

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 aioli [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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MOKU LUNCH

10AM - 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



BAR & GRILL,
LOBBY BAR &
BEACH CLUB

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 & eva	
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	

CHILLED

MOKU MATCH
'RYLSTONE ESTATE MATCH POINT' ROSE

KOKODA	\$21
Fijian-style coconut & 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	\$24
Hawaiian-style wild rice bowl, house-cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame & toasted sesame	
BUDDHA BOWL [V+]	\$24
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	

BURGERS

ALL SERVED WITH CHIPS	
ALOHA HAWAIIAN	
Wagyu beef patty, chilli pineapple jam, house-smoked ham, fat dill pickle, American mustard & cheddar cheese	
SOUTHERN FRIED CHICKEN	
Cajun buttermilk chicken tenderloins, lettuce, tomato, ranch & cheddar cheese	
DIRTY VEGAN [V+]	
Plant-based patty, chilli pineapple jam, house-made carrot bacon, fat dill pickle, American mustard & vegan cheddar cheese	
PULLED PORK	
MOKU-smoked pulled pork, citrus slaw, grilled pineapple ring, cheddar cheese & house BBQ sauce	

NACHOS

ALL WITH BEAN CHILI, CORN CHIPS, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, SOUR CREAM & MOZZARELLA	\$29
SMOKED PULLED PORK	
SMOKED MACKEREL	
JACKFRUIT [V] *VEGAN ON REQUEST	
*SWAP sour cream & cheddar cheese with house-made coconut raita & vegan cheddar cheese	

SOFT TACOS (3)

ALL SERVED WITH SOFT TORTILLAS, HOUSE BBQ SAUCE, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, MOZZARELLA & TARO CRISPS	\$27
BEER BATTERED FISH WITH MOKU-SPICED SALT	
SMOKED PULLED PORK	
BEER BATTERED BANANA BLOSSOM WITH NORI SALT [V+]	
*SWAP fresh mozzarella & vegan cheese	

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	

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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MOKU MAINS

MOKU MATCH
LA COMTESSE CHARDONNAY

BEER BATTERED AUSTRALIAN MACKEREL	\$29
Chips, garden salad, tartare sauce & lemon	
ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]	
SALT & SCHEZWAN CALAMARI	\$27
Wild rice salad & coconut raita	
ALTERNATIVE OF SALT & SCHEZWAN COCONUT [V+]	
TROPICAL CHICKEN PARMY	\$33
Chicken breast schnitzel, house-smoked ham, FNQ pineapple & chilli jam, Napoli sauce, cheddar cheese with chips & garden salad	
ALTERNATIVE VEGAN PARMY WITH CARROT BACON & VEGAN CHEDDAR [V+]	
FIJIAN CHOW MEIN [V+]	\$24
Stir-fried vermicelli noodles, cabbage, greens, soy & curry sauce	
ADD prawns grilled chicken MOKU pulled pork house-smoked Spanish mackerel \$6	
PINEAPPLE FRIED RICE [V+]	\$26
Stir-fried greens, scented rice, edamame, sweet pineapple, soy & spices	
ADD prawns grilled chicken MOKU pulled pork house-smoked Spanish mackerel \$6	
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	

PIZZAS

MARGHERITA [V] (V+)	\$27
Cherry tomato, basil, extra virgin olive oil, fresh mozzarella & Napoli sauce	
PEPPERONI	\$29
Pepperoni, chilli, oregano, fresh mozzarella & Napoli sauce	
FUNGHI [V] (V+)	\$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] (V+)	\$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+]