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 $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

MINI SWEETS $7

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

SOMETHING SWEET

FNQ BANANA SPLIT [V] $16
Local FNQ banana, vanilla bean ice cream, roasted peanuts, choc chip cookie & ice magic

CANNOLI [V] $15
Creamy hazelnut & ricotta custard filled crispy cannoli with toasted hazelnuts 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 & coconut ice cream

TROPICAL FRUIT SALAD [V+] $13
Seasonal fruit with passionfruit & house-made coconut yoghurt

LOCAL CHEESE PLATE [V] $23
Trio of Gallo DairyLand cheese, water crackers, lavosh, toasted nuts, jam & berries

NUTELLA CALZONE (FOR TWO) [V] $23
Nutella, marshmallow, berries, toasted hazelnuts & vanilla bean ice cream

VEGAN SPLIT [V+] $16
Local FNQ Banana, coconut ice cream, roasted peanuts, ANZAC biscuit & chocolate sauce

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

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.

MOKU

LUNCH

10AM - 6PM

MONDAY
NACHOS $25
CHOOSE BETWEEN SMOKED PULLED PORK, SMOKED MACKEREL, BEEF MINCE OR JACKFRUIT*
***VEGAN ON REQUEST**

TUESDAY
STEAK $34
OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES
ALTERNATIVE OF BEETROOT SEITAN STEAK $24 [V+]

WEDNESDAY
TROPICAL PARMY $25
CHICKEN PARMY, HOUSE SMOKED HAM, PINEAPPLE & CHILLI JAM + CHIPS + SALAD
ALTERNATIVE OF PLANT-BASED PARMY [V+]

THURSDAY
STEAK $34
OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES
ALTERNATIVE OF BEETROOT SEITAN STEAK $24 [V+]

FRIDAY
FISH & CHIPS $25
BEER BATTERED FISH [I] + CHIPS + SALAD
ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [V+]

SATURDAY
1KG BBQ WINGS $25
FRIED CHICKEN WINGS COATED IN OUR HOUSE-MADE BBQ SAUCE + SRIRACHA + RANCH DIP
ALTERNATIVE OF BBQ CORN RIBS [V+]

SUNDAY
1KG CHICKEN NUGGETS $25
IDEAL TO SHARE
SERVED WITH SWEET COCONUT CURRY SAUCE
ALTERNATIVE OF PLANT BASED NUGGETS [V+]

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

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 & olive oil
ADD Burrata $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 $28

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+]

PIZZAS

PIZZA HOUR!
SAVE $5 3-4PM DAILY

WHITE BASE

FUNGHI [V] (V+) $31
Local "Golden Oak" wild mushrooms, parsley, mozzarella & confit garlic

GALLO QUATTRO FORMAGGI [V] $29
Gallozola blue vein, Baci brie, Heritage cheddar, mozzarella & confit garlic

PROSCIUTTO CRUDO $32
Fresh prosciutto, wild rocket, confit garlic, mozzarella, burrata, olive oil & balsamic

GAMBERO [I] $33
Marinated tiger prawns, smoked chorizo, grilled zucchini, confit garlic & mozzarella

RED BASE

MOKU HOT HONEY MARGHERITA [V] $27
Cherry tomato, basil, olive oil, mozzarella, burrata, Napoli sauce & hot honey

PEPPERONI $29
Pepperoni, chilli, oregano, mozzarella & Napoli sauce

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

CLASSIC CHEESE [V] (V+) $24
Mozzarella, Napoli sauce

CAPRICCIOSA $29
House smoked ham, mushrooms, artichokes, olives, mozzarella, Napoli sauce

MARINARA [V+] $24
Garlic, oregano, Extra virgin olive oil, Napoli sauce
Free anchovies [I] on request

ADD additional toppings extra $1-4
(V+) **= Swap mozzarella for vegan cheddar cheese**

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

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 MOKU EXCLUSIVE COLD SMOKED MSA RIB FILLET $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

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

NACHOS $29

ALL WITH BEAN CHILLI, CORN CHIPS, TOMATO & BURNT CORN SALSA, AVOCADO PUREE, SOUR CREAM & MOZZARELLA
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 $27

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