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 Vegan Vegetarian Gluten-Free Option

## ENTRÉE

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Satay Chicken(2)</b>	<b>13.9</b>
Grilled chicken, peanut satay & house-made pickles		
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Massaman Curry Puffs(2)</b>	<b>13.9</b>
Slow cooked beef cheek, wrapped in puff pastry w' pickles & Massaman curry dipping sauce		
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">V</span>	<b>Wagyu Dumplings(4)</b>	<b>17.9</b>
With Wagyu beef, Thai herbs, pickled veg & peanut satay sauce		
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">V</span>	<b>Veg Spring Rolls(4)</b>	<b>12.9</b>
With shiitake mushrooms, cabbage, ginger, vermicelli & coriander		
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Steamed Bao(2)</b>	<b>13.9</b>
With chicken or soft shell crab		

## STIR FRY

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Pad Holy Basil</b>	<b>28.9</b>
Chicken mince or tofu with Thai basil, garlic, & chilli (add Thai style fried egg +\$3)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Pad Cashew</b>	<b>28.9</b>
Chicken or tofu (or beef +\$3, local prawns +\$6) stir-fried with cashew, chilli jam & veggies			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Tamarind Prawns</b>	<b>32.9</b>
Crispy local prawns with tamarind sweet & sour sauce			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Chilli Crab</b>	<b>32.9</b>
Soft shell crab stir-fried with egg & dry curry sauce			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Pad Honey Chicken</b>	<b>25.9</b>
Crispy fried chicken thigh with Brisbane honey, soy & sesame			

## CURRIES

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VG</span>	<b>Red Curry</b>	<b>29.9</b>
With roast pumpkin, veggies & chicken (or smoked beef +\$3, local prawns+\$6)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VG</span>	<b>Green Curry</b>	<b>29.9</b>
With Thai basil, seasonal veggies & chicken (or smoked beef +\$3, local prawns+\$6)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Yellow Curry</b>	<b>29.9</b>
Mild curry with macadamia, roasted veggies & chicken (or local prawns \$6)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>		<b>Island Curry</b>	<b>34.9</b>
Roast duck red curry with lychee, pineapple, cherry tomato			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>		<b>Massaman Curry</b>	<b>31.9</b>
Our signature 8-hour slow cooked beef cheek, potato, peanuts & mild coconut sauce			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Panang Curry</b>	<b>29.9</b>
Creamy curry with peanuts, veggies, & free-range chicken or tofu (or smoked beef +\$3, local prawns+\$6)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Jewel of The Sea</b>	<b>38.9</b>
Locals prawns, barramundi & housemade prawn dumplings with Southern red curry sauce, herbs, dill & basil			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Khao Soi</b>	<b>29.9</b>
Rich, aromatic Thai northern curry made with chicken, coconut milk, zucchini, chilli & crispy egg noodles			

## NOODLES

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Pad Thai</b>	<b>27.9</b>
Rice noodles, tofu, egg, beansprouts & peanuts with chicken (or local prawns +\$6)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Pad See Ew</b>	<b>27.9</b>
Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$3)			
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Drunken Noodles</b>	<b>27.9</b>
Spicey flat rice noodles, with chicken (or roast duck +\$6), chilli, makrut lime & basil			

## SALADS

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Papaya Salad</b>	<b>19.9</b>
Green papaya with peanuts, tomato, chilli & lime Add local prawns +\$12		
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Green Mango Salad</b>	<b>19.9</b>
Thai Green mango, cashew, fresh lime & herbs		

## RICE & SIDES

<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Thai Jasmine Rice</b>	<b>5</b>	
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GF</span>	<b>Coconut Rice</b>	<b>8</b>	
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>	<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">VGO</span>	<b>Chicken Fried Rice</b>	<b>22.9</b>
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Roti Bread (2)</b>	<b>8</b>
<span style="border: 1px solid black; padding: 2px 5px; border-radius: 5px; display: inline-block;">GFO</span>		<b>Garlic Kailan</b>	<b>15.9</b>

## BANQUET

<b>Per Person (min 4)</b>	<b>59.9</b>
A selection of our most popular dishes including veg spring rolls, green mango salad, satay chicken, pad thai, massaman, pad cashew stir fry, island duck curry, rice & ice cream for dessert .	

## DESSERT

<b>Deepfried Icecream</b>	<b>13</b>	
Fried coconut icecream wrapped in sponge cake topped with coconut cream & crushed peanuts		
<b>Coconut Icecream</b>	<b>9</b>	
Crushed peanuts & Thai jelly		
<b>Mango Sticky Rice</b>	<b>15</b>	
Fresh mango with sweet rice & coconut icecream		

15% surcharge public holidays  
 5% dine-in surcharge sat/sunday  
 75c takeaway containers