

|                                                 |      |
|-------------------------------------------------|------|
| 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 |

- Cheese burger slider with chips & tomato sauce
- Mini beef bolognese
- Fish [I] & 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

- Fruit salad [V+]
- Nutella & banana toastie [V]
- Ice cream & topping [V]
- Choccy cake & cream [V]

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

**Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.**

**DELICIOUS**  
TROPICAL FAVOURITES

**MOKU**

**MOKU**  
SERVING YOU UNTIL VERY  
**LATE**  
CAIRNS, QLD

**MOKU**  
OPEN TILL LATE

**BAR & GRILL**

**6AM**

**BEACH CLUB**

**DRINKS ENJOY**

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

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

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

**NO FURTHER DISCOUNTS APPLY ON SPECIALS**



OUR  
HAPPIEST  
HOURS

**CHEEKY  
TIKI**

**BEACH CLUB  
4-5PM**

**5-6PM**  
LISTEN OUT FOR THE "PIÑA COLADA SONG"  
THAT RINGS IN OUR **HAPPY HOUR!**



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 & mozzarella |      |
| BRUSCHETTA TO SHARE [V+]                                     | \$23 |
| Flat bread, tomato & burnt corn salsa, balsamic & evò        |      |
| ADD Bocconcini \$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) [A]                                                                                    | \$15 |
| Fresh Smoky Bay oysters served with charred lime                                                   |      |
| PIÑA COLADA (3) [A]                                                                                | \$18 |
| Fresh Smoky Bay oysters served with a coconut, pineapple, rum espuma & charred lime                |      |
| MOKU KILPATRICK (3) [A]                                                                            | \$18 |
| 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 [A]                                                                                                                                                                   | \$22 |
| Fijian-style coconut & lime tuna ceviche, chilli, tomato, soft herbs, served in a toasted coconut shell & cassava crackers                                                   |      |
| CAESAR SALAD                                                                                                                                                                 | \$25 |
| Crisp cos lettuce, smoky bacon, parmesan cheese, boiled egg, croutons & creamy dressing                                                                                      |      |
| ADD prawns [I]   grilled chicken   pulled pork   house-smoked mackerel [I] \$6                                                                                               |      |
| POKÉ BOWL [A]                                                                                                                                                                | \$29 |
| Hawaiian-style wild rice bowl, house-cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame & toasted sesame                                          |      |
| BUDDHA BOWL [V+]                                                                                                                                                             | \$26 |
| Wild rice bowl, tofu, edamame, fat pickles, avocado, pickled radish, ginger, toasted sesame, vegan aioli, tomato & burnt corn salsa                                          |      |
| ADD prawns [I]   grilled chicken   pulled pork   house-smoked mackerel [I] \$6                                                                                               |      |
| CRISPY CRAB SALAD [I]                                                                                                                                                        | \$27 |
| Salt & schezwan soft shell crab, shredded green paw paw & carrot, cherry tomato, cucumber, capsicum, red onion, fried shallots, edamame, nam jim dressing & cassava crackers |      |
| ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]                                                                                                                             |      |

BURGERS

|                                                                                                                            |  |
|----------------------------------------------------------------------------------------------------------------------------|--|
| ALL SERVED WITH CHIPS                                                                                                      |  |
| ALOHA HAWAIIAN                                                                                                             |  |
| Wagyu beef patty, chilli pineapple jam, house-smoked ham, fat dill pickle, American mustard & cheddar cheese               |  |
| CHICKI TIKI                                                                                                                |  |
| Cajun buttermilk fried 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 |  |
| KRUSTY CRAB [I]                                                                                                            |  |
| Salt & schezwan soft shell crab, citrus slaw, crisp cos lettuce, tomato, & sriracha mayo                                   |  |
| CLASSIC FIN-TASTIC [I]                                                                                                     |  |
| Beer battered fish, crisp cos lettuce, tomato, cheddar cheese, tartare sauce                                               |  |
| ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM & VEGAN AIOLI [V+]                                                             |  |

NACHOS

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

SOFT TACOS

|                                                                                                                         |      |
|-------------------------------------------------------------------------------------------------------------------------|------|
| ALL SERVED WITH SOFT TORTILLAS (3), HOUSE BBQ SAUCE, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, MOZZARELLA & TARO CRISPS | \$27 |
| BEER BATTERED FISH WITH MOKU-SPICED SALT [I]                                                                            |      |
| SMOKED PULLED PORK                                                                                                      |      |
| BEER BATTERED BANANA BLOSSOM [V] *VEGAN ON REQUEST                                                                      |      |
| *SWAP mozzarella for vegan cheese                                                                                       |      |

GRILL

MOKU MATCH  
PERCEVAL PINOT NOIR

|                                                             |      |
|-------------------------------------------------------------|------|
| ALL SERVED WITH CITRUS SLAW & SMOKED POTATOES               |      |
| 250G VEGAN HANDMADE BEETROOT SEITAN STEAK [V+]              | \$29 |
| 300G MSA RUMP STEAK                                         | \$45 |
| 200G MSA EYE FILLET                                         | \$52 |
| 350G 12HR SLOW COOKED RIB FILLET (served med-rare or above) | \$56 |
| ADD creamy garlic prawn topper to any grill item \$7 [I]    |      |

SAUCES

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

SIZZLE SPECIALITIES

IDEAL FOR SHARING  
ONLY AVAILAIBLE 6-9PM

|                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------|------|
| ALL SERVED ON A CAST IRON HOT PLATE WITH JULIENNE VEGIES                                                   |      |
| 400G LOW & SLOW ANGUS BRISKET with house BBQ sauce                                                         | \$48 |
| 300G MOKU HOUSE-SMOKED HAM STEAK with caramelised pineapple rings                                          | \$38 |
| 600G WHOLE LOCAL BABY BARRAMUNDI [A] deep fried with charred lime                                          | \$52 |
| 400G GARLIC PRAWNS [I] with onion, capsicum, garlic & chilli                                               | \$49 |
| MOKU SPICED CHICKEN FAJITAS with avocado puree, cheese & sour cream                                        | \$35 |
| LOCAL 'GOLDEN OAK' WILD MUSHROOM & CHICKPEA FAJITAS [V+] with Avocado puree, vegan cheddar & coconut raita | \$38 |

CHECK OUT THE BACK PAGE FOR SIDES

MOKU

BAR & GRILL,  
LOBBY BAR &  
BEACH CLUB

MOKU MAINS

MOKU MATCH  
LA COMTESSE CHARDONNAY

|                                                                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| BEER BATTERED MACKEREL [I]                                                                                                                              | \$31 |
| Chips, garden salad, tartare sauce & lemon                                                                                                              |      |
| ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]                                                                                                        |      |
| SALT & SCHEZWAN CALAMARI [I]                                                                                                                            | \$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 CHEESE [V+]                                                                                           |      |
| FIJIAN CHOW MEIN [V+]                                                                                                                                   | \$24 |
| Stir-fried vermicelli noodles, cabbage, greens, soy & curry sauce                                                                                       |      |
| ADD prawns [I]   grilled chicken   pulled pork   house-smoked mackerel [I] \$6                                                                          |      |
| PINEAPPLE FRIED RICE [V+]                                                                                                                               | \$26 |
| Stir-fried greens, scented rice, edamame, sweet pineapple, soy & spices                                                                                 |      |
| ADD prawns [I]   grilled chicken   pulled pork   house-smoked mackerel [I] \$6                                                                          |      |
| WARM RICE BOWL [V+]                                                                                                                                     | \$26 |
| White rice, chickpeas, edamame, broccolini, sautéed "Golden Oak" wild mushroom, cassava cracker, vegan sriracha mayo & charred lime                     |      |
| ADD prawns [I]   grilled chicken   pulled pork   house-smoked mackerel [I] \$6                                                                          |      |
| MOKU CURRY                                                                                                                                              | \$31 |
| Fijian style coconut curry with cassava, edamame served with rice & bok choy, with your choice between prawn [I]   chicken   fish [I]   beef   chickpea |      |

PIZZAS

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

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| MARGHERITA [V] V+                                                                                   | \$26 |
| Cherry tomato, basil, extra virgin olive oil, bocconcini & Napoli sauce                             |      |
| PEPPERONI                                                                                           | \$29 |
| Pepperoni, chilli, oregano, mozzarella & Napoli sauce                                               |      |
| FUNGHI [V] V+                                                                                       | \$31 |
| Local "Golden Oak" wild mushrooms, parsley, mozzarella & confit garlic                              |      |
| GAMBERO [I]                                                                                         | \$33 |
| Marinated tiger prawns, smoked chorizo, grilled zucchini, confit garlic & fresh mozzarella          |      |
| HAWAII                                                                                              | \$29 |
| MOKU-smoked ham, pineapple, mozzarella & Napoli sauce                                               |      |
| VEGI [V] V+                                                                                         | \$28 |
| Cherry tomato, grilled zucchini, red onion, mushroom, mozzarella & Napoli sauce                     |      |
| LOVO                                                                                                | \$31 |
| House-smoked pulled pork & brisket, red onion, mozzarella, Napoli sauce & house BBQ sauce swirl     |      |
| BBQ SMOKED CHICKEN & BACI                                                                           | \$32 |
| Pulled house-smoked chicken, Gallo Baci, capsicum, mozzarella, Napoli sauce & house BBQ sauce swirl |      |
| REEF [I]                                                                                            | \$33 |
| Smoked octopus, marinated tiger prawns, calamari, grilled zucchini, 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 mozzarella FOR VEGAN CHEDDAR CHEESE

[V] VEGETARIAN | [V+] VEGAN | [A] AUSTRALIAN SEAFOOD | [I] IMPORTED SEAFOOD