MONSOON POON

TRADING HOUSE RESTAURANT & BAR

NIBBLES

Garlic Crackers (V, VG) • 7

Prawn Crackers • 7

Housemade Togarashi Spiced Peanuts (V, VG) • 7

Poppadoms & Mango Chutney (V, VG) • 7

Miso & Sesame White Bean Dip (V)
with lemongrass, fresh ginger, Lot 8 lime leaf oil, chilli crisp & warm naan bread • 14

TO START & SHARE

Combo Platter
a selection of our most popular entrées to share • 54

Sweet Chilli Eggplant (V, VG)
crispy slices wok tossed with garlic & coriander • 18

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

Salt & Black Pepper Squid
panko crumbed with lemongrass mayonnaise & chilli crisp sweet Thai sauce • 19

Vietnamese Summer Rolls (V*, VG*)
vegetables & glass noodles wrapped in rice paper, & served with a lime, garlic & chilli dipping sauce • 18

Crispy Gochujang Fried Chicken
crispy fried chicken dipped in our sweet, savoury and gently spiced Korean tomato paste • 19

Thai Gulf Jumbo Prawns
steamed with fresh spring onion, coriander, mint & basil • 21

Kanpachi Crudo
fresh raw fish cured in our spiced 'Tiger's Milk' dressing of lime, ginger & housemate chilli oil, with red onion, cucumber & tamari pearls • 24

Crispy Pork Belly
with fresh green apple, pineapple salsa & Lot 8 Flavours of the East Olive 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 • 16

Malai Chicken
tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then baked in the tandoor oven • 23

Krishna Pakhora (V, VG)
cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 18

(V) = Vegetarian dish
(VG) = Vegan dish
(*) = avaliable on request
Food Allergy Menu avaliable; please inform your waiter of any dietary requirements

MEAT, SEAFOOD & VEGETABLES

Wok Seared Salmon
tossed with jumbo prawns, scallops, market vegetables, water chestnuts & XO sauce • 48

Thai Yellow Chicken
tender chicken in our yellow coconut curry with makrut lime, lemongrass & galangal • 32

Large Kanpachi Crudo
fresh raw fish cured in our spiced 'Tiger's Milk' dressing of lime, ginger & housemate chilli oil, with red onion, cucumber & tamari pearls • 37

Butter Chicken
marinated tandoor baked chicken, served in our creamy tomato & butter sauce with fresh coriander • 32

Pho Bo
twice cooked beef fillet, rice noodles, bean sprouts, chilli, Asian herbs & crushed peanuts, in a fragrant beef broth • 33

Black Pepper & Chilli Tofu (V)
with wok tossed bok choy & broccoli • 29

Charred Onion Prawn Curry
with garlic, ginger eggplant, capsicum in our Sri Lankan spiced coconut broth • 34

25 Herb & Spice Indian Lamb Curry
slow cooked lamb shoulder in a savoury spiced curry with out secret mix of spices; this is a Monsoon Poon classic • 34

Sichuan Style Vegetables (V*, VG*)
market vegetables, fresh chilli & tofu wok fried in Chinese hot bean paste • 29

Nasi Goreng
Indonesian spiced fried rice with chicken, squid, shrimp, market vegetables, chilli & a fried free range egg & • 32

South Indian Spice Lentil Curry (V, VG)
dhal & kidney beans in a spiced coconut cream with fresh coriander • 26

Gunpowder Spiced Crispy Potato Curry (V, VG)
smashed & crispy potatoes served on a creamy sauce of coconut, chilli, tomato, turmeric, onion & fresh coriander • 29

Shaking Beef
Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a Chinese chimichurri • 38

Sticky Pork Belly
with a chilli caramel glaze & asian black vinegar, topped with a Chinese cabbage, raddish, peanut, mint & coriander slaw • 33

Malay Hawker Style Fried Fish & Prawns
with a makrut lime, coconut, candlenut & chilli sauce • 33

West Sumatran Short Rib Beef Rendang
Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom • 34

Firecracker Chicken
chilli crumbed pieces wok fried in our famous hot Malay chilli sambal sauce • 34

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 • 34

Peking Duck Salad
house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 36

Bang Bang Ji Salad (V*, VG*)
finely shredded vegetables, rice noodles, crispy shallots, crushed roasted peanuts & sesame, soy, garlic, chilli oil & black vinegar dressing • 33

Choose from
- Shredded Chicken
- Crispy Tofu

Ask us about our **tiffin** lunch delivery service, **out-catering** options & **event hire** spaces.

NOODLES

Singapore Fried Noodles (V*, VG*)
rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onion, chilli & egg • 34
MAKE IT *chilli crumbed chicken +3*

Roast Duck Mee Goreng (V*, VG*)
udon noodles, house roasted 5 spice duck, red & green peppers, onion & bean sprouts • 36

Bangkok Street Noodles (V*, VG*)
flat rice noodles, chicken, market vegetables, tamarind, chilli, egg & crushed spiced cashew nuts • 34

BREADS

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

ON THE SIDE

Bok Choy (V, VG*)
with black beans, oyster sauce & garlic • 14

Fire Crushed Cucumber (V, VG)
with chilli oil, soy, coriander, garlic, crispy shallots, sesame seeds & picked onions • 14

Steamed Seasonal Greens (V)
with coriander & Thai basil pesto • 14

House Side Salad (V, VG)
fresh leaves, cucumber & house dressing • 12

RICE

Steamed Basmati Rice (V, VG) • 5

Coconut Rice (V, VG) • 6

Uncle Paul's Rice (V, VG) • 6
tossed with fragrant spices & finished with fresh lemon

CONDIMENTS $5

Peanut Sauce
Chilli Sambal
Raita (V)
Chopped Chilli (V, VG)
Mango Chutney (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

QUALITY COCKTAILS ★ POPULAR PRICES

MONSOON CLASSICS

Rosebud
Fruit juice for grown-ups; Stoli Vanilla vodka, cranberry, pineapple, passionfruit, lemon • 16

Ruby Tuesday
The ultimate pink drink; Absolut Raspberri vodka, Cointreau orange liqueur, De Kuyper Sour Rhubarb liqueur, grapefruit, lemon, raspberries • 17

Ho Chi Minh Mule
A Monsoon Poon classic & a real treat; Stil Feijoa vodka, New Zealand Pinot Noir, cranberry, mint, lime, ginger beer • 16

Mr Miyagi
The perfect thirst quencher after a bout of karate; Reid & Reid 'Native' gin, lemon, basil, elderflower, watermelon, cucumber, soda • 16

Zombie
Guaranteed to kick off a good night; Mount Gay Gold rum, Flor de Cana 5yo rum, Tanduay spiced rum, Black Strap rum, Apricot Brandy, pineapple, lime, passionfruit • 17

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

***Which slushy-style drink will you choose?* • 16**

Bombay Breeze
Absolut Raspberri & Citron vodka, watermelon, lemongrass & sherbert.

Manila Ice
Finlandia Lime vodka, yuzu, sour feijoa, melon, lemon & apple.

CHEEKY PICK ME UP

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

One Night In Bangkok **
A dessert lovers dream; Stoli Vanilla Vodka, Disaronno Amaretto, Crème De Cacao, hazelnut, vanilla, fresh cream • 16

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

IN-HOUSE CREATIONS

Master Oogway
Our tiki-inspired Daiquiri; tandoor roasted pineapple, Monsoon's 5-gold rum blend, Aperol, lime • 16

French Quarter Fizz
A beautiful herbaceous homage to a French 75; The Bond Store kawakawa gin, Crème de Violette, lavender, lemon, kawakawa reduction, topped with prosecco • 16

King Cobra
Sink your teeth into this one; tandoor roasted pineapple, El Jimador tequila, Vago El Manantial mezcal, cinnamon, lime • 16

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

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

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

Pink Lotus
Transport yourself to a happier place with this remix of one of our fave spritz's; grapefruit liqueur, prosecco, rhubarb liqueur, basil, soda • 15

Princess Jasmine
Enter a whole new world with this twist on a negroni; aromatic jasmine tea syrup, Reid & Reid Bitter and Reid & Reid Native Gin • 16

THE BARTENDER'S CHOICE · $15
WE CHOOSE, YOU BOOZE! LET US CUSTOM MAKE A CREATION FOR YOU

TWISTS ON CLASSICS

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

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

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

Silk Road Sour *
Our silky smooth whiskey sour; Slane whiskey, Scapegrace Anthem, Fernet, ginger, smoked maple, lime • 16

The Yin Yang Margarita • 16
Which way will you go?

El Jimador Reposado tequila, agave nectar, lime & your choice of either;

Mango & Chilli or **Passionfruit & Peach**

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
or ***MAKE IT*** spicyyyyy...

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

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

Limit 2 per person.

KRAKATOA FIRE BOWL
MAY CONTAIN FIRE!
Tanduay spiced rum, Flor de Cana 4yo rum, Helmsman Spiced rum, Cappalletti Aperitivo, pineapple, vanilla, lime, bitters, cinnamon • 26

ON THE RICKSHAW

Our Non-Alcoholic Options • 11

Blushing Buddha
The ultimate poolside hydration; Black Dorris plum, jasmine tea, lemon, mint, soda
ADD IN Peddler's Plum gin +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 Flor de Cana 4yo rum +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

SHARING IS CARING

AFTERNOON ON THE MEKONG (1L)
Perfect whether rain, wind or shine; Pimm's, City of London Gin, orange, lemon, cucumber, blueberries, mint, ginger, soda • 29

PING'S PLUM PUNCH (1L) *
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 (1L)
The quintessential crowd pleaser, Monsoon style; fruity red wine, Sumatran spice blend, ginger, lemon, orange, basil, soda • 25

WHITE SANGRIA (1L)
Get the beach party started with this refreshing treat; fruity white wine, elderflower nectar, raspberries, lychees, mint, lemon, soda • 25

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