

DESSERT

LUSH LEMON COCONUT CHEESECAKE GF VG 9.9

With berries

BANANA & NUTELLA SPRING ROLLS 12.9

With coconut ice cream

STICKY RICE GF  13.9

With fresh mango & coconut ice cream

ICE CREAM 1 SCOOP 4.5 / 2 SCOOP 7.5

Coconut or Mars Bar

DESSERT DRINKS & DIGESTIF

CLOVELY ESTATE LATE HARVEST SEMILLON 2016 (375ML) 28

(South Burnett, QLD)

UNICO ZELO MANDARIN LIQUEUR (SA) 7.5

LYCHEE HILL ESTATE LYCHEE LIQUEUR (QLD) 7.5

CAKEAGE 5 PER CAKE

Our staff are more than happy to accommodate your dietary requirements. Please note that some menu items contain nuts, seeds & other allergens. Due to the nature of restaurant meal preparation & possible cross contamination we are unable to guarantee the absence of traces of such ingredients.

**WE DO DELIVERY & FUNCTIONS
SORRY, NO SWAPSIES ON OUR MENU**

15% SURCHARGE ON PUBLIC HOLIDAYS

ONE BILL PER TABLE

*Please note: credit card surcharges may apply.
To avoid this fee insert your card and select savings.
Fee may be between .8% to 1.2%.*

Mons

WELCOME TO MONS

Welcome to Mons Thai, where we are proud to be one of Queensland's most-awarded Thai Restaurants.

We believe Thai food is enjoyed best when shared, therefore we recommend selecting a few dishes for you to experience the complimentary and vibrant flavours of Thai cuisine.

Can't decide what to order? Simply ask your waitperson 'feed me' and they will happily organise a selection of our most popular dishes.

We can happily accommodate most dietary requirements however due to the nature of meal preparation, it's impossible to 100% guarantee the absence of nuts, seeds, gluten and other allergens.



Vegan



Vegetarian



These dishes are all cooked with a little extra zing. Let us know if you'd like mild, medium, hot or Thai hot.



Gluten-Free

+



Option



Chef's recommendation.

WE DO FUNCTIONS, CATERING & THAI COOKING SCHOOLS.

WANT TO KNOW MORE? VISIT OUR WEBSITE.

MONSBANSABAI.COM

VENZIN

GROUP

EST. 2000

WHITE WINE BY THE GLASS

BIRD DOG CHARDONNAY 2018 (Granite Belt, QLD) **8.5**
Easy-drinking, un-oaked & crisp. Slightly tropical with hints of citrus fruit. A lovely stir-fry match.

RIDGEMILL ESTATE PINOT G 2018 (Granite Belt, QLD) **12.5**
Scents of apple & spiced poached pear with hints of roses & wild honey in the finish. A prime match for a chicken or fish curry & a stir-fry.

UNICO ZELO JADE & JASPER FIANO 2018 (Riverland, SA) **12**
A refreshing Sicilian-style wine that just loves spice. This sustainably grown white has aromas of white peach, melon & granny smith apple. Pair it with a spicy curry or salad.

WITCHES FALLS WILD FERMENT SAUVIGNON BLANC 2018 (Granite Belt, QLD) **14**
Deliciously clean with a slightly sweet guava finish, touch of citrus & a subtle oak finish. Suggested with Penang King Prawns, Holy Basil, Pad Prik King & Yellow Curry.

RED WINE BY THE GLASS

GOLDEN GROVE ESTATE TEMPRANILLO 2018 (Granite Belt, QLD) **12**
Medium bodied Spanish style wine with hints of fresh cherry & red berry fruit. A great match for Massaman Curry, Crying Tiger or anything else with Wagyu Beef.

TRAVELLERS SANGIOVESE BARBERA ALICANTE 2015 (South Burnett, QLD) **10.5**
A blend of two Italian and a Spanish grape variety, this textured, elegant and smooth wine is low on sweetness but high on flavor. Goes best with milder dishes.

SPARKLING BY THE GLASS

BIRD DOG BRUT NV (200ML) (Granite Belt, QLD) **12**
Easy drinking sparkling with tropical and a slightly sweet pineapple aroma. Suggested as an aperitif, with Spring Rolls, Curry Puffs and a Chicken and Cashew Nut Stir-Fry.

DUNES & GREENE CHARDONNAY PINOT NOIR NV (200ML) (Various Regions, SA) **10.5**
Aromas of lemon zest, fresh strawberries & cream with a refined finish. Crisp with a touch of sweetness. Suggested as an aperitif.

ROSE BY THE GLASS

CLOVELY SANGIOVESE ROSE 2017 (South Burnett, QLD) **11.5**
A lively, bright & refreshing dry rose from Australia's northern-most winemaking region. Hints of strawberry & lime. A match for most menu items.

Whilst great care is taken to ensure all of our wines are available, some of these products come from small-batch producers that have very limited supply. Our apologies if certain vintages are not available.

BANQUETS (4 PEOPLE MINIMUM)

CHIANG MAI	39.9 PER PERSON	PHUKET	49.9 PER PERSON
Entrée - Vegan Spring Rolls, Curry Puffs, Satay Chicken		Entrée - Fish Cakes, Satay Chicken, Curry Puffs, Vegan Spring Rolls	
Mains - Red Curry Chicken, Massaman Beef Curry, Pad Thai Prawn, Cashew Nut Chicken Stir-fry		Mains - Pad Prik Khing Fish, Massaman Beef Curry, Pad Thai Chicken, Holy Basil Prawn	
Sides - Jasmine Rice		Sides - Jasmine Rice & Coconut Rice	
		Dessert - Choice of Ice Cream	

DIETARY

The following is a list of suggested menu items for people with dietary requirements.

GLUTEN FREE

Entree

Satay Chicken
Green Papaya Salad
Fish Cakes
Tom Yum Soup

Mains

All main dishes can be made gluten-free except Island Duck Curry & Sweet & Sour Fish.

SEAFOOD ALLERGY

Entree

Vegan Spring Rolls
Papaya Salad
Tofu Boa

Mains

Yum Eggplant
Pad Thai
Pad See Ew
Fried Rice
Holy Basil
Pad Khing

COELIAC

Entree

Papaya Salad

Mains

Laab Chicken
Pad Thai
Holy Basil
Cashew Nut Stir-Fry
Pad Khing
Satay Sauce
Massaman Curry
Green Curry
Red Curry
Penang King Prawn Curry
Yellow Curry
Fried Rice

NUT ALLERGY

All of our dishes can be made without nuts.

DAIRY-FREE

All of our dishes are made without dairy.

CURRIES

RED CURRY GF VO 23.9/26.9/28.9

Tofu or chicken / beef / prawns or market fish with seasonal veggies

GREEN CURRY GF VO 23.9/26.9/28.9

Tofu or chicken / beef / prawns or market fish with seasonal veggies

MASSAMAN CURRY GF 28.9

Slow-cooked beef cheek, kipfler potatoes, peanuts & mild sauce

ISLAND DUCK CURRY 27.9

Roasted duck in red curry sauce with lychee, pineapple, cherry tomato & Thai basil

PENANG CURRY GF 24.9/28.9

Chicken / king prawns with peanut & kaffir lime leaves

YELLOW CURRY GF VGO 24.9/28.9

Tofu or chicken / market fish with macadamia, kipfler potatoes & baby sweet corn

KIDS UNDER 12

KIDS CHICKEN FRIED RICE 12

KIDS CHICKEN SATAY SAUCE STIR-FRY 12

KIDS CHICKEN NOODLES 12

SALADS

YUM EGGPLANT VO 21.5

Grilled eggplant, lemongrass, fresh herbs, lime & cashew

CRYING TIGER GF 24.5

Grilled Wagyu beef with lime, chilli, mint & coriander

LAAB GF 22.5

Chicken mince, laab spices, Thai herbs, red onion, chilli & lime

RICE & SIDES

JASMINE RICE GF VG 4

COCONUT RICE GF VG 5.5

FRIED RICE GF VGO 17.9

ROTI VG 4.9

WINE BY THE BOTTLE

SPARKLING

Bird Dog Brut NV (Granite Belt, QLD) 34

Clovely Estate Reserve Blanc De Blanc 2013 (South Burnett, QLD) 56

Redbank Prosecco 2019 (King Valley, VIC) 38

AMBER & SKIN-CONTACT

Ari's Natural Wine Co, Retsini Organic Chardonnay 2019 (Murrumbatemen, NSW) 50

Le Petite Morte Pinot Gris Muscat Gewurtz 2019 (Granite Belt, QLD) 58

ROSE

Clovely Estate Sangiovese Rose 2017 (South Burnett, QLD) 42

Le Petite Morte Pinot Noir Rose 2019 (Granite Belt, QLD) 56

Rogers & Rufus Grenache Rose 2019 (Barossa Valley, SA) 40

WHITE

Barambah Estate Verdhelo 2016 (South Burnett, QLD) 40

Bird Dog Chardonnay 2018 (Granite Belt, QLD) 32

Mad Fish Riesling 2018 (Great Southern, WA) 44

Clovely Estate Semillon 2014 (South Burnett, QLD) 40

Forest Hill Highbury Fields Chardonnay 2018 (Mount Barker, WA) 46

Le Petite Morte Viognier Marsanne Rousanne (Granite Belt, QLD) 58

Nautilus Estate Sauvignon Blanc 2018 (Marlborough, NZ) 50

Ridgemill Estate Pinot G 2018 (Granite Belt, QLD) 46

Unico Zelo Jade and Jasper Fiano 2018 (Riverland, SA) 44

Witches Falls Wild Ferment Sauvignon Blanc 2018 (Granite Belt, QLD) 54

RED

Bird Dog Cabernet Merlot 2017 (Granite Belt, QLD) 32

Clovely Estate Shiraz 2016 (South Burnett, QLD) 40

Cleanskin Cabernet / Merlot 2017 (Great Southern, WA) 28

Dalrymple Pinot Noir 2017 (Tamar Valley, TAS) 58

Golden Grove Estate Tempranillo 2018 (Granite Belt, QLD) 44

Jim Barry Shiraz 2017 (Clare Valley, SA) 54

Le Petite Morte Shiraz Viognier 2018 (Granite Belt, QLD) 58

Monsoon Valley Shiraz Plonkot 2016 (Hua Hin, Thailand) 38

Thousand Candles Pinot Noir 2018 (Yarra Valley, VIC) 58

Unico Zelo Pipe Dream Nero D'Avolo 2018 (Adelaide Hills, SA) 60

Witches Falls Wild Ferment Malbec 2019 (Granite Belt, QLD) 56

Yalumba Bush Vine Grenache 2018 (Barossa, SA) 42

BEVERAGES

BEER & CIDER

Stone & Wood Pacific Ale (AUS)	8.5
Cascade Premium Light (AUS)	7
Beer Lao (LAO)	9
Tiger (SGP)	8
Singha (THA)	8
Chang (THA)	8.5
Pink Lady Apple Cider (QLD)	9.5
Lychee Cider (ACT)	9.5

COCKTAILS

Ginger Gin & Tonic	13.5
Ink Gin, ginger liqueur, ginger beer & tonic water	
Lychee, Lemon, Lime & Bitters	12.5
Lychee liqueur, lemonade, soda, fresh lime & bitters	

CORKAGE

Per Person (Wine Only)	5
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*Monday and Tuesday only.

NOT-SO-BASIC SPIRITS

SangSom Rum (THA)	10
Chalong Bay Lemongrass Rum (THA)	11
Mekhong Whiskey (THA)	10
Ink Gin (AUS)	10
Haku Rice Vodka (JPN)	10
Yuzu Sweet Vermouth (AUS)	10

NON-ALCOHOLIC

House-made Lemon, Lime & Bitters	5
Lemonade, Coke, Coke Zero	3.9
Low Sugar Ginger Beer	5.5
Coconut Water	4
Cold Pressed Juice	5
Sparkling Mineral Water	8.5
Jasmine Tea (CHN)	4.5
Lemon Myrtle Tea (QLD)	4.5
Espresso	3.5
Long Black	3.5

ENTRÉE

MIXED ENTRÉE 22.9

Two pieces Thai fish cakes, satay, curry puffs & spring rolls

CURRY PUFFS 13.9

Chicken mince, potato & curry spices

DIM SIMS 14.9

Steamed chicken & prawn wonton

VEGAN SPRING ROLLS 13.5

Shitake mushrooms, cabbage, vermicelli & coriander

DUCK SPRING ROLLS 14.9

Roast duck, vermicelli & Thai herbs

CRISPY FRIED CHICKEN 13.9

Chicken breast marinated in Thai herbs with Tamarind dipping sauce

STEAMED BAO (3) 19.9/21.9

Filled with crispy chicken, tofu or softshell crab

SATAY 15.9

Grilled turmeric chicken served with peanut sauce

FISH CAKES 14.9

With red curry paste & kaffir lime leaves

GREEN PAPAYA SALAD 14.5

With peanuts, tomato, chilli & lime juice

TOM YUM 13.9/16.9

Chicken / prawn soup with lemongrass & mushrooms

WOK

HOLY BASIL 22.5/25.5/27.5

Tofu or chicken mince / Wagyu beef / roast duck, prawns or market fish with garlic, chilli & veggies

CASHEW NUT 22.5/25.5/27.5

Tofu or chicken / Wagyu beef / prawns or market fish with cashew & veggies

SATAY SAUCE 21.9

Tofu or chicken stir-fried with peanut satay sauce

PAD KHING 22.5/25.5/27.5

Tofu or chicken / Wagyu beef / prawns or market fish with oyster sauce, ginger & veggies

PAD PRIK KHING 28.9

Crispy fried prawns, market fish fillet or soft shell crab stir-fried with spicy curry sauce & veggies

SWEET & SOUR MARKET FISH 26.9

Crispy fried market fish stir-fried with pineapple, capsicum & onion

NOODLES

PAD THAI 21.9/26.9

Chicken / prawns with rice noodles, tofu, egg, beansprouts & crushed peanuts

PAD SEE EW 21.9/26.9

Chicken / prawns with flat rice noodles, egg kailan in dark soy sauce & pepper