

## DESSERT

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LUSH LEMON COCONUT CHEESECAKE   9.9

With berries

BANANA & NUTELLA SPRING ROLLS 12.9

With coconut ice cream

STICKY RICE   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

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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**

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**15% SURCHARGE ON PUBLIC HOLIDAYS**

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**ONE BILL PER TABLE**  
*We accept Debit, Visa & Mastercard*

*Mons*

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## 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

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**BARAMBAH ESTATE VERDHELO 2016** (South Burnett, QLD) **12**  
Dry with hints of lemon zest & ripe mango, this fine Portuguese style wine also has some lychee sweetness & makes a nice match for a chicken or fish curry.

**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.

**LE PETITE MORTE PINOT GRIS MUSCAT GEWURTZ 2019** (Granite Belt, QLD) 🍷 **14.5**  
Stone fruit Aromas, textured & Amber coloured thanks to 83 days spent on skins in a georgian clay pot. Works just as well mellowing out a spicy stir-fry as it does adding contrast to a sweeter dish.

**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

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**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.

**MONSOON VALLEY SHIRAZ PLONKOT 2016** (Hua Hin, Thailand) **9.5**  
Shiraz grapes blended with a unique Thai variety called 'plonkot'. Plum & berry flavors make it our suggested pairing for Pad Prik Khing, Laab & Yum Eggplant.

## SPARKLING BY THE GLASS

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**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

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**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)

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

## DIETARY

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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 / Wagyu beef / prawns or market fish with seasonal veggies

### GREEN CURRY GF VO 23.9/26.9/28.9

Tofu or chicken / Wagyu 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 24.9/28.9

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 GFO 24.5

Grilled Wagyu beef with lime, chilli, mint & coriander

### LAAB GFO 22.5

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

## RICE & SIDES

### JASMINE RICE GF VO 4

### COCONUT RICE GF VO 5.5

### FRIED RICE GFO VGO 17.9

### SPECIAL FRIED RICE GFO VGO 23.9

### 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) 44

Bird Dog Chardonnay 2018 (Granite Belt, QLD) 32

Chaffey Bros Dufté Punkt Riesling Blend 2016 (Eden Valley, SA) 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

Unico Zelo Harvest Pinot Gris 2019 (Adelaide Hills, SA) 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

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) 64

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

Island Time	12.5
Chalong Bay lemongrass rum, soda, lemonade & lime	
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	
Peach Spritz	10
Riesling, soda, white peach & ginger	

### 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	4.9
Lemonade, Coke, Coke Zero	3.9
Ginger Beer	4.5
Juice	4.5
Sparkling Mineral Water	8.5
Jasmine Tea (CHN)	4.5
Lemon Myrtle Tea (QLD)	4.5
Espresso	3.5
Long Black	3.5
Thai Iced Milk Tea	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 19.9

Filled with crispy chicken or tofu & Asian greens

### 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 / 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