



MONSOON POON

TRADING HOUSE RESTAURANT



NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews * • 5

Poppadoms & Chutneys * • 7

TO START & SHARE

Combo Platter •

with Crispy Chicken Wings, Peppered Squid, Vietnamese Summer Rolls, Corn Fritters, Tandoori Chicken, Vegetable Curry Puffs • 39

Corn Fritters * V

with seasonal greens, turmeric, chilli and a mint & coriander dipping sauce • 14

Indonesian Style Crispy Chicken Wings

marinated with tamarind, shallots, turmeric, lemongrass, ginger and garlic • 14

Little Dragon Tacos

all wrapped in a soft roti shell •
Three of one kind \$16

- **Chilli Salt Crumbed Fish**
with smoked jalapeno mayo & fresh coriander

- **Indian Spiced Chicken**
with mint chutney, lemongrass cashews & fresh pepper

Wontons

duck, mushroom and spring onion with Chinese five spice. Plum and Hoisin dipping sauce • 15

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with Dynamite mayo • One for \$6 • Three for \$17

Tandoori Lamb Cutlets

marinated with chilli, ginger, cardamom & citrus • 20

Peppered Squid

panko crumbed with sichuan pepper & chilli • 16

Malai Chicken

marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 16

Thai Gulf Jumbo Prawns

steamed in fresh coriander, mint & sesame oil • 16

Vietnamese Summer Rolls * V

vegetables & glass noodles in rice paper • 14

Imperial Lettuce Cups

wok fried chicken with chilli, soy, capsicum & spring onion • 16

* = VEGETARIAN DISH

** = VEGETARIAN OPTION AVAILABLE


V = VEGAN DISH

Food Allergy menu available, please inform your waiter of dietary requirements.

ONE PAYMENT PER TABLE OR
ACCOUNTS MAY BE SPLIT EVENLY

MEAT & SEAFOOD

Firecracker Chicken

Our famous wok fried chilli-breaded chicken with Malaysian chilli sambal • 26 

Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 29

Soft Shell Crab

in a coconut curry with tomato, cardamom, turmeric & Thai red chillis. Served with coconut rice • 30

Karahi Goat Curry

Tender pieces of goat slow cooked in a rich tomato based gravy with cloves, cinnamon, cardamom, cumin, ginger and chilli • 28

25 Herb & Spice Indian Lamb Curry

tender lamb slow cooked with exotic Indian spices • 24

Thai Yellow Chicken

yellow curry with kaffir lime, lemongrass & galangal • 24

Nasi Goreng

Indonesian fried rice with jumbo prawns, poached chicken, vegetables, house made sambal, soy & oyster sauce and fresh chilli • 29

VEGETARIAN

Sichuan Style Clay Pot * V

zucchini, eggplant, fresh chilli & tofu, wok fried in a Chinese hot bean paste • 19

Thai Red Vegetable Curry * V

seasonal vegetables & tofu with Thai spices & coconut cream • 19

Broccoli & Tofu Stir Fry * V

black bean, light soy & chilli • 20

NOODLES

Laksa

a Malaysian egg noodle soup, spiced with lemongrass, chillies, coriander, cumin, garlic and fennel, with poached chicken and seasonal vegetables • 25

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 24

ADD firecracker spiced chicken • 27

Roast Duck Noodles

house roasted duck, wok tossed with green beans, black fungus mushroom & fresh egg noodles • 26

SALADS

Tandoori Chicken

Tandoori roasted Indian spiced chicken with red peppers, cucumber, baby spinach and a citrus mayonnaise • 25

Thai Beef

sweet red onions, cucumber, coriander & carrot straw with a fresh & zingy lime & chilli dressing • 23

Peking Duck

5 spice duck, baby spinach, cucumber, sprouts, Asian herbs & sesame lime dressing • 23

Sour Orange Fish Curry

fresh fish simmered in a tangy orange sauce of tamarind, Siamese ginger, palm sugar & red chillis • 25

Beef Rendang

Indonesian dry curry with star anise, tamarind & toasted coconut • 25

Penang Chicken

Malaysian style roasted chicken marinated with fresh ginger, turmeric, chilli, kaffir lime, fennel seed & coconut cream • 25

Duck & Pineapple Curry

house roasted duck, eggplant & fresh pineapple in a red curry of lemongrass, kaffir lime & birds eye chilli • 25

Bali Prawns

green coconut curry with green beans, zucchini & broccoli • 26

Butter Chicken

Tandoori roasted chicken cooked in our rich gravy of cream & tomato with fenugreek & garam masala • 25

VEGETABLES

Manchurian Cauliflower *

a spicy Indo-Chinese stir fry with chilli, ginger, garlic, spring onion, soy and vinegar • 10

Sweet Chilli Eggplant * V

wok fried with garlic & coriander • 10

Wok Fried Green Beans * V

with garlic & light soy • 10

Dhal * V

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala • 9

CONDIMENTS \$4

Mint & Coriander Chutney

Mango Chutney • Raita

Chilli Sambal • Fresh Chilli (\$2)

BREADS

Poppadoms • 3

Naan • 4

Caramelized Onion &

Garlic Naan • 5

Roti 2 pce • 6

RICE

Thai Jasmine Rice • 4

Saffron Rice • 5

Coconut Rice • 5

Dr. Lim's Fried Rice

wok fried with celery, capsicum, spring onion & egg • 9

CHEF: SANJEEV KUMAR



COCKTAILS

FOR GOOD TIMES



ON THE RICKSHAW

REFRESHING & NON-ALCOHOLIC

Pearl Typhoon

Be tempted by this wonderful mix of elderflower and coconut, a dash of fresh lemon, then lengthened with sparkling water to refresh your senses • 8

Bird of Paradise

This could be the nectar you need... summery flavours of pineapple, banana and mango perfectly balanced to quench your thirst • 10

The Colonial (The deluxe lemon, lime & bitters)

Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with sparkling lemonade • 8

Second Dann

Juicy watermelon muddled & married with guava, passionfruit & cloudy apple juice • 10

Jet Li

Succulent lychees muddled with passionfruit syrup & fresh lime, then shaken with cloudy apple juice • 9

Add a spirit for \$7

ORIGINALS

Ping Pong

Belvedere Vodka, cherry syrup & fresh citrus with a splash of raspberry & cinnamon with chilli & a sneaky dash of hellfire bitters • 14

City Roots

A tall, vibrant and refreshing cocktail inspired by the Caribbean. Bacardi 8, banana liqueur, falernum, fresh lemon, orange bitters and coffee beans • 15

Ho Chi Gin

Our own local Scapegrace Gin with a delicious house made star anise and chilli syrup, brightened with a splash of lemon, served short and topped with soda • 14

Pink Lotus

Belvedere vodka mixed with lychee, grapefruit & lemon - given a 'hard shake' then enhanced with a tropical hibiscus flower • 14

Summer Berry Fon Fon

Belvedere vodka shaken with Aperol, nectar of strawberry & raspberry, with an injection of citrus & finished with our signature coconut lime foam • 16

Suzie Wong

This lady is luscious, tropical & energizing! - Pinnacle Citrus vodka, lychee liqueur & passionfruit are given a hit of fresh lemon & a splash of soda to finish • 14

STICK DRINKS

SERVED LONG, COOL & REFRESHING

Frankie Goes To Bollywood

Sacred Spring Saffron Gin - handcrafted in New Zealand - mixed with fresh citrus, cassis, grapefruit bitters and sugar syrup • 14

Dr Feelgood

Monkey 47 Sloe Gin, kwaifeh lychee liqueur, fresh ginger, agave and lemon, topped with soda for a feelgood experience • 14

Thai Ice Tea (this one bites back)

Chilli infused 42 Below vodka balanced with Malibu, coconut sucre, lime & pineapple juice • 16

Tuk Tuk

Pimms, El Toro Tequila & orange liqueur caressed into fresh lime & mint then lengthened with classic Gladstone's ginger beer • 16

Lemongrass Mojito

An Asian twist on a Caribbean classic. Lemongrass & mint muddled with lime & cocktail sugar, livened up with a generous amount of Beenleigh white rum • 16

Last Samurai

A delicious mix of Beenleigh white rum, house made honey syrup, peach, fresh lime, pineapple juice & mint • 15

BANQUET MENUS

Vegetarian \$39

Select \$45

Deluxe \$50

Premium \$65

For groups of ten or more.
Please ask your waiter for details

MARTINIS

Lychee Lemongrass Martini

Exotic south east Asian flavours give an old classic a refreshing twist • 15

Five Spice Sour

Jameson whiskey, house made spice syrup with cinnamon, cardamom, star anise, vanilla & cloves, orange bitters, egg white and lemon juice • 14

Poon Tang

The perfect balance of white & gold rum from the tropics, tied together with fresh lime & spiked with passionfruit • 14

The Hendricks

Our favourite Scottish distilled Gin expertly mixed with zesty lime juice, sweet apple, fresh cucumber & mint to create an enticing & refreshing drink • 14

Coconut Margarita

Reserva 1800 Coconut Agave Tequila given a shake with orange liqueur, coconut sugar & lime juice to create a dynamic twist on an old favourite • 15

LUCKY HOUR

4-7 PM EVERY DAY IN THE BAR
Cider, beer, wine & snacks at a price that makes you lucky!



UNFORGETTABLES

Thai Hard

Gracias a Dios Mango Mezcal with fresh lime, coconut milk + our house spiced syrup of coriander, ginger, kaffir lime & chilli with a dash of Xocolatl bitters • 12

Jungle Bird

Take a tropical escape with this fresh mix of Campari, rum, pineapple & lime juice and a dash of sugar syrup, topped with a sprinkling of toasted coconut • 14

Cloak & Dagger

Sailor Jerry Rum, lemon juice, agave, egg white and Angostura bitters • 15

Singapore Sling

Bombay Sapphire Gin, orange liqueur, Cherry Brandy, grenadine & Benedictine all perfectly linked with fresh lime & pineapple then splashed with sparkling mineral water • 16

Mai Tai

The tropics in a glass, Appletons Gold rum, matched with Orgeat almond syrup & Orange Curacao topped off with pineapple juice & a dark rum float • 16

Negroni

A Count Negroni classic. The delights of your favourite Sacred Spring Barrel Aged Gin & Rosso vermouth balanced with the classic Italian Campari • 16

Jimmys Margarita

El Toro Tequila & yellow Chartreuse shaken with agave, orange bitters & fresh lime • 14

SHARED COCKTAILS

Purple Rain

Absolut Apeach Vodka, Blue Curacao, lime juice, Cranberry & Pineapple
'I never wanted to be your weekend lover, I only wanted to be some kind of friend'
1 Ltr • 34

ChinChin Plum Punch

Belvedere vodka, plum wine, pomegranate, apple juice & a touch of blackberry jam combine to make this our go to drink to share
1 Ltr • 34

