

Southeast Asia is a food lover's paradise

*An enticing and heady mix of the subtle and spectacular.
The food is a delightful artform - tastes mingle with rich complexity,
and the presentation is a feast for the eyes.
Southeast Asian cuisine is a glorious blend of red seething curries that
evoke memories of exotic India and Thailand and cool green vegetables
that hint at the mysterious heart of the equatorial rain forests.*

*The region stretches from India in the east to Southern China in the
west, and encompasses Burma, Thailand, Cambodia, Laos, Vietnam,
and the island archipelagoes of Indonesia, Malaysia,
and the Philippines, with all their rich and intriguing flavours.*

*Mixmoon is a foray into an exciting new world of exotic tastes and spices.
Owner and Chef Vut has more than 20 years of experience in creating
and experimenting with South East Asian Cuisine.
It has always been his dream to open a restaurant that
caters to all that the region has to offer.*

Come in and be transported to another world.



RESTAURANT & BAR

ENTREE

CRISPY GREEN RICE PRAWN	\$15
with creamy kingkoma sauce.	
MIXED ENTRÉE (v)	\$13
of satay chicken, spring rolls, curry puffs and crispy chicken toast.	
FRESH WINTER ROLL (v) (GF)	\$14
LEMONGRASS CHICKEN	\$12
VEGETABLE	\$12
PRAWNS	\$14
Fresh mesclun greens and herbs rolled in rice paper with nuoc mam.	
VIETNAMESE LEMONGRASS CHICKEN	\$13
with herbs and cucumber relish.	
SATAY CHICKEN	\$10
Skewers of char-grilled chicken served with peanut sauce.	
CRISPY MOON	\$12
Crispy wonton pastry shells topped with prawns and sambal sauce.	
SPRING ROLLS (v)	\$9
crispy pastry rolls of vegetables filling.	
CURRY PUFFS (v)	\$9
curried potato filling in a crispy pastry shell.	
STEAMED BAO BUNS (v) (GF)	\$15
with asian slaw and mayo tartar, choice of pulled chicken or pulled beef.	
PRAWN SIU MAI (GF)	\$13
Hand made dim sum parcels with nam jihm.	
CRISPY SOFT SHELLED CRAB	\$22
with smashed green papaya salad.	
TOFU SATAY	\$10
Skewers of chargrilled tofu served with peanut sauce.	
CALAMARI	\$16
with mesclun greens and sriracha.	

(v) vegetarian option
(GF) gluten free

SIDE ORDERS & CONDIMENTS

ROTI	\$5
PEANUTS & ANCHOVIES	\$8
SMALL SALAD	\$8
STEAMED VEGETABLES	\$8
JASMINE RICE	\$3
PEANUT SAUCE	\$5
COCONUT RICE	\$5
STICKY RICE	\$5
CASHEWNUT SALAD	\$13

(V) vegetarian option
(GF) gluten free

SALAD

NAM TOK (GF)	\$26
Thai style grilled beef sirloin steak salad with Thai herbs and lime dressing.	
PAPAYA POK POK (V) (GF)	PRAWNS or LEMONGRASS CHICKEN \$29
Sour green papaya and carrot salad with peanuts, tomato smashed green beans in a vinaigrette dressing.	

SOUPS

TOM YUM (V) (GF)	CHICKEN OR PRAWN	\$12/\$24
Famous traditional Thai hot and sour soup with Thai herbs, lemongrass, lime leaves.		
LAKSA (V) (GF)	CHICKEN OR TOFU OR PRAWN	\$13/\$26
Malaysian coconut curry noodle soup with noodles, egg, green beans, beansprouts, tofu and crispy shallot.		
PHO BÓ (GF)		\$13/\$26
North Vietnamese beef noodle soup with beansprouts and basil leaves.		

RICE & ROTI

NASI LEMAK (V) (GF)	\$27
Malaysian aromatic coconut rice with sambal, fried crispy anchovies, roasted peanuts, egg and boneless chicken potato curry.	
THAI FRIED RICE	TOFU/ CHICKEN / BEEF PRAWN
	\$22 \$25
with egg, vegetables, soy and oyster sauce.	
ROTI CHANAI (V) (GF)	\$27
Fluffy pancakes with Malaysian style boneless chicken curry, potatoes and crispy curry leaves.	
ROTI RENDANG (V) (GF)	\$27
Fluffy pancake with slow simmered beef, herbs, spices, coconut milk and crispy curry leaves.	

NOODLES

PHAD THAI (V) (GF)	TOFU / CHICKEN	\$22
	PRAWNS	\$25
Stir fried thin rice noodles with a sweet savoury sour sauce scattered with crushed peanuts.		
CHAR MEE (V)	TOFU / CHICKEN	\$22
	PRAWNS	\$25
Stir fried egg noodles with eggs, beansprouts and chives.		
MAMAK MEE GORENG (v)	TOFU / CHICKEN	\$23
	PRAWNS	\$26
Stir fried fresh egg noodle coated in a thickened sweet and savoury sauce with egg, beansprouts, tofu and potato.		
BUN GA		\$26
Vietnamese vermicelli noodles topped with fresh herbs, mesclun greens marinated lemongrass chicken, nuoc mam and crushed peanuts.		

CURRIES

GREEN CURRY (V) (GF)	TOFU / CHICKEN / BEEF	\$24
(med spicy)	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET / SCALLOP	\$28
Fragrant coconut green curry with Thai herbs and green curry paste.		
MALAY CURRY CHICKEN (V) (GF)		\$25
Aromatic Malaysian style boneless chicken curry, potatoes and crispy curry leaves.		
BEEF RENDANG (GF)		\$28
Slow simmered chunks of beefs with herbs and spices and coconut milk and crispy curry leaves.		
RED CURRY (v)(GF)	TOFU / CHICKEN / BEEF	\$24
	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET / SCALLOP	\$28
Rich coconut milk and red pepper-based curry with herbs and kaffir lime leaves.		
MANGO CURRY (V) (GF)	TOFU / CHICKEN / BEEF	\$24
	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET / SCALLOP	\$28
Creamy sweet and savoury coconut curry with mango chutney.		

STIR FRY

CASHEWNUT (V) (GF)	TOFU / CHICKEN / BEEF	\$24
	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET / SCALLOP	\$28
Thai style stir fry with mild shrimp chilli paste, market vegetables and roasted cashewnut.		
MANGO (V) (GF)	TOFU / CHICKEN	\$24
	PRAWNS / FISH FILLET / SCALLOP	\$28
Stir fry with market vegetables in sweet and savoury mango chutney.		
SAMBAL (V) (GF)	TOFU / CHICKEN	\$24
	PRAWNS / FISH FILLET / SCALLOP	\$28
Stir fried with market vegetables in sambal sauce.		
BASIL STIR FRY (V) (GF)	TOFU / CHICKEN / BEEF	\$24
	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET	\$28
Stir fried with garlic, market vegetables and basil leaves.		
GINGER STIR FRY (V) (GF)	TOFU / CHICKEN / BEEF	\$24
	LAMB / DUCK	\$28
	PRAWNS / FISH FILLET	\$28
Stir fry with garlic, fresh ginger & market vegetables.		
PAR RAM (V) (GF)	TOFU / CHICKEN / BEEF	\$24
	PRAWNS / FISH FILLET	\$28
Sauteed fresh vegetables topped with peanut sauce.		
DEEP FRIED WHOLE SNAPPER		\$39
with your choice of sambal or cashewnut sauce.		

OTHER MAIN DISHES

CRYING TIGER	\$28
Marinated Thai style sirloin steak grilled to perfection, accompanied with salad and nam jeou sauce.	
BUTTER PRAWNS OR FISH (GF)	\$28
Indian creamy curry with aromatic spices, onion, capsicum, tomato and crispy pappadum.	