

BOLD FLAVOURS AND UNIQUE DISHES
CREATED WITH FRESH LOCAL PRODUCE,
OFFERING A KNOCKOUT
*beachfront dining
experience.*



BUKO
MISSION BEACH

CASTAWAYS RESORT
@BUKOMISSIONBEACH

ENTREES

jump right in

ARANCINI OF THE DAY 17
(VEG)

SALT & PEPPER SQUID 19
w housemade sweet chilli & crispy fried garlic (GF)

DUNK ISLAND TROUT CEVICHE 22 🌿
w fresh salsa & coconut (GFO)

PORK & BINGIL BAY BEEF MEATBALLS 17
w sourdough & pecorino cheese

LEMONGRASS PRAWN LOLLIPOPS 24
sugarcane, bush lime, ginger, & Silkwood green peppercorn (GF)

MUSHROOM PATE 19
w tomato relish & flat bread (VEGAN)

COFFIN BAY OYSTERS 22
served natural, 1/2 dozen (GF)

WHOLE BAKED CAMEMBERT 19
w confit garlic, rosemary, chilli, sourdough (GFO)

TO SHARE

share the experience

CHORIZO, CIDER & LEEK STEAMED MUSSELS 46
w Mad Baker sourdough (GFO)

PULLED LAMB SHOULDER 54
harissa, pomegranate, baba ghanoush, pickled cucumber,
Buko raita, flat bread for 2 (GFO)

CHILLED SEAFOOD PLATTER FOR 2 120 🌿
Coffin Bay oysters, Dunk Island ceviche, tiger prawns,
Fraser Island spanner crab lettuce cups, house cured salmon,
tuna sashimi, chilli marinated mussels, housemade
dipping sauce, wakame & Mad Baker sourdough



BUKO SIGNATURE DISH

Please advise if you have any special dietary requirements.
Public holiday + credit card surcharges apply. One bill per table.

MAINS

Let's eat

SEAFOOD LINGUINI 44 🌿
Moreton Bay bugs, tiger prawns, mussels, chilli, garlic & olive oil

DUNK ISLAND TROUT 48 🌿
w pipis, spinach puree, chard baby fennel & fresh peas (GF)

CONFIT CHERRY TOMATO RISOTTO 23
Millaa Millaa buffalo burrata & fresh basil (VEG)

BBQ GOCHUJANG AMERICAN PORK RIBS 39 🌿
w pear, radish & peanut salad (GF)

SLOW COOKED TAMARIND AUBERGINE 24
w roasted onion, white bean puree & coriander cress (VEGAN)

CRISPY SKIN INFINITY BLUE BARRAMUNDI 35
dashi & wild mushroom broth, bok choy, pickled cucumber & lotus flower (GF)

SOUS VIDE CHICKEN PARMIGIANA 30
cherry tomato compote, crispy prosciutto, parmesan custard & polenta fries

300G BINGIL BAY SIRLOIN 37
w hand cut fries, pea shoots & yuzu bearnaise (GF)

SIDES

a little extra

HAND CUT FRIES 9
(GF)

MORETON BAY BUG 13
yuzu aioli (GF)

ROASTED CAULIFLOWER 11
almonds, curry oil & raisins (VEGAN)

BRAZILIAN BBQ CORN 11
BUKO secret spiced butter (VEG)

MAD BAKERS GARLIC SOURDOUGH 9
(VEG)

ROASTED BONE MARROW 11
w herbs



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KIDS*

for the little ones

FISH AND CHIPS 12
w salad and tartar sauce

LINGUINI AND BINGIL BAY BEEF MEATBALL 12
w tomato sauce

MINI MARGHERITA PIZZA 12

BINGIL BAY SIRLOIN 150GM 17
w hand cut chips & yuzu bearnaise sauce

SALT AND PEPPER SQUID 12
w salad, chips & aioli

** Please note: kids meals are available
for kids 12 y/o & under.*

DESSERTS

finish off right

BUKO BAR 12 

burnt meringue, lemon foam & coconut & chocolate crumb

STICKY GINGER PUDDING 12

marinated pineapple, Silkwood black pepper cream & ginger beer syrup

CARAMELIZED PAIN PERDU 12

w vanilla ice cream

COCONUT RICE PUDDING ARANCINI 12

w mango sorbet

VEGAN CREME BRULEE 12

w fresh berries

AFFOGATTO 8

Vittoria espresso, vanilla ice-cream

w your choice of liqueur 14

DESSERT BEVERAGES

Wine

VASSE FELIX CANE CUT STICKY DESSERT WINE 375ML 43

Cocktails

GREY GOOSE ESPRESSO MARTINI 19 

Grey Goose vodka, Crème de Café liqueur, Vittoria Espresso

FERRERO ROCHER 14

White Chocolate Mozart, Frangelico, coconut cream



BUKO SIGNATURE DISH & COCKTAIL

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