

SIDES

Sweet potato chips with ranch dipping sauce [V]	\$15
Potato chips with aioli [V]	\$15
Garden salad with citrus dressing [V+]	\$12
Seasonal greens with chilli & lemon oil [V+]	\$14
Citrus slaw [V+]	\$12
Scented Basmati rice [V+]	\$7
Smoked potatoes with chipotle sauce [V]	\$14

MINI MAINS

Cheese burger slider with chips & tomato sauce	\$14
Mini beef bolognese	
Fish & chips with tomato sauce	
Ham & cheese toasties (2)	
Grilled chicken tenderloins & seasonal vegetables with tomato sauce	
Veggie fried rice [V+]	
Chicken nuggets & chips with tomato sauce	

MINI SWEETS

Fruit salad [V+]	\$7
Nutella & banana toastie [V]	
Ice cream & topping [V]	
Choccy cake & cream [V]	

SOMETHING SWEET

FNQ BANANA SPLIT [V]	\$16
Vanilla bean ice cream, roasted peanuts, choc chip cookie & ice magic	
CANNOLI [V]	\$15
Creamy hazelnut & ricotta custard filled crispy cannoli with toasted hazelnut and white chocolate	
CHOC CARAMEL & SWEET POTATO BROWNIES [V]	\$15
Rich caramel sauce sandwiched between two layers of dark chocolate & sweet potato brownie, pecans & cream	
CASSAVA CAKE [V+]	\$15
Spiced cassava & coconut cake, steamed in banana leaf, condensed coconut milk & burnt palm sugar syrup	
TROPICAL FRUIT SALAD [V+]	\$13
Seasonal fruit with passionfruit & house-made coconut yoghurt	
GALLO CHEESE PLATE [V]	\$21
Trio of Gallo cheese, water crackers, lavosh, toasted nuts, jam & berries	
NUTELLA CALZONE (FOR TWO) [V]	\$21
Nutella, marshmallow, berries, toasted hazelnuts & vanilla bean ice cream	
VEGAN SPLIT [V+]	\$16
FNQ Banana, coconut ice cream, roasted peanuts, ANZAC cookie & chocolate sauce	

[V] VEGETARIAN | [V+] VEGAN

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DELICIOUS TROPICAL FAVOURITES

MOKU BEVERAGES TROPICAL FAVOURITES

MOKU DELICIOUS TROPICAL FAVOURITES

BAR & GRILL

DRINKS ENJOY

6AM

BEACH CLUB

SERVING YOU UNTIL VERY LATE

CAIRNS. QLND

10PM

YOUR SHIP WILL BE COMING IN

OPEN TILL LATE

MOKU

OPEN TILL LATE

BAR & GRILL, LOBBY BAR & BEACH CLUB

BAR & GRILL

DRINKS ENJOY

6AM

BEACH CLUB

SERVING YOU UNTIL VERY LATE

CAIRNS. QLND

10PM

YOUR SHIP WILL BE COMING IN

OPEN TILL LATE

MOKU

OPEN TILL LATE

BAR & GRILL, LOBBY BAR & BEACH CLUB

MOKU DINNER

FROM 6PM

MONDAY

NACHO NIGHT \$23

CHOOSE BETWEEN SMOKED PULLED PORK, SMOKED MACKEREL OR JACKFRUIT NACHOS\*  
\*VEGAN ON REQUEST

TUESDAY

STEAK NIGHT \$29

OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES  
ALTERNATIVE OF SEITAN STEAK [V+]

WEDNESDAY

TROPICAL PARMY \$23

HAM & FNQ PINEAPPLE CHICKEN PARMY + CHIPS + SALAD  
ALTERNATIVE OF PLANT-BASED PARMY [V+]

THURSDAY

STEAK NIGHT \$29

OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES  
ALTERNATIVE OF SEITAN STEAK [V+]

FRIDAY

FISH & CHIPS \$23

BEER BATTERED FISH & CHIPS + SALAD  
ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]

SATURDAY

1KG BBQ WINGS \$23

FRIED CHICKEN WINGS COATED IN OUR HOUSE-MADE BBQ SAUCE + SRIRACHA + RANCH DIP  
ALTERNATIVE OF BBQ CORN RIBS [V+]

SUNDAY

FAJITAS STATION \$23

WITH FOUR TORTILLAS, COCONUT RAITA, AVOCADO PUREE & CHEESE  
CHOICE OF CHICKEN OR BEEF SAUTEED WITH CAPSICUM, TOMATO & RED ONION  
ALTERNATIVE ‘GOLDEN OAK’ OYSTER MUSHROOM & CHICKPEA

NO FURTHER DISCOUNTS APPLY ON SPECIALS



BREADS

GARLIC & HERB FLAT BREAD [V+]	\$18
Confit garlic, rosemary, smoked salt & olive oil	
GARLIC & CHEESE FLAT BREAD [V]	\$21
Confit garlic, rosemary, smoked salt, olive oil & fresh mozzarella	
BRUSCHETTA TO SHARE [V+]	\$23
Flat bread, tomato & burnt corn salsa, balsamic & evo	
ADD fresh mozzarella \$5	
CASSAVA CRACKERS & TRIO OF LOCAL FIGJAM DIPS [V+]	\$16
Bush ghanoush, beetroot relish & hot bush sambal	

SOUTH AUS OYSTERS

MOKU MATCH  
‘ANNABELLE’ CREMENT DE ROSE

NATURAL (3)	\$14
Fresh Smoky Bay oysters served with charred lime	
PIÑA COLADA (3)	\$16
Fresh Smoky Bay oysters served with a coconut, pineapple, rum espuma & charred lime	
MOKU KILPATRICK (3)	\$16
Fresh Smoky Bay oysters, cooked in the shell with house-spiced BBQ sauce & smoked honey-glazed ham	

SMALL PLATES

PORK RIBS	\$19
With house BBQ sauce	
SALT & SCHEZWAN CALAMARI	\$15
With coconut raita	
SMOKED OCTOPUS TENTACLE	\$19
With pomegranate molasses	
CRISPY CHICKEN TENDERS	\$17
With ranch dipping sauce	
BBQ CORN RIBS [V+]	\$16
With vegan sriracha mayo	
BEER BATTERED BROCCOLINI [V+]	\$17
With sesame dressing & fried shallots	
CASSAVA WEDGES [V+]	\$15
With smoked salt, tomato, chili & lemongrass sauce	
SALT & SZECHWAN YOUNG COCONUT [V+]	\$15
With vegan aioli	

CHILLED

KOKODA	\$21
Fijian-style coconut and lime tuna ceviche, chilli, tomato, soft herbs, served in a toasted coconut shell & cassava crisps	
CAESAR SALAD	\$23
Crisp cos lettuce, smoky bacon, parmesan cheese, boiled egg, croutons & creamy dressing	
ADD prawns   grilled chicken   MOKU pulled pork   house-smoked Spanish mackerel \$6	
POKÉ BOWL	\$28
Hawaiian-style wild rice bowl, house-cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame & toasted sesame	
BUDDHA BOWL [V+]	\$24
Vegan wild rice bowl, tofu, edamame, fat pickles, avocado, pickled radish, ginger, toasted sesame, vegan aioli, tomato & burnt corn salsa	
ADD prawns   grilled chicken   MOKU pulled pork   house-smoked Spanish mackerel \$6	
SMOKED VEGI & LENTIL SALAD [V+]	\$23
Mix of smoked root vegetables, lentils, coconut raita & charred lime	
ADD prawns   grilled chicken   MOKU pulled pork   house-smoked Spanish mackerel \$6	

TO SHARE - STARTERS

VEGGIE TASTING PLATE [V+]	\$46
A taste of all the veggie options options from ‘Small Plates’	
CARNIVORE TASTING PLATE	\$52
A taste of all the meaty options from ‘Small Plates’	

STEAK

MOKU MATCH  
PERCEVAL PINOT NOIR

ALL SERVED WITH CITRUS SLAW & SMOKED POTATOES	
300G MSA RUMP	\$39
200G MSA EYE FILLET	\$46
350G 12HR SLOW COOKED RIB FILLET	\$49
ADD creamy garlic prawn topper \$7	

MOKU MAINS

MOKU CURRY	\$29
Fijian style coconut curry with cassava, edamame served with rice & bok choy, with your choice between prawn, chicken, fish, beef or chickpea	
1KG MOKU CAJUN MUSSEL BOIL	\$44
Mussels served in a spiced broth, corn cobs and smoked potato with grilled sourdough	
250G HANDMADE SEITAN STEAK [V+]	\$29
With citrus slaw & smoked potato	
WARM RICE BOWL [V+]	\$24
White rice, chickpeas, edamame, broccolini, sautéed “Golden Oak” wild mushroom, cassava cracker, vegan sriracha mayo & charred lime	
ADD prawns   grilled chicken   MOKU pulled pork   house-smoked Spanish mackerel \$6	

SAUCES

Creamy green pepper, brandy & mushroom, red wine jus, house vegan gravy	\$2
Tomato, house BBQ, aioli, vegan aioli, tartare, ranch, chipotle mayo	\$1



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TO SHARE MAINS

MOKU MEAT BOARD FOR 4 - with your choice of two ‘Sides’ from the menu	\$149
Crispy lamb ribs, pork ribs and whole-smoked chicken with flat bread, BBQ sauce & onion jam	
MOKU BBQ PORK RIBS FOR 2	\$79
Full rack of St Louis pork ribs with house BBQ sauce and your choice of two ‘Sides’ from the menu	

MOKU SPECIALITIES

MOKU MATCH  
LA COMTESSE CHARDONNAY

With your choice as a side of either ‘smoked root veggies’ or ‘puy lentil cassoulet & grilled zucchini	
LOW & SLOW ANGUS BRISKET	\$39
With house BBQ sauce	
MOKU HOUSE-SMOKED HAM STEAK	\$36
With caramelised pineapple & golden gravy	
CHILLI MORETON BAY BUGS	\$46
With tomato, chilli & lemongrass sauce	
LOW & SLOW SMOKED TOFU [V+]	\$32
With house BBQ sauce	
FRIED WHOLE BABY BARRAMUNDI	\$48
With charred lime & coconut curry sauce	
SMOKED 1/2 CHICKEN	\$34
With onion jam	
SOUS-VIDE CRISPY SPICED LAMB RIBS	\$44
With buttermilk ranch sauce	

PIZZAS

MARGHERITA [V] <div>V+</div>	\$27
Cherry tomato, basil, extra virgin olive oil, fresh mozzarella & Napoli sauce	
PEPPERONI	\$29
Pepperoni, chilli, oregano, fresh mozzarella & Napoli sauce	
FUNGHI [V] <div>V+</div>	\$31
“Golden Oak” FNQ wild mushrooms, fresh parsley, fresh mozzarella & confit garlic	
GAMBERO	\$33
Marinated tiger prawns, smoked chorizo, grilled zucchini, confit garlic & fresh mozzarella	
HAWAII	\$29
MOKU-smoked ham, FNQ pineapple, fresh mozzarella & Napoli sauce	
VEGI [V] <div>V+</div>	\$28
Cherry tomato, grilled zucchini, red onion, mushroom, fresh mozzarella & Napoli sauce	
LOVO	\$31
House-smoked pulled pork & brisket, red onion, fresh mozzarella, Napoli sauce & house BBQ sauce swirl	
BBQ SMOKED CHICKEN & BACI	\$32
Pulled house-smoked chicken, Gallo Baci, capsicum, fresh mozzarella, Napoli sauce & house BBQ sauce swirl	
REEF	\$33
Smoked octopus, marinated tiger prawns, calamari, grilled zucchini fresh mozzarella & Napoli sauce	
BBQ VEGAN [V+]	\$29
House-made smoky carrot bacon, soy based mince, Napoli sauce, vegan cheese & house BBQ sauce swirl	
ADD Additional Toppings Extra \$1-4	

V+

 SWAP fresh mozzarella FOR VEGAN CHEDDAR CHEESE [V+]