



MONKEY
MITHAI
RESTAURANT
AND BAR

MONKEY RESTAURANT AND BAR THAI

FULLY LICENSED

BYO

(Bottle Wine Only)

Corkage charge \$4 per person
Takeaway container 50c each

At Monkey Thai we bring you the best quality fresh produce.
We buy Australian where possible
and all poultry is hormone free

No MSG added

We take no responsibility for food taken off premises

All prices include GST

Due to OH&S, and consideration for our other patrons,
children are not allowed to walk or run through the restaurant

GF = GLUTEN FREE, **GF0** = GLUTEN FREE OPTION

CHEF'S SPECIALS

ENTREES

GOONG HOM PAR \$15.90

Marinated black tiger prawns wrapped in rice paper, then deep fried

MIENG KHAM **GF** \$15.90

Thai betel leaf topped with dried shrimp, coconut, peanuts, red onion, ginger, lime and Thai sauce

DUCK PANCAKE \$15.90

Barbecued duck breast served with hoisin sauce

HOI YANG **GF** \$16.90

Grilled scallops with king oyster mushrooms and chilli mayonnaise

SIRACHA PRAWN \$15.90

Lightly fried tiger prawns in a spicy chilli mayonnaise

PORK BELLY \$16.90

served with a Thai basil sauce



MAINS

PAD PRIK KAE **GFO** \$28.90

Stewed lamb, stir fried, then tossed in a spicy red curry with assorted vegetables

GANG TA PO **GF** \$23.90

Slow cooked beef curry with water spinach

SNOWPEA GOONG (THAI SALAD) **GF** \$27.90

Black Tiger prawns, sliced snowpeas, shallots, red onion and coriander tossed with coconut cream and chilli jam

1,000 CHILLI PED \$36.90

Crispy soy duck breast served with spicy chilli sauce

PAD CHAR PED **GFO** \$27.90

Barbecued duck, stir fried with mixed vegetables served on a sizzling plate

PED YUNG \$36.90

BBQ Duck breast with a Thai Plum sauce

CHOO CHEE SALMON **GF** \$32.90

Barbecued Atlantic Salmon fillet topped with a choo chee curry and snowpeas

YUM SALMON **GF** \$32.90

Barbecued Atlantic Salmon fillet with green apple salad and cashew nuts

CHEF'S SPECIALS

MAINS

YUM PLA \$34.90

Deep fried Barramundi topped with a green apple salad and cashew nuts

SALT AND PEPPER SQUID \$22.90

Whole baby squid tossed in a salt and pepper tempura batter, then deep fried

SIZZLING BUGS **GFO** \$34.90

Stir fried bug tails in thai basil and chilli

BETEL LEAF CURRY BUGS \$34.90

Traditional Curry with bug tails and selected vegetable

YUM GOONG MONKEY THAI **GFO** \$36.90

Queensland BBQ king prawns served with a thai summer salad

BBQ USA PORK RIBS \$32.90

Served with a Thai BBQ sauce

PRIK KHING MOO GOB \$32.90

Dry curry stir fry with pork belly and green bean



ENTREES

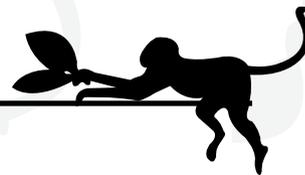


- 1. POPIA TOD (Spring Roll) \$8.90**
Mixed vegetables, rice vermicelli, deep fried and served with Thai sweet chilli sauce
(4 per serve)
- 2. CURRY PUFF \$9.90**
Deep fried puff pastry filled with curry, potato, onion green peas served with Thai sweet chilli sauce
(4 per serve)
- 3. GAI SATAY (Chicken Tenderloin) or NUA SATAY (Beef Rump) GF \$10.90**
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Monkey Thai special
peanut sauce (4 per serve)
- 4. PEAK GAI TOD (Chicken Wings) GF \$7.90**
Monkey Thai special marinated Chicken wings, deep fried and served with Thai sweet chilli sauce
4 per serve)
- 5. TOD MUN PLA (Fish Cake) \$9.90**
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce
(4 per serve)
- 6. MONEY BAGS \$9.90**
Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)
- 7. MIXED ENTREE \$11.90**
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

SOUPS

- 8. TOM YUM GOONG GF \$11.90**
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms,
tomato and fresh herbs
- 9. TOM YUM TALAY GF \$11.90**
Combination of fresh seafood cooked in Thai spicy soup with lemon grass, galangal root,
kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
- 10. TOM YUM GAI GF \$10.90**
Traditional Thai chicken spicy soup with lemon grass, galangal root, kaffir lime leaves,
fresh mushrooms, tomato and fresh herbs
- 11. TOM YUM HED (Vegetarian) GF \$9.90**
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass,
tomato and fresh herbs
- 12. TOM KHA GAI GF \$10.90**
Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
- 13. TOM KHA HED (Vegetarian) GF \$9.90**
Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

MAINS



YUM (THAI SALAD)

14. **YUM NUA** **GF** \$23.90
Barbecued rump steak, sliced tossed with red onion, shallot, lemon grass, cucumber, tomato, mint, coriander and lime chilli dressing
15. **YUM PED** **GF** \$23.90
Sliced boneless roast duck breast tossed with red onion, shallot, lemon grass, cucumber, tomato, mint, coriander and a lime chilli dressing
16. **NUM TOK MOO** **GF** \$19.90
Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs
17. **YUM TALAY** **GF** \$23.90
Mixed Seafood tossed with red onion, shallots, lemon grass, cucumber, tomato, mint, coriander and a lime chilli dressing
18. **YUM GOONG (King Prawns) or MUK (Calamari)** **GF** \$23.90
Tossed with red onion, shallots, lemon grass, cucumber, tomato, mint, coriander and spicy dressing
19. **YUM WOON SEN** **GF** \$23.90
Glass noodles tossed with prawns, calamari, pork mince, red onion, shallots, coriander, tomato and lime chilli dressing
20. **LARB GAI / MOO / NUA** **GF** \$19.90
Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs

GANG (CURRY)

CHICKEN, BEEF, PORK \$19.90
PRAWN, FISH, CALAMARI OR MIXED \$23.90
VEGETARIAN (With Tofu) \$17.90

21. **GANG KEAW WAN (Green Curry) (HOT)** **GF**
Classic Thai green curry, cooked in coconut milk with selected vegetables and basil
22. **GANG DANG (Red Curry) (MILD)** **GF**
Traditional red curry cooked in coconut milk with selected vegetables and basil
23. **GANG KAREE (Yellow Curry) (MEDIUM)** **GF**
A mild curry cooked in coconut milk with onions, potatoes and peanuts
24. **GANG PANANG** **GF**
Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves
25. **GANG PA (Jungle Curry)** **GFO**
A spicy curry, country style, cooked with a blend of Thai herbs and selected vegetables (No Coconut Milk)
26. **GANG DANG PED (Red Curry Duck)** **GF** \$23.90
Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil
27. **GANG MASSAMAN** **GF** **BEEF** \$21.90 **LAMB** \$23.90
Mild curry cooked in coconut milk with onion, potato and cashews

MAINS

PAD (STIR FRY)

CHICKEN, BEEF, PORK \$19.90

PRAWN, FISH, CALAMARI OR MIXED \$23.90

VEGETARIAN (With Tofu) \$17.90

28. PAD KA PRAO **GFO**

Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves

29. PAD PRIK SOD **GFO**

Stir fry with fresh chilli, onions, shallots and selected vegetables

30. PAD KHING (Ginger) **GFO**

Stir fry with fresh ginger, onions, mushrooms and selected vegetables

31. PAD NUM MAN HOI **GFO**

Stir fry with oyster sauce, onions, mushrooms and selected vegetables

32. PAD MED MA MUANG (Cashew Nut) **GFO**

Stir fry with cashew nuts, capsicum, onion, shallots, selected vegetables and chilli jam

33. PAD PEAW WAN (Sweet and Sour) **GFO**

Stir fried in sweet and sour sauce with tomato and selected vegetables

34. PAD PAK (Stir Fried Vegetables) **GFO**

Mixed vegetables stir fried in garlic and oyster sauce

YANG (BARBECUE)

35. NUA YANG \$23.90

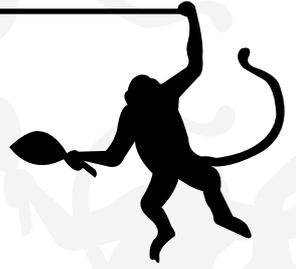
Char grilled rump steak, sliced and served with special spicy dipping sauce

36. GAI YANG \$19.90 **GF**

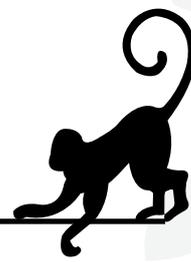
Thai Style marinated chicken served with sweet chilli dipping sauce

37. MOO YANG \$19.90

Original Thai style marinated pork served with special spicy dipping sauce



MAINS



TALAY (SEAFOOD)

38. CHOO CHEE GOONG **GF** \$23.90
Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
39. CHOO CHEE PLA **GF** \$23.90
Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
40. GANG GOONG SAPPAROT **GF** \$23.90
Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves
41. PLA MUK YUNG \$23.90
Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce
42. GOONG PAU \$27.90
Barbecued Queensland green king prawns served with Thai spicy sauce
43. TALAY PAU \$37.90
Barbecued mixed seafood platter served with Thai spicy sauce
44. PLA MUK KRATIUM PRIK THAI \$23.90
Thai style marinated squid stir fried with garlic and pepper
45. GOONG KRATIUM PRIK THAI \$23.90
Thai style marinated fresh green King prawns stir fried with garlic and pepper
46. PLA RAD PRIK \$34.90
Deep fried whole Snapper served with special spicy Monkey Thai sauce
47. PLA NEUNG MANAU (Lime Fish) **GF** \$34.90
Steamed whole Barramundi topped with fresh chilli, garlic, coriander and served in a steam boat with lime stock

NOODLE

- CHICKEN, BEEF, PORK \$17.90
PRAWN, FISH, CALAMARI OR MIXED \$19.90
VEGETARIAN (With Tofu) \$16.90
48. PAD THAI **GF**
Popular Thai style stir fried noodles with egg, bean curd, bean sprouts served with crushed peanuts and fresh lemon
49. PAD SE-EW **GFO**
Stir fried wide flat noodle with egg, vegetables and black soy sauce
50. PAD KEE MAO (Spicy) **GFO**
Stir fried wide flat noodle with black soy sauce, basil, fresh chilli and vegetables
51. LAKSA NOODLE **GF**
Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

MAINS



RICE

- 52. KAO SUAY (Boiled Rice) (Per person) \$3
- 53. KAO MAN (Coconut Rice) (Per person) \$3.50
- 54. KAO PAD (Thai Fried Rice) **GFO**
Fried rice Thai style with choice of meat or seafood, with egg and vegetable
CHICKEN, BEEF, PORK \$14.90
PRAWN or CALAMARI \$18.90
SEAFOOD \$18.90

BANQUETS

SET A

\$39.50

ENTREES

Goong Hom Pa
Curry Puff
Spring Roll
Chicken wing

RICE

Jasmine Rice

MAINS:

Gang Karee Gai (chicken yellow curry)
Pad Thai Moo (pork noodle)
Ka Prao Muk (Calamari, basil & chilli stir fry)
Yum Nua (Thai beef salad)

SET B

\$45.50

ENTREES

Goong Hom Pa
Curry Puff
Spring Roll
Chicken wing

RICE

Jasmine Rice

MAINS:

Yum Ped (duck salad)
Gang Ta Po (beef curry)
Pad Khing Goong (prawn ginger stir fry)
Gai Yung (chicken BBQ)
Pad Thai Moo (pork noodle)

Banquets include corkage and tea, standard coffee or hot chocolate.
Prices are per person. Minimum 4 people

BEVERAGES

YOUNG COCONUT JUICE \$5.50

TRADITIONAL THAI CRUSH \$6

SOFT DRINKS \$3.50

Coke, Diet Coke, Zero, Lemonade, Fanta, Lift, Mineral Water, Ginger Beer

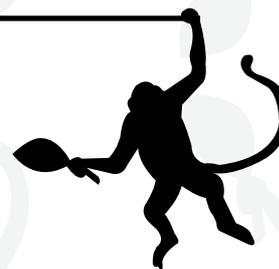
JUICE \$4.50

ICE TEA \$5

SPARKLING WATER

Small \$3.50

Large \$8



BEERS AND CIDERS

CASCADE LIGHT \$6.50

TOOHEYS NEW, OLD, VB \$7

TOOHEYS EXTRA DRY, CARLTON DRY (LOW CARB) \$7

HILLS CIDER \$8

Pear

Apple

CROWN LAGER, COOPERS PALE ALE \$7.50

CORONA, SINGHA PREMIUM THAI BEER \$7.50

SPIRITS

BARCARDI, TEQUILA \$9

BAILEY'S IRISH CREAM, TIA MARIA, KAHLUA, MALIBU, MIDORI \$8

BUNDEBERG RUM, JIM BEAM, JOHNNIE WALKER RED LABEL, SOUTHERN COMFORT \$9

JACK DANIELS, WILD TURKEY \$9.50

CHIVAS REGAL, COINTREAU, JOHNNIE WALKER BLACK LABEL,

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN \$10

COCKTAILS

MALIBU TROPICANA \$12

Malibu and blended fruit crush

MIDORI SPLICE \$16

Midori, Malibu, pineapple juice and cream

MARGARITA TEQUILA \$16

Tequila, Cointreau and lime juice

LYCHEE MULE \$16

Double shot Grey Goose vodka, lychee, lime, mint & ginger beer

all prices include GST

