

“Come As A Guest & Leave As A Friend”

**“Multiple, Dual State & National Finalist (QLD,NT)
Australian Restaurant & Caterers Association Awards
For Excellence”**

Judged Australia’s 3rd Best Family Restaurant



ALPHA – MORPHIC – FUSION – CUISINE

Tropical Dining & Cool Cocktails

Ω Ohm symbol on our menu indicates is or can be Gluten Free – Please advise your waiter if you require this as an option Ω

“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.

“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”

ARTISANAL BREADS & BRUSCHETTAS

Garlic & Cheese Mini Cob Loaf Ω

Served freshly toasted with tasty molten cheese & fresh aromatic herbs. 8

Major Mitchell’s – Blue Swimmer Crab Bruschetta Fingers Ω

An exquisite twist of the Traditional Bruschetta with the eloquent addition of pure unadulterated crab meat salad & fresh rainforest herbs. 22

Cold Climate Caramelised Pear & Tasmanian Double Brie Bruschetta Ω

With glorious, golden, caramelised pear wafers topped in gooey Tasmanian double brie on freshly toasted Turkish bread. An old Blue Moon Winner IKR! 22

Ruby Roma Tomato & Amethystine Onion Bruschetta Ω

Annie assures me that “apparently” this dish is fairly straight forward & does not require any “over the top flowery descriptions” from me. 20

*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

Mixed Bruschetta Platter – If You Just Can’t Decide which one! Ω

You guessed it!! A mixture of all three on one plate. How’s that Annie? caramelised pear & brie, traditional, sweet and juicy indulgent sand crab. 22

OPULANT OYSTERS

The Pacific Oceans Saffron Of The Sea

“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 five distinctive styles of oysters. Available in the freshly shucked half dozen for your enjoyment”.

Oysters Natural Ω

Served just like a nudist penguin in the Antarctic - completely butt naked with the aroma of the open sea & accompanied by our “classic house seafood sauce”& lemon chards. 24

“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.”

“As a child my family’s menu consisted of two choices – Take it or Leave it”

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 & golden batter & served with our amazing, secret, oyster dipping sauce. 24

Vietnamese-Indochine Oysters Ω

Our finest natural oysters bathed in an Asian styled Nam Jim marinade made from Tahitian lime juice, fresh ginger, coriander, garlic & chilli. 24

Wonderfully Watermelon & Pretty Prosecco Oysters Ω

Fresh & juicy diced watermelon with splashes of Extra Dry Italian Prosecco. How could anything be bad with sparkles in it? OMG.....! 24

Annie’s Beautiful Jewels Japanese Oysters

Served freshly shucked & all natural with Annie’s secret ground wasabi peas and house made chilli salt. 24

SHARED TASTE PLATES FOR TWO

Terra Australis & The Temple of Taste Plate

A Banquet of some our most popular treats so that you may experience this shared delight. With crocodile popcorn, Barramundi spring rolls, chilled tiger prawns & fennel emulsion, Annie’s Jewels Japanese oysters & dipping sauces. 36

Earth, Wind & Fire Taste Plate

A magnificent medley of braised beef cheek crepes, chilli chicken lollipops, crispy pig ears & poached pear kangaroo loin with Valrhona jus “only the best chocolate in the world” silly. 36

Bahamas Tones Vegetarian Soul Food Taste Plate

Sensational grilled haloumi with salsa verde, Annie’s extraordinary noodle balls, eggplant jerky & very profitable polenta crusted zucchini with tremendous handmade tomato relish. Makes you want to roar like a rabbit. 34

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

“I cook with wine – sometimes I even add it to the food”

SMALLER PLATES

Barbary Coast Ocean Fresh Chilled Tiger Prawns Ω

Freshly cooked in coral sea water for your enjoyment we present quite simply, chilled tiger prawns with a tangy wild bush lemon emulsion, handmade pickled fennel & Pomegranate & Egyptian black poppy seeds. 24

Uncle Jake’s World Famous Barramundi Spring Rolls

This iconic eating fish sourced right here from Northern Australia melds deliciously with Vietnamese rice noodles, aromatic herbs & spices, paired with mixed green leaves & a Cambodian inspired dipping sauce. 21

Braised Bingil Bay Beef Cheek Crepes

Gently braised & exceptionally juicy baby butt tender beef cheeks wrapped in a light as a feather, wafer thin French style crepes, the proper ones of course! Then melted under the open grill with cheesy golden mozzarella melts sourced direct from the Atherton Tablelands in the glorious Hinterland of Cairns 21

My Beautiful Wife’s Crispy Inter-Galactic Noodle Balls

Seriously one of the greatest sauces I have ever tasted in my whole life! With a tropical Asian-Pacific heritage, we mix local golden sweet potato, egg noodles, turmeric, lemon grass, & coconut milk to make Annie’s amazing crispy noodle bubble balls. Then we drizzle those little bad boys in the most amazing, sweet, decadent, tamarind & Szechwan pepper glaze you have ever tasted. Superb! 18

Mr Wilson’s Famous Chilli Chicken Lollipops Ω

Gloriously crispy, fabulously garlicky & lusciously Lombok chilli marinated chicken wings with Chefs special Korumburra – “no not Kookaburra” spiced sweet n sour dipping sauce direct from the thriving metropolis that is Southern Gippsland. A couple of these little suckers & you’ll be lassoing & ripping your best Hell Yeahs! for yearsSeriously..... Finger Licking Good! 18

The Glorious Mythical Beast

What more can I say.....? A dish made by God, for God! A celebration of all that is the revered about the humble little piggies of the world. House made black pudding, hand cut braised maple & sweet orange pork belly, crispy fried pigs ears delivered with Mediterranean spiced cauliflower cous cous.....Haters Gonna Hate! 21

“All 13 minerals necessary for human life can be found in alcoholic beverages ☺”

“Australians eat 260 million meat pies every year – Population 22million + You do the sum”

TROPICAL SALADS

Inspired by our own travels throughout Asia

Arcadian Pan Fried Cajun Calamari Salad Ω

Succulent strips of ocean fresh calamari lightly dusted in Arcadian Cajun spices, resting on a pillow of middle eastern chickpea, red bell peppers & fresh rocket salad with zingy Tahitian lime & aromatic chilli aioli. Not your average rabbit food that’s for sure. 22

The Temple of Taste Thai Beef Stack

A salad sourced directly from the floating markets of Bangkok, we take slices of Prime Australian eye fillet beef, stacked with crispy wonton skins, roasted peanuts, coriander & topped in a sticky sweet soy & tableland ginger glaze. 29

Alexios The Greek Adonis’s Haloumi, Honey & Hazelnut Salad Ω

With Bbq’d iceberg lettuce, creamy cannonball avocado chunks, grilled Cypriot Haloumi cheese, flame roasted bell peppers all tossed through an incredible wild bush honey & hazelnut dressing. A Snap, Crackle & Pop texture salad. 25

PASSIONATE PASTA

Traditional Spaghetti Bolognese

Prime Australian pork & minced veal ragout tossed through traditional al dente spaghetti, lashings of parmesan cheese & aromatic herbs. 26

Pacific King Prawn Garlic Cream Fettuccine

With ocean fresh king prawns & rich garlic cream sauce tossed through piping hot fettuccine & a sprinkle of sea salt. 34

Fruits of the Sea Fettuccini Con Frutti De Mare

Chunks of mixed 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. Sublime seafood selection seriously! 36

THE RISOTTO GROTTO

Mountain Country Styled Chicken & Sweet Corn Risotto Ω

Grilled pieces of juicy chicken breast, charred seasonal champagne sweet corn, spicy Calabrian Nduja from the Ionian Sea & delightful popcorn crunch. 30

Seasonal Avalon Asparagus & Fabulous Finocchio Fennel Risotto Ω

Refreshing asparagus spears with sliced marathon fennel bulbs, wild bush lemon, piquant toasted almonds & mythical Shambhala avocado oil. 29

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

“Mosquitoes remind us that we are not as high up on the food chain as we may think”

THE GNOCCHI SHOP

Gulf Garlic Prawn & Preserved Lemon Gnocchi

Soft pillows of Gnocchi with crispy ocean fresh tiger prawns lashings of garlic, parsley, preserved lemon cream. Rocket & parmesan salad. 35

Carbonara Bacon & Cheese Gnocchi “I’m Loving It.....”

What more needs to be said? If we put this little tiger in between a couple sesame seed buns we would knock old Ronnie Mc Dee & his Cronies out of the equation forever. Creamy bacon, cheese & tiny potato puffs of goodness. 35

CROCODILE & KANGAROO

Crocodile Pop Corn Ω “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, drizzled with the most amazing hollandaise sauce you have ever tasted in your life. Served with cucumber, wakame, peanuts & soft herbs. Please note we endeavour to source only vegetarian crocodiles in this dish 24 or 35

BBQ Kangaroo Loin with Potato & Bacon Gratin Ω

Open BBQ’d lean & tender kangaroo loin cooked medium rare with warm, cold climate poached pears, broad beans, conflated potato & bacon gratin, & misted in a bitter chocolate jus made with the world’s best chocolate. 35

SEAFOOD

Baba Yaga’s Fish N Chips with Battered or Crumbed Coral trout

No Silly we didn’t knock it on the head till it was brained senseless!! We have taken today’s freshest Coral trout fillets & dipped them in a secret, lightly seasoned, triumphant double barrelled, *super crunch* batter. Then we flash fry the little suckers to within an inch of its perfect moisture point then imbued with beer battered fries & fresh summer salad. Go on!!!! Go look somewhere else on the menu for something different to eat! But you & I both know you will not be able to get me out of your head now I’m in here. *I had you at super crunch.* 32

Valhalla’s Wild Barramundi & Odin’s Braised Squid Lids Ω

A dish originating from the mythical city of Asgard we have pan fried fillets of ocean fresh wild Barramundi, coastal scintilla tomatoes, Spanish chorizo, tender slow braised squid lids & puffed, hand crafted gnocchi cushions 36

Chinese Prawn & Sticky Rice Bindles with Chilli Jam

Steamed sticky rice pockets with aromatic king prawns, sweet “lap chong” sausage, wrapped & served in fresh lotus leaf interlaced with rare XO chilli jam & crispy fried lotus root crisps. 34

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

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

CHICKEN & DUCK

Malaysian “Nyonya Kapitan” Chicken & Lime Curry Ω

Ambrosial, fresh Lombok Chillies, rich coconut cream, heavenly Tahitian limes, pungent lemon grass stalks, Kaffir lime leaves, sambals, jasmine rice & poppadom. A culinary orchestra. Truly sublime...!! 33

Delicious Dressed Chicken Breast Ω

Succulent & Juicy oven baked chicken breast fused with smoky Azerbaijani eggplant puree, verdant early season snake bean bullets & our signature camembert marshmallows. Definitely not paltry...that’s for sure. 33

Spicy Indonesian Lime & Coconut Chicken Satay Ω

Luscious grilled chicken tenderloins, skewered & dusted in dry roasted tropical ivory coconut & then open grilled with zesty wild limes & served with a spicy Pacific satay sauce. Blended with freshly dry roasted spices, exotic fine herbs & prime quality meat, aromatic jasmine rice. 23 or 32

Blue Moon Royal Red Duck & Lychee Curry Ω

This dish has been a signature dish at Blue Moon Grill for over 15 years it has an Incredible flavour created with fresh duck legs, hand crafted red curry paste & decadent explosions of flavour in the form of succulent Guangdong lychee balls. 39

BEEF & PORK

Monster Chef’s Oven Roasted Primal 1kg on the Bone Pork Knuckle

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 1kg pork knuckle is served straight off the Viking marauders table with a honey mustard jus, tart crisp cucumber salad & house mash. Enough to bring Ragnar to his Knees. 36

Traditional Sumatran Beef Rendang Curry Ω

Originating from the Minangkabau people of Western Sumatra. This exotic curry is traditionally served at ceremonies or Hari Raya marking the end of Ramadan. This blissful concoction is built from the ground up using fresh chillies, medicinal galangal, mega antioxidant turmeric & pungent ground ginger. Along with delicious coconut milk. It is all blended with freshly dry roasted spices, exotic fine herbs & prime quality meat, aromatic jasmine rice, crispy poppadom’s & sambals. Fit for Sumatran Royalty. 34

“If we are not meant to have midnight snacks, Why is there a light in the fridge?”

“Chocolate doesn’t ask silly questions. Chocolate understands”

Prime Australian Grain Fed Rib Fillet Steak Fillet Ω

Prime Australian grain fed Rib Fillet steak grilled to your liking & served with our creamy North Queensland mozzarella mash & country styled vegetables of the day & your choice of garlic cream, mushroom, or pepper sauce. Or why not consider a or Reef & Beef garlic king prawn topper as an upgrade to really blow your taste buds away.

300g Rib Fillet 35 or Reef n Beef option 39

Blue Moons Signature Marinated Jamaican Jerk Dry Rub Beef Steak Ω

Our tender Australian grain fed flank fillet steak is marinated in the flavours of the Caribbean calypso with our secret family recipe Jamaican Jerk marinade dry rub made with scotch bonnet peppers, thyme, cinnamon, garlic & nutmeg. Of course this is only the obvious parts to the recipe. As if we would list all of them here! It wouldn’t be a secret anymore now would it. Followed by a melange of Blue Moons deliciously golden pineapple bites caramelised to within an inch of exaltation, creamy local tableland kipfler potatoes, BBQ’d cauliflower florets & chefs marvellous coconut marmalade. Or as if that wasn’t enough you could always consider a or Reef & Beef grilled ocean fresh king prawn topper as an upgrade to really blow your taste buds away.

270g Jerk Fillet 34 or Reef n Beef option 38

SIDES

Chunky Fries	9
Stringy Mozzarella Mash Ω	9
Eggplant Jerky Ω	7
Pigs Ears crackling with Chilli Jam	11
Spiced Cauliflower Cous Cous Ω	11
Polenta crusted Zucchini Goujons & tomato relish	9
Steamed Jasmine Rice Ω	5
Steamed veg, salsa verde & grilled haloumi Ω	12

We have a range of vegetarian and gluten free 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. Starting from \$25 per person - should you wish to discuss these options please ask one of our staff to offer more details about outside catering.

Because that’s what everyone else is doing! Which is very cool - please follow us on Facebook [bluemoongrillCairns](#) and you too can be considered cool ☺

Nouvelle Cuisine, roughly translated, means: I can’t believe I paid ninety-six dollars and I’m still hungry.

“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. **\$100.00**

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. **\$160.00**

TROPICAL SEAFOOD PLATTER DELIVERED FREE TO YOUR HOUSE or HOTEL FROM \$100.00

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 starting at \$20 per head