

SIDES

Sweet potato chips with ranch dipping sauce [GF V]	\$13
Hand-cut chips with aioli [GF D V]	\$15
Garden salad with citrus dressing [GF D V+]	\$12
Seasonal greens with chilli & lemon oil [GF D V+]	\$13
Citrus slaw [GF D V+]	\$12
Scented Basmati rice [GF D V+]	\$7
Smoked potatoes [GF D V]	\$13

SOMETHING SWEET

MOKU MATCH
MOJO MOSCATO

FNQ BANANA SPLIT [V] Vanilla bean ice cream, roasted peanuts, choc chip cookie & ice magic	\$15
VEGAN SPLIT [D V+] FNQ Banana coconut and vanilla bean ice cream, ANZAC cookie, roasted peanuts & chocolate sauce	\$15
CANNOLI [V] Passionfruit custard filled crispy cannoli with toasted pistachio & white chocolate	\$13
JAFFA MOUSSE [V] Chocolate and orange mousse with dark chocolate ganache, hazelnut praline & macerated berries & grapefruit anglaise	\$14
CASSAVA CAKE [D V+] Spiced cassava and coconut cake, steamed in banana leaf, condensed coconut milk & burnt palm sugar syrup	\$13
TROPICAL FRUIT SALAD [D V+] Seasonal fruit with passionfruit & coconut yogurt	\$12
GALLO CHEESE PLATE [V] Trio of Gallo cheese, water crackers, lavosh, toasted nuts, quince paste & berries	\$21
NUTELLA CALZONE (FOR TWO) Nutella, marshmallow, strawberries, pistachio & vanilla bean ice cream	\$19

MINI MAINS

Cheese burger slider with chips	\$12
Mini beef Bolognese	
Fish & chips [D]	
Ham & cheese toasties (2)	
Grilled chicken tenderloins & seasonal vegetables [GF D]	
Veggie fried rice [GF D V+]	

MINI SWEETS

Fruit salad [GF D V+]	\$6
Nutella & banana toastie [V]	
Ice cream & topping [V]	

[GF] GLUTEN FREE | [D] DAIRY FREE | [V] VEGETARIAN | [V+] VEGAN



MOKU

YOUR
SHIP WILL
BE COMING IN

10PM



6AM
BEACH CLUB
DRINKS ENJOY

WELCOME TO

MOKU

DINNER

FROM 6PM

MONDAY

VEGAN DAY \$21

ALL VEGAN OPTIONS ARE ONLY \$21

TUESDAY

STEAK NIGHT \$26

OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES
ALTERNATIVE OF SEITAN STEAK [D | V+]

WEDNESDAY

TROPICAL PARMY \$21

HAM & FNQ PINEAPPLE CHICKEN PARMY + CHIPS + SALAD
ALTERNATIVE OF PLANT-BASED PARMY [D | V+]

THURSDAY

STEAK NIGHT \$26

OUR FAMOUS 300G RUMP + CITRUS SLAW + SMOKED POTATOES
ALTERNATIVE OF SEITAN STEAK [D | V+]

FRIDAY

FISH & CHIPS \$21

BEER BATTERED FISH & CHIPS + SALAD
ALTERNATIVE OF BEER BATTERED BANANA BLOSSOM [D | V+]

SATURDAY

1KG BBQ WINGS \$21

FRIED CHICKEN WINGS COATED IN OUR HOUSE-MADE BBQ SAUCE + SRIRACHA + RANCH DIP
ALTERNATIVE OF BBQ CAULIFLOWER BITES [D | V+]

SUNDAY

NACHO NIGHT \$21

MOKU SMOKED PULLED PORK, BEAN CHILLI CORN CHIPS, TOMATO & BURNT CORN SALSA, GUACAMOLE, SOUR CREAM & CHEDDAR CHEESE

ALTERNATIVE OF JACKFRUIT [D | V+]

NO FURTHER DISCOUNTS APPLY ON SPECIALS

HAPPIEST
HOUR

CHEEKY
TIKI

BEACH CLUB
4-5PM

TERRACE BAR
5-6PM



BAR & GRILL.

BAR & GRILL.

BAR & GRILL.

BREADS

MOKU MATCH
'ANNABELLE' CREMENT DE ROSE

GARLIC & HERB FOLDED FLAT BREAD [D V+] Confit garlic, rosemary, smoked salt & olive oil	\$16
GARLIC & CHEESE FOLDED FLAT BREAD [V] (V+) Confit garlic, rosemary, smoked salt, olive oil & mozzarella	\$19

SOUTH AUS OYSTERS

MOKU MATCH
'ANNABELLE' CREMENT DE ROSE

NATURAL (3) [GF D] Fresh Smoky Bay oysters served with charred lime	\$14
PINA COLADA (3) [GF D] Fresh Smoky Bay oysters, coconut, pineapple & Plantation 3 Star Rum espuma	\$16
MOKU KILPATRICK (3) [GF D] Fresh Smokey Bay oysters, cooked in the shell with house-spiced BBQ sauce & smoked honey-glazed ham	\$16

SMALL PLATES

PORK RIBS [GF D] With house BBQ sauce	\$19
SALT & SCHEZWAN CALAMARI [GF D] With coconut raita	\$15
MOKU BBQ BELLY BITES [GF D] With pineapple jam	\$16
CRISPY CHICKEN TENDERS [GF] With ranch dipping sauce	\$16
BBQ CORN RIBS [GF D V+] With vegan sriracha mayo	\$13
BEER BATTERED BROCCOLINI [D V+] With sesame dressing & fried shallots	\$15
SPICY CAULIFLOWER BITES [GF D V+] With house BBQ sauce	\$13
PUMPKIN SPICED MAC & CHEESE [V] (V+) Smoked pumpkin & coconut puree, mozzarella cheese	\$15

TO SHARE

VEGGIE TASTING PLATE [D V+] A taste of all the veggie options from 'Small Plates'	\$42
CARNIVORE TASTING PLATE [GF] A taste of all the meaty options from 'Small Plates'	\$49

CHILLED

MOKU MATCH
'RYLESTONE ESTATE MATCH POINT' ROSE

CAESAR SALAD Crisp cos lettuce, smoky bacon, parmesan cheese, boiled egg, croutons & a creamy dressing ADD Prawns, grilled chicken or pulled pork \$5	\$23
POKÉ BOWL [GF D] Hawaiian-style wild rice bowl, house-cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame & toasted sesame	\$28
BUDDHA BOWL [GF D V+] Vegan wild rice bowl, marinated tofu, edamame, fat pickles, avocado, pickled radish, ginger, toasted sesame, vegan aioli, tomato & burnt corn salsa ADD Prawns, grilled chicken or pulled pork \$5	\$24
KOKODA [GF D] Fijian-style coconut and lime tuna ceviche, chilli, tomato, soft herbs, served in a toasted coconut shell & cassava crisps	\$19
SMOKED MACKEREL SALAD [GF D] House-smoked spiced spanish mackerel, avocado, soft herbs, edamame, citrus dressing, cassava crisps & charred lime	\$25
(V+) SWAP MOZZARELLA FOR VEGAN CHEDDAR CHEESE [D V+]	

STEAK

MOKU MATCH
ALTA PINOT NOIR

ALL SERVED WITH CITRUS SLAW & SMOKED POTATOES	
300G MSA RUMP [GF D]	\$38
200G MSA EYE FILLET [GF D]	\$45
250G HANDMADE SEITAN VEGAN STEAK [D V+]	\$28
ADD Creamy garlic prawn topper	\$7

MOKU MAINS

MOKU MATCH
THORN-CLARKE 'SANDPIPER' MERLOT

SMOKY ALL SERVED WITH BURNT PUMPKIN PUREE, SMOKED ROOT VEGIES & BROCCOLINI	
LOW & SLOW ANGUS BRISKET [GF D] With house BBQ sauce	\$39
MOKU HOUSE-SMOKED HAM STEAK [D] With caramelised pineapple & golden gravy	\$33
LAMB BACKSTRAP [GF D] With taro crumble & red wine jus	\$46
LOW & SLOW EGGPLANT [D V+] With house BBQ sauce	\$26
NOT SMOKY ALL SERVED WITH SCENTED RICE, BOK CHOY, CORN RIB, PICKED GINGER & RADISH	
KOMBU WRAPPED FNQ BARRAMUNDI [GF D] With charred lime & miso hollandaise	\$44
STUFFED ZUCCHINI [GF D V+] With Almond 'ricotta' & passionfruit chimichurri	\$26
PANKO CRUMBED CHICKEN BREAST [D] With pawpaw & pineapple curry	\$33
ALTERNATIVE OF PLANT-BASED SCHNITZEL [V+]	
MOKU SIGNATURE	\$69

MOKU MATCH
'LA COMTESSE' CHARDONNAY

MOKU MATCH
BRUNO SHIRAZ

FULL RACK OF MOKU BBQ PORK RIBS [GF D] With house BBQ sauce & any two sides	
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PIZZAS

MARGHERITA [V] (V+) Cherry tomato, basil, extra virgin olive oil, mozzarella & Napoli sauce	\$22
PEPPERONI Pepperoni, chilli, oregano, mozzarella & Napoli sauce	\$24
FUNGHI [V] (V+) Wild mushrooms, fresh parsley, mozzarella & confit garlic	\$26
GAMBERO Marinated tiger prawns, smoked chorizo, grilled zucchini, confit garlic & mozzarella	\$28
HAWAII Moku-smoked ham, FNQ pineapple, mozzarella & Napoli sauce	\$24
VEGI [V] (V+) Cherry tomato, grilled zucchini, red onion, mushroom, mozzarella & Napoli sauce	\$23
LOVO MOKU-smoked pulled pork & ham, red onion, mozzarella & house BBQ sauce	\$26
BBQ VEGAN [D V+] House-made smoky carrot bacon, vegan sausage, Napoli sauce, vegan cheddar cheese & house BBQ sauce	\$24
SAUCES	
Creamy green pepper, brandy & mushroom, red wine jus, house vegan gravy [GF]	\$2
Tomato, house BBQ, aioli, vegan aioli, tartare, ranch or chipotle mayo [GF]	\$1