

MOKU

OH MY GREENS

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 & evo ADD Bocconcini \$5	
CASSAVA CRACKERS & TRIO OF LOCAL FIGJAM DIPS [V+]	\$16
Bush ghanoush, beetroot relish & hot bush sambal	

CHILLED

BUDDHA BOWL [V+]	\$26
Wild rice bowl, tofu, edamame, fat pickles, avocado, pickled radish, ginger, toasted sesame, vegan aioli, tomato & burnt corn salsa	
BEER BATTERED BANANA BLOSSOM SALAD [V+]	\$27
Beer battered banana blossom, shredded green paw paw & carrot, cherry tomato, cucumber, capsicum, red onion, fried shallots, edamame, nam jim dressing & cassava crackers	

BURGERS

DIRTY VEGAN [V+]	\$28
Plant-based patty, chilli pineapple jam, house-made ham, fat dill pickle, American mustard & cheddar cheese	
BEER BATTERED BANANA BLOSSOM BURGER [V]	\$28
Beer battered banana blossom, crisp cos lettuce, tomato, cheddar cheese & vegan aioli	

PIZZAS

MARGARITA [V] 	\$26
Cherry tomato, basil, extra virgin olive oil, bocconcini & Napoli sauce	
FUNGHI [V] 	\$31
"Local Golden Oak" wild mushrooms, fresh parsley, mozzarella & confit garlic	
VEGI [V] 	\$28
Cherry tomato, grilled zucchini, red onion, mushroom, mozzarella & Napoli sauce	
BBQ VEGAN [V]	\$29
House-made smoky carrot bacon, soy-based mince, Napoli sauce, vegan cheese & house BBQ sauce	
CLASSIC CHEESE [V]	\$24
Mozzarella & Napoli sauce	
GALLO QUATTRO FORMAGGI [V]	\$28
Gallozola blue vein, Baci brie, heritage cheddar, mozzarella & confit garlic	
MARINARA [V]	\$24
Garlic, oregano, extra virgin olive oil, vegan cheddar cheese & Napoli sauce	

 **SWAP fresh mozzarella FOR VEGAN CHEDDAR CHEESE [V+]**



OH MY GREENS!
 Enjoy our plant-powered selection of dishes
 Earn 100 ALL Accor Reward Points*

*When ordering any Plant-Forward dish
 From September 1st to 30th 2026. One reward per guest



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MOKU MAINS

BEER BATTERED BANANA BLOSSOM & CHIPS [V+]

\$31

Chips, garden salad, tartare sauce & lemon

SALT & SCHEZWAN COCONUT [V]

\$27

Wild rice salad & coconut raita

TROPICAL VEGAN PARMY [V+]

\$33

Vegan parmy with carrot, vegan cheese, FNQ pineapple & chilli jam, Napoli sauce, cheddar cheese with chips & garden salad

FIJIAN CHOW MEIN [V+]

\$24

Stir-fried vermicelli noodles, cabbage, greens, soy & curry sauce

PINEAPPLE FRIED RICE [V+]

\$26

Stir-fried greens, scented rice, edamame, sweet pineapple, soy & spices

WARM RICE BOWL [V+]

\$26

White rice, chickpeas, edamame, broccolini, sauteed "Golden Oak" wild mushroom, cassava cracker, vegan sriracha mayo & charred lime

MOKU CURRY [V]

\$31

Fijian style coconut curry with cassava, edamame served with rice & bok choy, with chickpea

GRILL

250G VEGAN HANDMADE BEETROOT SEITAN STEAK [V]

\$29

NACHOS & TACOS *LUNCH ONLY

JACKFRUIT [V+]

\$27

Served with bean chilli, corn chips, tomato & burnt corn salsa, avocado puree, house-made coconut raita & vegan cheese

BEER BATTERED BANANA BLOSSOM [V]

\$27

Served with 3 soft tortillas, house bbq sauce, tomato & burnt corn salsa, avocado puree, vegan cheese & taro crisps

SIZZLE SPECIALTIES *DINNER ONLY

LOCAL 'GOLDEN OAK' WILD MUSROOM & CHICKPEA FAJITAS [V]

\$38

Avocado puree, vegan cheddar & coconut raita



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