



MONSOON POON

TRADING HOUSE RESTAURANT & BAR



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

Thai Gulf Jumbo Prawns

steamed with fresh spring onion, coriander, mint & basil • 20

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

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

West Coast Whitebait Egg Foo Young Omelette

Shevington Farm free range eggs, snipped fresh herbs & lemongrass mayo • 25

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

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 • 32

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

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 • 26

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

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)

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

(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.

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

Snake In The Eagle's Shadow **

Our silky-smooth take on a clarified Mai Tai; Monsoon's 5 gold rum blend, De Kuyper Dry Orange liqueur, orgeat, pineapple, lime • 16

South-East Side

An invigorating aperitif to awaken the senses; Greenstone gin, Reid & Reid Rev. Dawson's 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, Reid & Reid Zesty Lemon gin, lemongrass, makrut lime, yuzu, lemon, mint, soda • 16

The Poon-Tini

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

WE CHOOSE, YOU BOOZE!

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

\$15

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

Once Upon A Time In Bollywood *

Our whiskey sour with a berry unexpected plot twist; Amrut Indian whiskey, Woodford Reserve bourbon, Benedictine, boysenberry, turmeric honey, lemon, egg white • 17

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

Hong Kong Hustle

Busy day? Need a break from the hustle & bustle? Knock this one back; Monsoon Poon spiced rum blend, apple, cinnamon, maple, lime • 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; Tanduay Silver 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
Pineapple & Strawberry



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, 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, 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

A Touch Of Zen

Relax & unwind while you sip on this Negroni inspired beauty; house-infused rhubarb gin, Aperol, Cappalletti Aperitivo, vermouth blend, rosewater • 16

Bombay Breeze *

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



KRAKATOA FIRE BOWL

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

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, watermelon, 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



@monsoonpoon

add #PoonPics to your photos

* = can be made vegetarian or vegan on request

** = not suitable for vegans