

## 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 [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

<b>FNQ BANANA SPLIT [V]</b>	\$16
Local FNQ banana, vanilla bean ice cream, roasted peanuts, choc chip cookie & ice magic	
<b>CANNOLI [V]</b>	\$15
Creamy hazelnut & ricotta custard filled crispy cannoli with toasted hazelnuts and white chocolate	
<b>CHOC CARAMEL &amp; SWEET POTATO BROWNIES [V]</b>	\$15
Rich caramel sauce sandwiched between two layers of dark chocolate & sweet potato brownie, pecans & cream	
<b>CASSAVA CAKE [V+]</b>	\$15
Spiced cassava & coconut cake, steamed in banana leaf, condensed coconut milk, burnt palm sugar syrup & coconut ice cream	
<b>TROPICAL FRUIT SALAD [V+]</b>	\$13
Seasonal fruit with passionfruit & house-made coconut yoghurt	
<b>LOCAL CHEESE PLATE [V]</b>	\$23
Trio of Gallo DairyLand cheese, water crackers, lavosh, toasted nuts, jam & berries	
<b>NUTELLA CALZONE (FOR TWO) [V]</b>	\$23
Nutella, marshmallow, berries, toasted hazelnuts & vanilla bean ice cream	
<b>VEGAN SPLIT [V+]</b>	\$16
Local FNQ Banana, coconut ice cream, roasted peanuts, ANZAC cookie & chocolate sauce	

[V] VEGETARIAN | [V+] VEGAN

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FAMILY FUN MOKU  
TROPICAL FAVOURITES

BEVERAGES MOKU  
TROPICAL FAVOURITES

DELICIOUS MOKU  
TROPICAL FAVOURITES



MOKU

SERVING YOU UNTIL VERY LATE  
CAIRNS, QLD

YOUR SHIP WILL BE COMING IN

10PM



6AM  
BEACH CLUB  
DRINKS ENJOY

BAR & GRILL  
LOBBY BAR & BEACH CLUB

MOKU

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# MOKU

ALL DAY DINING

10AM - 9PM

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 \$23**

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

SAVE \$5 ON PIZZAS  
3-4PM DAILY

**OUR HAPPIEST HOURS**

**CHEEKY TIKI**

BEACH CLUB  
4-5PM  
LOBBY BAR  
5-6PM

LISTEN OUT FOR THE "PIÑA COLADA SONG" THAT RINGS IN OUR HAPPY HOUR!

## BREADS

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

## SOUTH AUS OYSTERS MOKU MATCH 'ANNABELLE' CREMENT DE ROSE

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

## CHILLED MOKU MATCH 'RYLSTONE ESTATE MATCH POINT' ROSE

<b>KOKODA</b> Fijian-style coconut & lime tuna ceviche, chilli, tomato, soft herbs, served in a toasted coconut shell & cassava crackers	<b>\$22</b>
<b>CAESAR SALAD</b> Crisp cos lettuce, smoky bacon, parmesan cheese, boiled egg, croutons & creamy dressing	<b>\$25</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	
<b>POKÉ BOWL</b> Hawaiian-style wild rice bowl, house-cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame & toasted sesame	<b>\$29</b>
<b>BUDDHA BOWL [V+]</b> Wild rice bowl, tofu, edamame, fat pickles, avocado, pickled radish, ginger, toasted sesame, vegan aioli, tomato & burnt corn salsa	<b>\$26</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	
<b>GREEN PAW PAW SALAD</b> Shredded green paw paw & carrot, cherry tomato, cucumber, capsicum, red onion, fried shallots, edamame, nam jim dressing & cassava crackers	<b>\$22</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	

## BURGERS **\$28**

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

## NACHOS **\$29**

ALL WITH BEAN CHILLI, CORN CHIPS, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, SOUR CREAM & MOZZARELLA	
<b>SMOKED PULLED PORK</b>	
<b>SMOKED MACKEREL</b>	
<b>CHILLI BEEF MINCE</b>	
<b>JACKFRUIT [V] *VEGAN ON REQUEST</b>	
<b>*SWAP</b> sour cream & mozzarella cheese for house-made coconut raita & vegan cheese	

## SOFT TACOS (3) **\$27**

ALL SERVED WITH SOFT TORTILLAS, HOUSE BBQ SAUCE, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, MOZZARELLA & TARO CRISPS	
<b>BEER BATTERED FISH WITH MOKU-SPICED SALT</b>	
<b>SMOKED PULLED PORK</b>	
<b>BEER BATTERED BANANA BLOSSOM [V] *VEGAN ON REQUEST</b>	
<b>*SWAP</b> mozzarella for vegan cheese	

## GRILL MOKU MATCH PERCEVAL PINOT NOIR

ALL SERVED WITH CITRUS SLAW & SMOKED POTATOES	
<b>250G VEGAN HANDMADE SEITAN STEAK [V+]</b>	<b>\$29</b>
<b>200G LOW &amp; SLOW ANGUS BRISKET</b>	<b>\$39</b>
<b>250G MOKU HOUSE-SMOKED HAM STEAK</b> with caramelised pineapple	<b>\$36</b>
<b>200G LOCAL FNQ BARRAMUNDI FILLET</b> with charred lime	<b>\$44</b>
<b>300G MSA RUMP STEAK</b>	<b>\$42</b>
<b>200G MSA EYE FILLET</b>	<b>\$49</b>
<b>350G 12HR SLOW COOKED RIB FILLET</b> (served med-rare or above)	<b>\$52</b>
<b>ADD</b> creamy garlic prawn topper to any grill item \$7	

## SAUCES

Creamy green pepper, brandy & mushroom, red wine jus, gravy [V+], yellow coconut curry [V+]	<b>\$2</b>
Tomato, house BBQ, aioli, vegan aioli, tartare, ranch, sweet chilli, chipotle mayo, sour cream	<b>\$1</b>

**MOKU** BAR & GRILL,  
LOBBY BAR &  
BEACH CLUB

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## MOKU MAINS MOKU MATCH LA COMTESSE CHARDONNAY

<b>BEER BATTERED MACKEREL</b> Chips, garden salad, tartare sauce & lemon	<b>\$29</b>
<b>ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]</b>	
<b>SALT &amp; SCHEZWAN CALAMARI</b> Wild rice salad & coconut raita	<b>\$27</b>
<b>ALTERNATIVE OF SALT &amp; SCHEZWAN COCONUT [V+]</b>	
<b>TROPICAL CHICKEN PARMY</b> Chicken breast schnitzel, house-smoked ham, FNQ pineapple & chilli jam, Napoli sauce, cheddar cheese with chips & garden salad	<b>\$33</b>
<b>ALTERNATIVE VEGAN PARMY WITH CARROT BACON &amp; VEGAN CHEESE [V+]</b>	
<b>FIJIAN CHOW MEIN [V+]</b> Stir-fried vermicelli noodles, cabbage, greens, soy & curry sauce	<b>\$24</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	
<b>PINEAPPLE FRIED RICE [V+]</b> Stir-fried greens, scented rice, edamame, sweet pineapple, soy & spices	<b>\$26</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	
<b>WARM RICE BOWL [V+]</b> White rice, chickpeas, edamame, broccolini, sautéed "Golden Oak" wild mushroom, cassava cracker, vegan sriracha mayo & charred lime	<b>\$26</b>
<b>ADD</b> prawns   grilled chicken   MOKU pulled pork   house-smoked mackerel \$6	
<b>MOKU CURRY</b> Fijian style coconut curry with cassava, edamame served with rice & bok choy, with your choice between prawn, chicken, fish, beef or chickpea	<b>\$31</b>

## PIZZAS PIZZA HOUR! SAVE \$5 3-4PM DAILY

<b>MARGHERITA [V] (V+)</b> Cherry tomato, basil, extra virgin olive oil, bocconcini & Napoli sauce	<b>\$26</b>
<b>PEPPERONI</b> Pepperoni, chilli, oregano, mozzarella & Napoli sauce	<b>\$29</b>
<b>FUNGHI [V] (V+)</b> "Golden Oak" FNQ wild mushrooms, parsley, mozzarella & confit garlic	<b>\$31</b>
<b>GAMBERO</b> Marinated tiger prawns, smoked chorizo, grilled zucchini, confit garlic & fresh mozzarella	<b>\$33</b>
<b>HAWAII</b> MOKU-smoked ham, pineapple, mozzarella & Napoli sauce	<b>\$29</b>
<b>VEGI [V] (V+)</b> Cherry tomato, grilled zucchini, red onion, mushroom, mozzarella & Napoli sauce	<b>\$28</b>
<b>LOVO</b> House-smoked pulled pork & brisket, red onion, mozzarella, Napoli sauce & house BBQ sauce swirl	<b>\$31</b>
<b>BBQ SMOKED CHICKEN &amp; BACI</b> Pulled house-smoked chicken, Gallo Baci, capsicum, mozzarella, Napoli sauce & house BBQ sauce swirl	<b>\$32</b>
<b>REEF</b> Smoked octopus, marinated tiger prawns, calamari, grilled zucchini, mozzarella & Napoli sauce	<b>\$33</b>
<b>BBQ VEGAN [V+]</b> House-made smoky carrot bacon, soy-based mince, Napoli sauce, vegan cheese & house BBQ sauce swirl	<b>\$29</b>

**ADD** additional toppings extra \$1-4

(V+) = SWAP mozzarella FOR VEGAN CHEDDAR CHEESE