

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

The logo for BUKO features the word "BUKO" in a large, bold, black, sans-serif font. Below it, the words "MISSION BEACH" are written in a smaller, black, sans-serif font. The text is centered and partially overlaid by a stylized, light gray illustration of palm trees and foliage.

BUKO
MISSION BEACH

CASTAWAYS RESORT
@BUKOMISSIONBEACH

ENTREES

jump right in

CHARRED SOUR DOUGH
Garlic butter – Balsamic Oil (V)
\$12

SCALLOPS
Crispy Bacon - Apple Puree - Blackberry (GF, DF)
\$18

OYSTERS KILPATRICK + LIME (GF, DF)
\$6 per Oyster

OYSTERS NATURAL
Lemon – Asian Dressing (GF, DF)
\$5 per oyster

SALT & PEPPER SQUID
Homemade Sweet Chilli – Asian Salad (DF)
\$16

CHICKEN KARAAJEE
Papaya - Pickled Cucumber - Kecap Manis (DF)
\$18

SMOKED DUCK BREAST
Plum Chutney - Parsnip Puree - Sour Dough Crute
\$20

TOMATO & SQUASH SALAD
Heritage Tomatoes - Mint - Bocconcini - Balsamic Glaze (V, GF)
\$18



FROM THE GRILL

SIRLOIN STEAK (GF)

Truffle & Parmesan Fries - Slaw - Garlic and Herb Butter

\$38

BLACK ANGUS RIB-EYE STEAK (GF)

Parsnip Puree - Spring Onion – Oyster Mushroom – Potato Dauphinoise - Red Wine Jus

\$48

SIDES

MORTON BAY BUG

With Garlic Butter

\$16

RUSTIC FRIES

Parmesan – Truffle mayonnaise (V, GF)

\$10

BBQ CORN

BUKO spiced Butter (V, GF)

\$9

CHEESY GARLIC BREAD

With house made sweet chilli sauce (V)

\$12

TEMPURA ONION RINGS (V, DF)

\$8

SEASONAL GREENS (V, GF)

\$8

PAN FRIED HALLOUMI

SWEET CHILLI SAUCE - LEMON (V, GF)

\$12

MAINS

Let's eat

SEAFOOD PASTA

Moreton Bay Bugs – Tiger Prawns – Mussels – Chilli – Garlic
\$44

EGGPLANT STEAK

Feta, Tomato & Spinach - Balsamic (V, GF)
\$26

BEEF BRISKET ROULADE

Potato Dauphinoise – Crispy Prosciutto – Pearl onions – Spinach – Jus (GF)
\$38

CHICKEN PARMIGIANA

Heritage Tomato Compote – Prosciutto – Parmesan custard – Fries
\$32

CURED LAMP RUMP - LAMB RAGU

Blackberry - Chard - Onion Snow - Red Wine Jus
\$40

SEARED TUNA

Asian Salad - Heirloom Tomatoes - Nahm Jihm Dressing (GF,DF)
\$35

PAN FRIED COTAL TROUT

Roasted Squash - Heritage Tomatoes - Cucumber Emulsion
\$44

AND THEN . . .

LIME YOGURT SEMIFREDDO
Blueberries 3 Ways - Meringue (V)
\$19

MEDLEY OF SORBET
Chefs Selection (VE,DF, GF)
\$14

CHARGRILLED PINEAPPLE
Rum Caramel - Coconut Ice Cream - Meringue (V, GF)
\$17

MACADAMIA & LIME CHEESECAKE
Passionfruit Compote - Ice Cream (V, VE, GF)
\$18

SELECTION OF CHEESES
Truffle & Honey – Chutney – Biscuits (V)
\$29

CHOCOLATE FONDANT
Ice Cream - Crumb (V)
(Please note: 15 min cook time)
\$19

DESSERT BEVERAGES

Wine

CRAIGMOOR BOTRYTIS
\$9/\$45

Cocktails

SALTED CHOCOLATE ORANGE ESPRESSO MARTINI
Like a Jaffa cake dipped in coffee, perfect to give you a bit of pep in your step
\$19

LEMON MERINGUE PIETINI
Creamy, zingy, unforgettable little drink perfect after dinner
\$19

THE GODFATHER
The peaty notes of Laphroig work with the sweet nuttiness of Amaretto in this short night capper
\$19

Affogato

Vittoria espresso, vanilla ice cream \$9
w choice of liqueur
\$15