

RESTAURANT AND BAR

FULLY LICENSED BYO

(Bottle Wine Only)

Corkage charge \$4 per person Cakeage \$2 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, **GFO** = GLUTEN FREE OPTION

Updated November 2023

CHEF'S SPECIALS

ENTREES

GOONG HOM PAR \$17 Marinated black tiger prawns wrapped in rice paper, then deep fried

MIENG KHAM **GF** \$20

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

DUCK PANCAKE \$19

Barbecued Peking duck breast, shallot and hoisin sauce

HOI YANG GF \$20

Grilled scallops with king brown mushrooms and chilli mayonnaise

SIRACHA PRAWN \$17

Lightly fried tiger prawns in a spicy chilli mayonaise

PORK BELLY \$17 served with a Thai basil sauce

MAINS

PAD PRIK KAE GF0 \$40 Stewed lamb, stir fried, with a spicy red curry and assorted vegetables

GANG TA PO GF \$32 Slow cooked beef curry with water spinach

SNOWPEA GOONG (THAI SALAD) **GF** \$32

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

1,000 CHILLI PED \$44 Crispy duck breast served with spicy chilli sauce

PAD CHAR PED GFO \$36 Barbecued duck, stir fried with mixed vegetables and chilli served on a sizzling plate

PED YUNG \$44 BBQ Duck breast with a Thai Plum sauce

CHOO CHEE SALMON **G** \$38 Barbecued Atlantic Salmon topped with a choo chee curry and snowpeas

YUM SALMON 🔀 \$38

Barbecued Atlantic Salmon with green apple salad and cashew nuts



CHEF'S SPECIALS

MAINS

YUM PLA \$40 Deep fried Barramundi topped with a green apple salad and cashew nuts

SALT AND PEPPER SQUID \$23 Calamari tossed in a salt and pepper tempura batter, then deep fried

SIZZLING BUGS GEO \$45 Stir fried bug tails in Thai basil, chilli and selected vegetable

BETEL LEAF CURRY BUGS \$45 Traditional Curry with bug tails and selected vegetable

YUM GOONG MONKEY THAI GED \$44 Queensland BBQ king prawns served with a Thai summer salad

GOONG KATARON \$44 BBQ Queensland king prawns, stir fried pork mince, hot basil and chilli on a sizzling plate

PRIK KHING MOO GOB \$38 Dry curry stir fry with pork belly and green bean



ENTREES



1. POPIA TOD (SPRING ROLL) \$12

Mixed vegetables, rice vermicelli, deep fried and served with Thai plum sauce (4 per serve)

2. / CURRY PUFF \$12

Deep fried puff pastry filled with curry, potato and onion served with Thai sweet chilli sauce (4 per serve)

3. GAI SATAY (CHICKEN TENDERLOIN) **GF** \$14 OR NUA SATAY (WAGYU BEEF RUMP) **GFO** \$15

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** \$12

Marinated Chicken wings, deep fried and served with Thai sweet chilli sauce

5. TOD MUN PLA (FISH CAKE) **GF** \$12

Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)

6. MONEY BAGS \$12

Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)

7. MIXED ENTREE \$15

Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

SOUPS

8. TOM YUM GOONG ઉ \$17

Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs

9. TOM YUM TALAY **GF** \$17

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** \$15

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** \$13

Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs

12. TOM KHA GAI **GF** \$15

Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs

13. TOM KHA HED (VEGETARIAN) GF \$13

Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

YUM (THAI SALAD)

14. YUM NUA 🕞 \$32

Barbecued Wagyu 5+ rump steak, sliced tossed with red onion, shallot, cucumber, tomato, mint, coriander and lime chilli dressing

15. YUM PED **(F)** \$30

Sliced boneless roast duck breast tossed with red onion, shallot, cucumber, tomato, mint, coriander and a lime chilli dressing

16. NUM TOK MOO \$26

Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs

17. YUM TALAY **GF** \$30

Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing

18. YUM GOONG (KING PRAWNS) OR MUK (CALAMARI) 6 \$30

Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing

19. YUM WOON SEN GF \$30

Glass noodles tossed with prawns, calamari, pork mince, red onion, shallots, coriander, tomato and lime chilli dressing

20. LARB **GF** \$26

Spicy minced chicken, pork or beef mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs

GANG (CURRY)

CHICKEN, BEEF, PORK \$26 PRAWN, FISH, CALAMARI OR MIXED \$30 VEGETARIAN (WITH TOFU) \$24

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)

Traditional red curry cooked in coconut milk with selected vegetables and basil

23. GANG KAREE (YELLOW CURRY) (MEDIUM) G

A mild curry cooked in coconut milk with onions and potatoes

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** \$30

Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil

27. GANG MASSAMAN 🕒 BEEF \$30 LAMB \$30

Mild curry cooked in coconut milk with onion, potato and cashews

PAD (STIR FRY)

CHICKEN, BEEF, PORK \$25 PRAWN, FISH, CALAMARI OR MIXED \$28 VEGETARIAN (WITH TOFU) \$23

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, black fungus and selected vegetables

31. PAD NUM MAN HOI GEO

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) GF0

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

34. PAD PAK (STIR FRIED VEGETABLES) (FO) Mixed vegetables stir fried in garlic and oyster sauce

YANG (BARBECUE)

35. NUA YANG \$32

Char grilled Wagyu 5+ rump steak, sliced and served with special spicy dipping sauce

36. GAI YANG \$25 GF

Thai Style marinated chicken served with special spicy dipping sauce

37. MOO YANG \$25

Original Thai style marinated pork served with special spicy dipping sauce

TALAY (SEAFOOD)

38. CHOO CHEE GOONG GF \$30

Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves

39. CHOO CHEE PLA GF \$30

Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves

40. GANG GOONG SAPPAROT GF \$30

Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves

41. PLA MUK YUNG \$26

Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce

42. GOONG PAU \$32

Barbecued Queensland green king prawns served with Thai spicy sauce

43. TALAY PAU \$45

Barbecued mixed seafood platter served with Thai spicy sauce

44. PLA MUK KRATIUM PRIK THAI \$30

Thai style marinated squid stir fried with garlic, pepper and selected vegetables

45. GOONG KRATIUM PRIK THAI \$30

Thai style marinated fresh green King prawns stir fried with garlic, pepper and selected vegetables

46. PLA RAD PRIK \$40

Deep fried whole Snapper served with special spicy Monkey Thai sauce

47. PLA NEUNG MANAU (LIME FISH) GF \$40

Steamed whole Barramundi topped with fresh chilli, garlic, celery and served in a steam boat with lime stock

NOODLE

	Stir Fry	Laksa
CHICKEN, BEEF, PORK	\$20	\$26
PRAWN, FISH, CALAMARI OR MIXED	\$24	\$30
VEGETARIAN (With Tofu)	\$19	\$24

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, egg and vegetables

51. LAKSA NOODLE GF

Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

RICE

- 52. KAO SUAY (BOILED RICE) (PER PERSON) \$3.50
- 53. KAO MAN (COCONUT RICE) (PER PERSON) \$4.50
- 54. KAO PAD (THAI FRIED RICE) GEO Fried rice Thai style with choice of meat or seafood, with egg and vegetable CHICKEN, BEEF, PORK \$17 PRAWN, CALAMARI, FISH \$22 SEAFOOD \$22

BANQUETS

SET A - \$50

ENTREES

Goong Hom Pa Curry Puff Spring Roll Chicken wing

RICE Jasmine Rice

SET B - \$60

ENTREES

Goong Hom Pa Curry Puff Spring Roll Chicken wing

RICE Jasmine Rice

SET C - \$75

ENTREES

Siracha Prawns Duck Pancake Curry Puff Nua Satay

RICE

Jasmine Rice

MAINS:

Num Tok Moo (Pork salad) Gang Karee Gai (Chicken curry) Ka Proa Beef (Basil & chilli beef) Pad Thai Prawn (Prawn noodle)

MAINS:

Choo Chee Prawn (Prawn curry) Nua Yung (Wagyu rump) Pad Pak (Stir fried vegetables) Yum Ped (Duck salad) Pad Thai Gai (Chicken Noodle)

MAINS:

Betel Leaf Curry Snapper (Snapper curry) Nua Yang (Wagyu rump) Pad Kratium Prik Thai (Garlic bugs) Pad Pak (Stir fried vegetables) Prik Khing Ped (Dry curry duck with green bean (HOT)

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

BEVERAGES

OTHER DRINKS

YOUNG COCONUT JUICE \$8 TRADITIONAL THAI CRUSH \$10 SOFT DRINKS \$4.50 GINGER BEER, LEMON LIME & BITTERS \$5 JUICE - ORANGE, APPLE, PINEAPPLE \$4.50

TEQUILA

ESPOLON REPOSADO \$12 PATRON SILVER \$14 DON JULIO REPOSADO, PATRON REPOSADO \$16

WHISKEY/BOURBON

JOHNNIE WALKER RED, WILD TURKEY \$10 JOHNNIE WALKER BLACK, CHIVAS REGAL \$12 JIM BEAM, CANADIAN CLUB \$10 JACK DANIELS, MONKEY SHOULDER \$12 JAMESON IRISH WHISKEY \$10

SPIRITS

BAILEY'S, TIA MARIA, KAHLUA, MALIBU, MIDORI \$10 BARCADI, BUNDABERG RUM, SOUTHERN COMFORT \$10 GREY GOOSE VODKA, BELVEDERE VODKA \$14 BOMBAY SAPPHIRE, \$10 WHITLEY NEILL GIN (Handcrafted Rhubarb & Ginger) \$12

COCKTAILS

MALIBU TROPICANA: Malibu and blended fruit crush\$18MIDORI SPLICE: Midori, Malibu, pineapple juice and cream\$18PINA COLADA: Malibu, pineapple juice and coconut cream\$18MARGARITA TEQUILA: Tequila, Cointreau and lime juice\$20LYCHEE MULE: Double shot vodka, lychee, lime, mint & ginger beer\$20ESPRESSO MARTINI: Vodka, Kahlua, créme de cacao and espresso\$20

BEERS & CIDERS

CASCADE LIGHT \$8 TOOHEYS NEW \$9 TOOHEYS EXTRA DRY, VICTORIA BITTER \$9 CARLTON DRY \$9 COOPERS MID STRENGTH / COOPERS PALE ALE \$9 TOOHEYS OLD \$9 CROWN LAGER \$9 CORONA \$9 SINGHA PREMIUM THAI BEER \$9 BAROSSA CIDER (Cloudy Apple or Pear) \$10 BROOKVALE UNION GINGER BEER (Alcoholic) \$12



