



NIBBLES

- Prawn Crackers** • 7
- Raita Royale Dip (V)**
yoghurt, cucumber, mint, coriander, Lot 8 EVOO, toasted almonds, saffron drizzle, with warm Naan bread • 12

TO START & SHARE

- Combo Platter**
a selection of our popular entrées to share • 49
- Sweet Chilli Eggplant (V, VG)**
crispy slices wok tossed with garlic & coriander • 15
- Little Dragon Tacos**
Southeast Asian shrimp in a smoky chilli sauce with Thai basil & citrus avocado on soft Naan bread tacos • \$19
- Firecracker Sliders**
our famous Firecracker spiced chicken sandwiched in a fresh bun with chilli mayo • One for \$7 • Three for \$19
- Peppered Squid**
chilli, black pepper & panko crumbed, served with a herb aioli & a spicy Thai chilli vinaigrette • 19
- Vietnamese Summer Rolls (V*, VG*)**
vegetables & glass noodles wrapped in rice paper, served with a lime, garlic & chilli dipping sauce • 16
- SFC**
Sichuan spiced fried chicken with lemongrass mayo & Kecap Manis • 19
- Thai Gulf Jumbo Prawns**
steamed with fresh spring onion, coriander, mint & basil • 20

Kanpachi Crudo
fresh raw fish cured in our spiced ‘Tiger’s Milk’ dressing of lime, ginger & housemade chilli oil, with red onion, cucumber & tamari pearls • 19

Hong Kong BBQ Salmon
with pickled seaweed, rocket salad & makrut lime oil • 21
- Baby Pho Bo**
a smaller serve of our Vietnamese beef fillet noodle soup • 16
- Three Cheese Naan (V)**
stuffed with a blend of spiced mozzarella, paneer, cream cheese & onion • 12
- Malai Chicken**
tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then baked in the tandoor oven • 19
- Krishna Pakhora (V, VG)**
cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 15
- Spice Grill Chicken Satay**
topped with our Fix & Fogg ‘Smoke & Fire’ peanut sauce • 19

(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. Please ask your waiter for our Halal options.

MONSOON POON
TRADING HOUSE RESTAURANT & BAR



MEAT, SEAFOOD & VEGETABLES

- Thai Yellow Chicken**
tender chicken in our yellow coconut curry with makrut lime, lemongrass & galangal • 27
- Wok Seared Salmon**
tossed with jumbo prawns, scallops, market vegetables, water chestnuts & XO sauce • 45
- South Indian Spice Scented Lentil Curry (V, VG)**
dhal & kidney beans in a spiced coconut cream • 22
- Butter Chicken**
marinated tandoor baked chicken served in our creamy tomato & butter sauce • 28
- Malabar Fish Curry**
fish fillets in a creamy sauce of coconut, chilli, tomato, mustard seed, turmeric & onion • 29
- Pho Bo**
twice cooked beef fillet, rice noodles, bean sprouts, chilli, Asian herbs & crushed peanuts, in a fragrant beef broth • 27
- Nasi Goreng**
Indonesian spiced fried rice with chicken, squid, shrimp, market vegetables, egg & chilli • 27
- Bali Prawns**
with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 31
- Shaking Beef**
Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 34
- Black Pepper & Chilli Tofu (V)**
with wok tossed bok choy & broccoli • 24
- 25 Herb & Spice Indian Lamb Curry**
slow cooked lamb in a savoury spiced curry with our secret mix of spices; this is a Monsoon Poon classic • 29
- Large Kanpachi Crudo**
fresh raw fish cured in our spiced ‘Tiger’s Milk’ dressing of ginger, lime & housemade chilli oil, with red onion, cucumber & tamari pearls • 32

NOODLES

- Singapore Fried Noodles (V*, VG*)**
rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onion, chilli & egg • 27
MAKE IT chilli crumbed chicken • 30
- Roast Duck Mee Goreng (V*, VG*)**
udon noodles, house roasted 5 spice duck, red & green peppers, onion & bean sprouts • 29
- Bangkok Street Noodles (V*, VG*)**
flat rice noodles, chicken, market vegetables, tamarind, chilli, egg & crushed spice cashew nuts • 27

We have 2 private dining spaces for hire;
the **Shangri-La** for groups up to 26
& the **Atrium** for larger events.
Ask us about our **tiffin** lunch
★ delivery service & our ★
out-catering options

SALADS

- Thai Beef Salad**
roasted beef fillet, cucumber, spiced cashew nuts, bean sprouts, cherry tomatoes & Asian herbs, tossed with a chilli, lime, lemongrass & ginger dressing • 29
- Peking Duck Salad**
house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 27
- Mango, Black Rice & Quinoa Salad (V, VG)**
black rice, quinoa, edamame, mandarin, mango, spring onion, capsicum & coriander, tossed with an orange, garlic, ginger & tamari dressing • 23
ADD ON Hong Kong BBQ Salmon • 33
ADD ON Malai Chicken • 29

BREADS

- Poppadoms (V, VG)** • 5
Roti (V) • 8
Classic Naan (V) • 7
Garlic Naan (V) • 8

- Firecracker Chicken**
chilli crumbed pieces wok fried in our famous hot Malay chilli sambal sauce • 29
- Mowgli Chana Masala (V)**
Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce • 24
- Sticky Pork Belly**
with a chilli caramel glaze & Asian black vinegar, topped with a Chinese cabbage, radish, peanut, mint & coriander slaw • 28
- Malay Hawker Style Fried Fish & Prawns**
with a makrut lime, coconut, candlenut & chilli sauce • 29
- West Sumatran Beef Rendang**
Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom • 29
- Sichuan Style Vegetables (V*, VG*)**
market vegetables, fresh chilli & tofu wok fried in Chinese hot bean paste • 24

ON THE SIDE

- Bok Choy (V*, VG*)**
with black beans, oyster sauce & garlic • 12
- Fire Crushed Cucumber (V, VG)**
with chilli oil, soy, coriander, garlic, crispy shallots, sesame seeds & pickled onions • 10
- Steamed Seasonal Greens (V)**
with coriander & Thai basil pesto • 10
- House Side Salad (V*, VG*)**
fresh leaves, cucumber & house dressing • 10

RICE

- Steamed Basmati Rice (V, VG)** • 4
Coconut Rice (V, VG) • 5

CONDIMENTS - \$5 EACH

- Peanut Sauce**
Chilli Sambal
Raita (V)
Chopped Chilli (V, VG)

For parties of six or more, one account per table or evenly split please.
If you would like to use a credit card or PayWave, we'll add a 2% charge to cover fees.
If you would like to celebrate with your own cake here, a \$5/head charge applies.

COCKTAILS

FOR GOOD TIMES

Mai Tongue Tai

Our tiki inspired cocktail; Monsoon's 5 gold rum blend, Pierre Ferrand dry orange liqueur, almond nectar, blood orange, lime • 16

South-East Side

An invigorating aperitif to awaken the senses; Greenstone gin, Papaiti 'Orchard' gin, pear liqueur, Benedictine, lemongrass, cucumber, basil • 16

Ruby Tuesday

The ultimate pink drink; Absolut Raspberri vodka, Cointreau orange liqueur, De Kuyper Sour Rhubarb liqueur, grapefruit, lemon, raspberries • 16

Tom Yum Collins

An Asian spin on a classic favourite; Reid & Reid 'Native' gin, Humdinger 'Citrus' gin, lemongrass, makrut lime, yuzu, lemon, mint, soda • 16

The Poon-Tini

Refreshingly simple and oh so tasty; Svitlo vodka, Kwai Feh lychee liqueur, Dolin dry vermouth, elderflower • 16

House of Fury

Like a Dark & Stormy only better; Black Tears spiced rum, Cruzan Black Strap rum, ginger, palm sugar, lime, chilli, ginger beer • 16

Panda's Peach Punch

Let us take you on an aromatic adventure; housemade Chai spice blend, lime, peach liqueur, Gospel Rye whiskey, Woodford Reserve bourbon • 16

Spiced Poona Colada

If you like Piña Coladas ... we're sure you'll love this; Black Magic rum, Sumatran spice blend, pineapple, coconut cream, lime • 17

French Quarter Fizz

A beautiful herbaceous homage to a French 75; The Bond Store kawakawa gin, Crème de Violette, lavender, lemon, kawakawa reduction, Vallformosa Cava • 16

Jakarta In June

A beautiful Negroni with a berry nice twist; Campari, Greenstone gin, Dolin sweet red vermouth, raspberry sorbet ice • 16

Shaolin Smash

Freshen up with this juicy little number; freshly squeezed Granny Smith apples, Woodford Reserve bourbon, Jameson whiskey, turmeric honey, lemon, soda • 16

SHARING IS CARING

AHOY HANOI (1 litre)

Cruise into the summer with this on your horizon; City of London gin, Pallini Limoncello, grapes, lemongrass, cucumber, apple, chopping board nectar, lemon, mint, soda • 29

PING'S PLUM PUNCH (1 litre) *

The tropical way to help you get your 5-a-day; Finlandia Grapefruit vodka, De Kuyper Crème de Cassis, Black Doris plums, pomegranate, raspberries, grapefruit, apple, lemon, soda • 29

RED SANGRIA (1 litre)

The quintessential crowd pleaser, Monsoon style; fruity red wine, Sumatran spice blend, orange liqueur, ginger, lemon, orange, basil, soda • 29

WHITE SANGRIA (1 litre)

Get the beach party started with this refreshing treat; fruity white wine, Kwai Feh lychee liqueur, elderflower nectar, raspberries, lychees, mint, lemon, soda • 29

Ho Chi Minh Mule

A Monsoon Poon classic & a real treat; Stil Feijoa vodka, New Zealand Pinot Noir, cranberry, mint, lime, ginger beer • 17

Mr Miyagi

The perfect thirst quencher after a bout of karate; Roots Eco gin, lemon, basil, elderflower, watermelon, lemonade • 16

Coconut Mojito *

Picture yourself lying on the beach with this one in hand; Flor de Cana 4yo rum, coconut nectar, mint, lime, soda, coconut foam • 17

Tropsicle *

Summertime and the livin' is easy; pomegranate & passionfruit popsicle, house infused tropical vodka, passionfruit, lemon, pineapple, raspberry sherbet • 17

The Yin Yang Margarita • 16

Which way will you go?
El Jimador Reposado tequila, agave nectar, lime & your choice of either;
Mango & Chilli or
Coconut & Makrut Lime



Calcutta Crush

Pucker up for this tall & refreshing citrus smash; El Jimador tequila, Pallini Limoncello, grapefruit, lime, salt, orange bitters, chopping board nectar • 15

Zombie

Guaranteed to kick off a good night or keep one rolling; Mount Gay Gold rum, Flor de Cana 5yo rum, Tanduay spiced rum, Cruzan Black Strap rum, De Kuyper Apricot Brandy, pineapple, lime, passionfruit • 17

The Big Boss

This one packs a punch; Hennessy VS Cognac, Slane whiskey, Jameson whiskey, gingerbread, pineapple, lime, walnut bitters • 17

Rosebud

Fruit juice for grown-ups; Stoli Vanilla vodka, cranberry, pineapple, passionfruit, lemon • 15

Saigon Spritz

Sunshine in a glass; Vallformosa Cava, Aperol, Cappalletti Aperitivo, orange infused Champagne nectar, orange bitters, soda • 15

Espresso Martini *

A great treat at any time of day; Jumping Goat coffee vodka, Baileys Irish cream, Mr Black coffee liqueur, Frangelico hazelnut liqueur, cold brew coffee, palm sugar • 17

Banoffee Dream *

A heavenly mix; Langs banana rum, banana liqueur, cacao bitters, caramel, coconut foam • 16

Jam Jam Chi Chi La La **

A decadent little delight; De Kuyper Crème de Cacao, Chambord raspberry liqueur, Quick Brown Fox coffee liqueur, coconut cream, chocolate jelly, cinnamon, toasted marshmallows • 16

Ocean Dip *

Finish your night on a high; Pallini Limoncello, Finlandia vodka, Galliano vanilla liqueur, pineapple, yuzu, crushed meringue • 16

Fortune Cookie

Feeling lucky? May this bring you good fortune; El Jimador tequila, strawberry liqueur, lime, ginger nectar • 16

Bombay Breeze *

Stay cool with this slushy style pick-me-up; Absolut Raspberri vodka, Absolut Citron vodka, watermelon, lemongrass, lemon, raspberry sherbet • 16

* = can be made vegetarian or vegan on request
** = not suitable for vegans

WE CHOOSE, YOU BOOZE!

THE BARTENDER'S CHOICE;
LET US CUSTOM MAKE A CREATION FOR YOU

\$15



KRAKATOA FIRE BOWL

Dare to try this one!
Tanduay spiced rum, Flor de Cana 4yo rum, Helmsman Spiced rum, Cappalletti Aperitivo, pineapple, vanilla, lime, bitters, cinnamon

Limit 2 per person. May contain fire

\$26

⋮ **EASY DOES IT • \$11** ⋮
Refreshing & Non-Alcoholic

Golden Lotus

The ultimate in sunny poolside hydration; pineapple, lime, lemongrass, mint, soda
ADD IN Flor de Cana 4yo rum +5

Kowloon Cooler

Long, juicy & refreshing;
passionfruit, lime, lemon, bitters, lemonade
ADD IN Absolut Citron vodka +5

Virgin Rosebud

A fruity little number;
cranberry, pineapple, passionfruit, vanilla, lemon
ADD IN Finlandia Cranberry vodka +5

Komodo Dragon

A thirst-quencher;
lychees, grapefruit, elderflower, basil, lemon, soda
ADD IN Reid & Reid 'Native' gin +5

Rumble In The Jungle

A fruity, juicy, tropical punch;
mango, peach, watermelon, lime, pineapple
ADD IN Mount Gay gold rum +5

Bali Blossom

Light & floral;
pink pepper, rose, lavender, lemon, orange blossom
ADD IN Greenstone gin +5