

WELCOME TO

MOKU LUNCH

MONDAY

VEGAN DAY \$19

ALL VEGAN OPTIONS ARE ONLY \$19

TUESDAY

STEAK NIGHT \$25

OUR FAMOUS 300G RUMP + SMOKED CHAT POTATOES + CHIPOTLE SLAW
ADD GARLIC PRAWNS \$6

WEDNESDAY

TROPICAL PARMY \$19

HAM & FNQ PINEAPPLE CHICKEN PARMY
+ FRENCH FRIES + SALAD

THURSDAY

STEAK NIGHT \$25

OUR FAMOUS 300G RUMP + SMOKED CHAT POTATOES + CHIPOTLE SLAW
ADD GARLIC PRAWNS \$6

FRIDAY

FISH AND CHIPS \$19

BEER BATTERED FISH + FRENCH FRIES
+ SALAD

SATURDAY

1KG BUFFALO WINGS \$19

BASKET OF FRIED CHICKEN WINGS WITH HOUSE MADE BBQ SAUCE + SRIRACHA + RANCH DIPPING SAUCE

SUNDAY

NACHO NIGHT \$19

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

VEGAN BEAN CHILLI OPTION AVAILABLE [V+]

HAPPIEST HOUR

CHEEKY TIKI

BEACH CLUB
4-5PM

TERRACE BAR
5-6PM



MOKU

YOUR SHIP WILL BE COMING IN

10PM

SERVING YOU UNTIL VERY LATE
CAIRNS. QLD



6AM

BEACH CLUB

DRINKS ENJOY

BAR & GRILL

SOMETHING SWEET

FNQ BANANA SPLIT [V]

[VEGAN ON REQUEST - COCONUT ICE CREAM]

Vanilla bean ice-cream, roasted peanuts, cookies and ice magic

\$14

SEASONAL FRUIT SALAD [V+ | D]

With passionfruit & coconut yogurt

\$12

GALLO CHEESE PLATE [V]

Trio of Gallo cheese, water crackers, lavosh, quince paste and berries

\$19

CANNOLI [V]

Passionfruit custard filled crispy cannoli with toasted pistachio and white chocolate

\$12

CASSAVA CAKE [V+]

Spiced cassava and coconut cake steamed in banana leaf, condensed coconut milk, and burnt palm sugar syrup, coconut ice cream

\$13

CHOCOLATE PUDDING [V]

Warm chocolate pudding with vanilla bean ice cream and toasted hazelnuts

\$15

POACHED PEAR [V+]

Chili and basil poached pear with vanilla coconut yogurt and housemade granola

\$15

KIDDIES

\$12

Double cheese burger with French fries

Mini beef Bolognese

Fish and chips [D]

Ham and cheese toasties (2)

Grilled chicken tenderloin with seasonal vegetables [GF | D]

Veggie fried rice [D | V+ | GF]

MINI SWEETS

\$6

Fruit salad [D | V+ | GF]

Nutella and banana toastie [V]

Ice cream and topping [V]

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

CHILL OUT

CAESAR SALAD

Crisp cos lettuce, smokey bacon, parmesan cheese, boiled egg, croutons and a creamy dressing

\$22

ADD Prawns, grilled chicken or pulled pork

\$5

POKÉ BOWL [GF | D]

Hawaiian style wild rice bowl with quinoa, house cured salmon gravlax, Japanese mayo, avocado, pickled radish, ginger, edamame and toasted sesame

\$25

BUDDHA BOWL [GF | D | V+]

Vegan wild rice bowl with quinoa, tofu, edamame, tomato salsa, fat pickles, avocado, pickled radish, ginger, toasted sesame and vegan aioli, tomato & burnt corn salsa

\$20

ADD Prawns, grilled chicken or pulled pork

\$5

GREEN PAW PAW SALAD [GF | D | V+]

Shredded green paw paw, tomato, cucumber, onion, soft herbs, nuoc cham

\$18

ADD Prawns, grilled chicken or pulled pork

\$5

KOKODA [D | GF]

Fijian style coconut and lime tuna ceviche, chilli, tomato and soft herbs served in a toasted coconut shell with cassava crisps

\$18

CUTLERY OPTIONAL

BAO BUNS (3) [D]

CHOICE OF PULLED PORK OR BBQ JACKFRUIT (V+)

House BBQ sauce, green paw paw salad, fat pickle, aioli, sweet potato fries

\$25

NACHOS [GF]

MOKU SMOKED PULLED PORK CHILLI

Corn chips, tomato & burnt corn salsa, guacamole, sour cream and cheddar cheese

\$26

BEAN CHILLI [V+]

Corn chips, tomato & burnt corn salsa, guacamole, housemade coconut yoghurt and vegan cheese

\$26

SOFT TACOS (3) [D]

CHOICE OF MOKU SPICED MACKEREL OR

BEER BATTERED BANANA BLOSSOM [V+]

Soft tortilla, passionfruit Chimichurri, tomato & burnt corn salsa and avocado puree, taro crisps

\$25

HAWAIIAN OPEN HOTDOG

Double smoked pork chorizo, garlic bread, slaw, chili pineapple jam, American mustard, with French fries

\$27

HOUSEMADE VEGAN SAUSAGE AVAILABLE [V+]

BURGERS

SERVED ON A SOURDOUGH BUN WITH FRENCH FRIES

\$26

ALOHA HAWAIIAN

Wagyu beef patty, chilli pineapple jam, house smoked ham, fat dill pickles, American mustard, cheddar cheese

DIRTY VEGAN [V+ | D]

Plant based patty, housemade carrot bacon, vegan cheddar, fat dill pickle, American mustard, pineapple jam, lettuce, tomato

SOUTHERN FRIED CHICKEN

Cajun buttermilk chicken tenderloins, lettuce, tomato, ranch, cheddar cheese

CUTLERY REQUIRED

300G RUMP STEAK [GF]

Smoked chat potatoes, chipotle slaw

\$38

ADD Creamy garlic prawns

\$6

BEER BATTERED AUSTRALIAN MACKEREL [D]

French fries, garden salad, tartare sauce and lemon

\$27

BEER BATTERED BANANA BLOSSOM AVAILABLE [V+]

SALT AND PEPPER CALAMARI [GF | D]

Wild rice salad, grilled broccolini and coconut raita

\$26

SALT AND PEPPER COCONUT AVAILABLE [V+]

TROPICAL PARMY

CHOICE OF CHICKEN & SMOKED HAM OR

EGGPLANT & CARROT BACON [V+]

FNQ pineapple and chilli jam, cheddar cheese with French fries and garden salad

\$28

PINEAPPLE FRIED RICE [GF | D | V+]

Stir-fried greens, jasmine rice, edamame, sweet pineapple, soy and spices

\$22

ADD Prawns, grilled chicken or pulled pork

\$5

CRAB OMELETTE

Rice and blue swimmer crab omelette topped with green paw paw salad, tiger prawns, avocado, edamame and kewpie

\$28

VEGAN STEAK [V+ | D]

Housemade MOKU spiced SEITAN steak, French fries, garden salad and house vegan gravy

\$26

YELLOW COCONUT CURRY

CHOICE OF MIXED SEAFOOD OR EGGPLANT & EDAMAME [V+]

Served with scented jasmine rice and broccolini and corn ribs

\$27

SOUTH AUS OYSTERS

PINA COLADA (3) [GF | D]

Fresh Smoky Bay oysters, charred lime, coconut pineapple & white rum espuma

\$13

MOKU KILPATRICK (3) [GF | D]

Fresh Smoky Bay oysters cooked in the shell with, house spiced BBQ sauce, smoked honey glazed ham

\$14

NATURAL OYSTERS AVAILABLE ON REQUEST

SIDES

Sweet potato chips with ranch dipping sauce [GF | V]

\$11

French fries with aioli [GF | D | V]

\$10

Garden salad with balsamic and olive oil [GF | D | V+]

\$10

Seasonal greens with chilli and lemon oil [GF | D | V+]

\$12

Garlic bread with smoked salt and tomato salsa [V]

\$12

Scented Jasmine rice [GF | D | V+]

\$6

Smoked and roasted chat potatoes [GF | D | V]

\$10

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

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MOKU SPECIALTIES

ALL SERVED WITH COCONUT & SWEET POTATO MASH, BROCCOLINI, CORN RIBS

FNQ BARRAMUNDI [GF | D]

Marinated in coconut sambal, steamed in banana a leaf with coconut raita

\$38

MOKU HOUSE SMOKED HAM STEAK [GF | D]

Char-grilled with citrus rub, and caramelized pineapple, golden gravy

\$34

BEEF PALUSAMI [GF | D]

Braised pickled beef with onion, wrapped in silver beet with coconut veloute

\$37

HULI HULI CHICKEN [GF | D]

Pineapple and soy marinated glazed chicken supreme with house BBQ sauce

\$36

SMOKED LAMB SHANK [GF | D]

House smoked hind shank, with a coconut curry sauce

\$38

HOUSE SMOKED CHORIZO [GF | D]

Double smoked pork chorizo, with chili pineapple jam
HOUSEMADE VEGAN SAUSAGE AVAILABLE [V+]

\$34