Asian greens and silk road rice noodles with luscious, lashings of Thai Nam Jim sauce Ω **18.9**

### Wo Piao Liang Salad

- Sensational chards of premium sashimi grade yellow fin tuna loin cooked to medium rare with chilled North African orange segments, rich midnight olives, radish & crispy fresh rocket leaves & finished with a drizzle of sweet chilli & wild citrus - chefs super special superlative sauce. Ω **18.9**

### Nur Weil Ich Bin Schon Salad

- Marinated ocean fresh baby gulf calamari dusted in Chinese five spice mixed through crispy fresh salad greens, with cool amethystine watermelon & creamy feta & draped in a “loco” jalapeno aioli. **18.9**

### I Love you so much- Oh you beautiful little Caesar salad “Mon Cherie....”

- Garden fresh baby cos lettuce, passionately seduced through a mixture of homemade garlic croutons, bacon lardons, premium anchovy fillets & shaved parmesan - all bound together “like two lovers in a field” with rich & creamy lemon Caesar dressing. **19.9**

### 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 four distinctive styles of oysters available both in the half or full dozen”.

### Oysters Natural

- Served completely naked & accompanied by our “classic house seafood sauce” & lemon chards. Ω **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). Ω **18.9/25.9**

### Japanese Oysters

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

“Worcestershire sauce is made from dissolved fish”

**Egyptian Honey King Prawns**

- Just like Cleopatra on her coronation day – After impaling the tasty little morsels on skewers we take ocean fresh king prawns and roll them in lashings of tableland honey then once thoroughly enveloped we coat them in an amazing Egyptian Dukkah (Egyptian spice mix) then served on a temptresses bed of caramelised pineapple couscous. **19.9/29.9**

**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. **18.9/25.9**

**Catalonian Green Lip Mussels**

- “Twice” steamed green lip mussels tossed through a rich & zesty chilli Napolitana & Spanish chorizo sauce or wild bush lemon & parsley cream with crusty Turkish bread for dipping “credo”. Ω **18.9/25.9**

**Blue Moon Grill’s Retro Prawn & Avocado 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 lemon marinated king prawns chilled & served simply with shredded baby cos lettuce, brandy infused cocktail sauce & cracked pepper Ω **16.9**

(Avocado is only available in season because the boss thinks it’s too expensive & we don’t make enough money from it otherwise ☺)

**ANZAC Pan Fried Lambs Kidneys (with a difference)**

- For a truly traditional method with a twist of sautéed lambs kidneys in a rich bacon & onion gravy and fresh Turkish bread. One for the traditional non traditionalist. **16.9/25.9**

**Pasta & Risotto**

**Traditional Spaghetti Bolognese**

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

**Pacific King Prawn Garlic Cream Fettuccine**

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

**BBQ Kangaroo Fettuccini (.....What’s that skip.....?)**

- Prime cut bbq kangaroo loin served tossed through juicy Spanish chorizo sausage, midnight olives, juicy baby capers aromatic herbs & a pinch of chilli in a chunky tomato based sauce. **25.9**

[“Tomatoes & Oregano make it Italian, Wine & Tarragon make it French, Sour Cream makes it Russian, Cinnamon & Lemon make it Greek, Soy sauce makes it Chinese & Garlic makes it good.”](#)

### **Chicken & Bacon Carbonara**

- Juicy, diced bite sized chicken pieces tossed through a rich & creamy bacon & cream sauce, fresh herbs piping hot fettuccini pasta **25.9**

### **Fettuccini Con Frutti De Mare**

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

### **Rainforest Mushroom Risotto (not the funky kind)**

- With fresh field mushrooms, oven roasted tomatoes, fragrant rainforest herbs, green peas & truffle oil  $\Omega$  **26.9**

### **Gulf Garlic Prawn & Avocado Risotto**

- With crispy ocean fresh king prawns lashings of garlic, avocado. A sprinkle of parsley, lemon zest & farm fresh rosa cream sauce.  $\Omega$  **26.9**

### **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 & 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 (if available) **20.9/34.9**

### **The Triple Crown & The Curry Cup**

Your choice of either -

- Chicken Tikka Masala curry (India) – stolen from the Punjab by the British .....  $\Omega$  **28.9**
- Massaman Beef Curry (Malaysia)- coconut with a little fire  $\Omega$  **28.9**
- Red Duck & Lychee Curry (Thailand) Incredible flavour  $\Omega$  **29.9**

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

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

- Crispy ocean fresh king prawns tossed through a velvet textured garlic cream sauce or “zing” flavoured sweet chilli cream all on top of aromatic jasmine rice. **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 amazingly creamy garlic mash, broccolini & sumptuous homemade red currant relish  $\Omega$  **29.9**

[“All 13 minerals necessary for human life can be found in alcoholic beverages ☺”](#)

**Nearly Vegetarian Japanese Miso Broth –**

- With aromatic ginger & lemon grass infused miso broth, hokkien noodles, fried tofu, fresh bean sprouts and fresh local herbs & topped with sashimi grade yellow fin tuna. **26.9**

**“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 loin chop served with a sublime rich & creamy potato, pancetta & parmesan gratin, rocket & fresh apple salad with lashings of honey mustard jus. Ω **29.9**

**Indonesian Mie Goreng**

- With fresh Indonesian styled egg noodles, ocean fresh king prawns, chicken & chilli, all wok fried and served with traditional chicken satay and finished with a fried egg & fresh prawn crackers **29.9**

For those of you that have actually been to Indonesia & have had or know of this dish I offer my deepest & humble apologies – I have tried to explain to the Chef that the same dish in Bali only costs about \$3.00 AUD – “His response however relevant was that he was not going to work in the kitchen for \$1.50 a day & free rice like they do in Bali somehow justifying the current price”

**Tempura Fried Cantonese Soft Shell Crab**

- Asian inspired soft shelled crab lightly tempura battered & tossed through seasoned egg noodles, crisp first picked vegetables & smothered in a Cantonese styled black bean sauce. **29.9**

**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. Ω **29.9**

**Wild Barramundi & King Prawn Hollandaise**

- Sensational pan fried fillet of ocean fresh wild Barramundi set upon a king prawn & coconut risotto, crispy summer salad & topped with asparagus spears & a wild lime hollandaise sauce . Ω **29.9**

**Thai Beef Stack**

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

“There is more nutrition contained in cornflake packaging than there is in the actual cornflakes”

**Slow Roasted Royal Crispy Skinned Duck**

- Eloquently regal & only fit for a King or Queen. We have for your indulgence the most juicy & tender, crispy skinned duck breast slow roasted in a piping hot oven in its own seductive juices & served with nature's gold sweet potato mash & a plump roasted grape & spicy plum sauce **34.9**

**Japanese Styled BBQ Wild Lime & Sesame Tuna Loin**

- Juicy slivers of Carpaccio styled prime sashimi grade tuna loin encrusted in toasted sesame seeds & lightly seared to rare with wild lime zest & house made wasabi mayo & pickled ginger salad. Ω **18.9/26.9**

**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. Ω **34.9**

**Prime Australian Eye Fillet Beef Medallions**

- Tender beef medallions cooked to your liking with chicken liver pate, rested on a rich golden pumpkin puree, fresh snow peas & finished in a succulent red wine jus. Ω **34.9**
- Why not top it off with ocean fresh king prawns & garlic cream sauce **38.9**

**Chicken Of The Day**

**Market Price**

“Food has replaced sex in my life – Now I can’t even get into my own pants”

**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 “Six Time” Dual State Finalist in the Restaurant & Catering Association of Australia in our category

“ I am not a glutton – I am an explorer of food”

## **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 PLATTERS 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



**Please note as it our company policy we refuse to compromise the integrity of this dish by serving inferior or frozen products. As a result we require a minimum of 12 hours notice in order to get the freshest produce available.**

**Blue Moon Grill Catering is also available for weddings or Christmas parties or any other function for that matter – We can supply both onsite and offsite catering and have range to suit all budgets**