



MONSOON POON

TRADING HOUSE RESTAURANT & BAR



NIBBLES

Prawn Crackers • 6

Curried White Bean Dip With Crunchy Vegetables (V) • 8

Poppadoms With Indian Style Salsa (V, VG) • 8

TO START & SHARE

Combo Platter

a selection of our popular entrées to share • 45

SFC

Sichuan spiced fried chicken with lemongrass mayo & Kecap Manis • 18

Little Dragon Tacos

S.E. Asian shrimp in a smoky chilli sauce with fresh avocado & coriander in a soft roti shell • 17

Baby Pho Bo

a smaller serve of our Vietnamese beef fillet noodle soup • 15

Thai Gulf Jumbo Prawns

steamed with fresh spring onion, coriander, mint & basil • 18

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with chilli mayo • One for \$7 • Three for \$18

Peppered Squid

chilli, black pepper & panko crumbed, served with a herb aioli & a spicy Thai chilli vinaigrette • 16

Vietnamese Summer Rolls (V*, VG*)

vegetables & glass noodles wrapped in rice paper, served with a lime, garlic & chilli dipping sauce • 14

Stuffed Naan

filled with cream cheese, bacon & chilli jam then tandoor baked • 11

Malai Chicken

tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 18

Roast Pork Belly Bao

a steamed mini bao bun with roast pork belly, slaw, hoisin mayo, & pork floss • 9

Krishna Pakhori (V, VG)

cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 14

Spice Grill Chicken Satay

topped with our warm Fix & Fogg 'Smoke & Fire' peanut sauce • 18

(V) = Vegetarian dish (VG) = Vegan dish
(*) = available on request

Food Allergy Menu available; please inform your waiter of any dietary requirements, not all ingredients are listed for each dish. All of our red meat & poultry is Halal, and all chicken & eggs are free range.

MEAT, SEAFOOD & VEGETABLES

Wok Lobster

Cook Strait crayfish wok tossed with jumbo prawns, XO sauce, market vegetables & water chestnuts • 39

Thai Yellow Chicken

tender chicken in our yellow coconut curry with kaffir lime, lemongrass & galangal • 26

Bali Prawns

with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 28

South Indian Spice Scented Lentil Curry (V, VG)

dhal & kidney beans in a spiced coconut cream • 20

Butter Chicken

marinated tandoor baked chicken served in our creamy tomato & butter sauce • 26

Malabar Fish Curry

fish fillets in a creamy sauce of coconut, tomato, chilli, mustard seed, turmeric & onion • 27

Sichuan Style Vegetables (V*, VG*)

seasonal vegetables, fresh chilli & tofu wok fried in Chinese hot bean paste • 22

25 Herb & Spice Indian Lamb Curry

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; this is a Monsoon Poon classic • 26

Malay Hawker Style Fried Fish & Prawns

with a kaffir lime, coconut, candlenut & chilli sauce • 28

Pho Bo

twice cooked beef fillet, rice noodles, bean sprouts, chilli, Asian herbs & crushed peanuts, in a fragrant beef broth • 26

Shaking Beef

Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 29

Black Pepper & Chilli Tofu (V)

with wok tossed bok choy & broccoli • 23

Firecracker Chicken

chilli crumbed pieces wok fried in our famous hot Malay chilli sambal sauce • 27

Mowgli Chana Masala (V)

Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce • 22

Sticky Pork Belly

with a chilli caramel glaze & Asian black vinegar, topped with a Chinese cabbage, apple, peanut, mint & coriander slaw • 27

Nasi Goreng

Indonesian spiced fried rice with chicken, shrimp, squid, market vegetables, egg & chilli • 26

Beef Rendang

Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom • 27

NOODLES

Singapore Fried Noodles (V*, VG*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onion, chilli & egg • 24
MAKE IT chilli crumbed chicken • 27

Roast Duck Mee Goreng (V*)

egg noodles, house roasted 5 spice duck, red & green peppers, onion & bean sprouts • 26

Bangkok Street Noodles (V*, VG*)

flat rice noodles, chicken, market vegetables, tamarind, chilli, egg & crushed spiced cashews • 24

SALADS

Thai Beef Salad

roasted beef fillet, cucumber, spiced cashews, bean sprouts, cherry tomatoes & Asian herbs, with a chilli, lime, ginger & lemongrass dressing • 25

Peking Duck Salad

house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 26

Indian Empire Spiced Chickpea Salad (V, VG)

crispy chickpeas with spiced cashews, cauliflower, cranberries, chilli, cucumber, chaat masala, coconut yoghurt & Lot Eight Vietnamese olive oil • 19



BREADS

Poppadoms (V, VG) • 4

Roti (V) • 6

Classic Naan (V) • 5

Caramelised Onion & Garlic Naan (V) • 6

ON THE SIDE

Sweet Chilli Eggplant (V, VG)

crispy slices wok tossed with garlic & coriander • 11

Bok Choy (V*, VG*)

with black beans, oyster sauce & garlic • 11

Kachumber Salad (V, VG)

Indian style salsa; cucumber, tomato, red onion, cranberries, lime & cumin with shredded fresh mint & coriander • 9

Steamed Seasonal Greens (V, VG*)

topped with a chilli, garlic & lemongrass butter • 8

RICE

Steamed Basmati Rice (V, VG) • 4

Coconut Rice (V, VG) • 5

CONDIMENTS - \$4

Peanut Sauce (V)

Chilli Sambal

Raita (V)

Chopped Chilli (V, VG)