



# NONGKHAI

Thai Restaurant

# RICE MENU

## 48. Kao pad :

Thai fried rice with egg , onion, tomato, Chinese broccoli

With chicken, beef, pork 15.90

With Prawn 17.90

With Mixed seafood 19.90

## 49. Kao pad tom yum :

Thai fried rice with tom yum paste onion tomato mushroom, lime leaf

With chicken, beef, pork 15.90

With Prawn 17.90

With Mixed seafood 19.90

## 50. Kao pad talay :

Thai fried rice with curry powder, onion, pine apple, tomato and egg

## 51. Kao pao :

Thai steam aromatic rice

2.50

## 52. Coconut Rice

3.50

## 53. Roti bread served with peanut sauce

6.90

# BANQUET MENU

All banquet are served with jasmine rice.

Dish substitution is also possible.

## Set Menu A (2 People)

[\$35 per person]

### Entrée

Spring roll pork or vegetable  
(2 per person )

#### Nam sod :

Spicy minced pork salad with ginger, red onion, spring onion , coriander, roasted peanut and Nongkhai dressing

### Main course

#### Massman chicken :

a smoot and gentle curry cook in coconut milk with potato, carrot, onion and roast peanut

#### Pad bai gra pao beef :

stir-fried with garlic chili, green bean, onion, capsicum and sweet basil

### Dessert

Banana fritter

Tea or coffee

## Set Menu B

[\$40 per person]

### Soup

Tom yum or tom kha with chicken or prawn

### Entrée

Spring roll pork or vegetable  
(2 per person )

#### Nam sod :

Spicy minced pork salad with ginger, red onion, spring onion , coriander, roasted peanut and Nongkhai dressing

### Main course

(Pick 2 main for 2 people)

#### Gang kiew wan gai :

Thai green curry with chicken and vegetable

#### Gai Yang :

charcoal grilled marinated chicken fillet in honey garlic pepper and lemon glass served with nongkhai special sauce

#### Pad Puk :

Stir fried combination vegetable

#### Pad bai gra pao prawn :

stir-fried with garlic chili, green bean, onion, capsicum and sweet basil

### Dessert

Banana fritter

Tea or coffee



**NONGKHAI**  
Thai Restaurant

**THANK YOU**

Thank you for dining at

# NONGKHAI THAI RESTAURANT

We hope you enjoy your dining experience with us.

Please let our staff know if you have any dietary concerns and we will do our best to accommodate them.

All of our main meals are individually prepared when ordered, so please allow extra time during busy periods

for dishes to be served.

For groups larger than 10 people, we recommend a banquet option, as individual meals are not always able

to all be brought out at the same time, especially during busy periods.

For vegetarians, we have the option of using a vegetable based oyster sauce in our stir-fry dishes. Please let our

staff know when ordering if you would like to substitute this for our standard oyster sauce.

Gluten free dishes are marked throughout the menu where a dish is available as a gluten free option.

# SOUP MENU

## 1. Tom Yum Soup :

Spicy Thai hot and sour (Gluten Free available)

<b>Vegetable</b>	<b>7.90</b>	<b>Prawn</b>	<b>10.90</b>
<b>Chicken</b>	<b>8.90</b>	<b>Seafood</b>	<b>11.90</b>

## 2. Tom Kha Soup :

Mild sweet and sour in coconut milk

(Gluten Free available )

<b>Vegetable</b>	<b>7.90</b>	<b>Prawn</b>	<b>10.90</b>
<b>Chicken</b>	<b>8.90</b>	<b>Seafood</b>	<b>11.90</b>

# ENTRÉE MENU

## 3. Spring roll :

Home made Thai spring roll served with home made sweet and sour sauce (6 per serve)

Vegetable	7.90	(4 per serve) Prawn	9.90
Pork	7.90		

## 4. Curry puff :

Home made Thai curry puff served with home made peanut sauce (4 per serve)

Vegetable	7.90	Chicken	7.90
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## 5. Fish cake :

Home made Thai fish cake served with home made sweet and sour sauce (4 per serve)

8.90

## 6. Mixed Entrée :

A combination of curry puffs, pork spring roll, Prawn spring roll, and fish cake (2 of each)

15.90

## 7. Satay :

Thai style satay is one of the most popular dishes consisting of marinated pieces of charcoal grilled meat in coconut milk with satay powder served with home made peanut sauce with either chicken (6 per serve)

12.90

## 8. Duck pancake :

Roast duck breast , cucumber , carrot , coriander and leak wrapped in house made rosemary pancake served with home made Nongkhai sauce (2 per serve)

8.90

## 9. Gayor :

Mince pork cooked with bean shoots , bean thread, noodles, egg, fried garlic in puff pastry served with home made sweet and sour sauce

9.90

## 10. Sa go Dumpling :

mince pork cooked in pepper, garlic and peanut wrapped with sago and steamed

9.90

# SALAD MENU

(all salad are gluten free)

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|---|--------------|
| <b>11. Larb gai :</b>   | <b>15.90</b> |
| Spicy minced chicken salad with red onion, spring onion, coriander, chilli, mint and Nongkhai dressing                                    |              |
| <b>12. Nam sod :</b>  | <b>15.90</b> |
| Spicy minced pork salad with ginger, red onion, spring onion, coriander, roasted peanut and Nongkhai dressing                             |              |
| <b>13. Nur num tok :</b>  | <b>15.90</b> |
| Grilled beef salad with red onion, spring onion, coriander, chilli, mint and Nongkhai dressing  |              |
| <b>14. Yum Talay :</b>  | <b>17.90</b> |
| Prawns , calamari , scallops and crispy fish cooked with red onion, coriander, spring onion, mint chili, cashew nut and nongkhai dressing |              |
| <b>15. Papaya salad :</b>   | <b>17.90</b> |
| A Thai favourite Papaya salad with soft shell crab  |              |

## CHARCOAL GRILLED MENU

- |   |              |
|---|--------------|
| <b>16. Gai yang :</b>   | <b>18.90</b> |
| charcoal grilled marinated chicken fillet in honey garlic pepper and lemon glass served with Nongkhai special sauce |              |
| <b>18. Moor yang :</b>  | <b>18.90</b> |
| charcoal grilled marinated pork fillet in honey garlic pepper and lemon glass served with Nongkhai special sauce    |              |



# MAIN COURSE CURRY MENU

The most important ingredient in Thai curries is the curry paste.

Our traditional Thai curry paste is home made from fresh herbs and spices and achieves a unique and subtle flavor.

You determine the strength of the curry : hot medium or mild

( All curry are gluten free )

with vegetable	18.90	with mixed seafood	24.90
with chicken, beef, or pork	19.90	with duck	24.90
with king prawns	22.90		

## 19. Gang dang :

Traditional Thai curry made from a spicy red curry paste cook in coconut milk

## 20. Gang keao whan :

Traditional Thai curry made from a spicy green curry paste cook in coconut milk

## 21. Panang curry :

Thai sweet curry cook in thick coconut milk and lime leaf

## 22. Massaman curry :

a smoot and gentle curry cook in coconut milk with potato, carrot, onion and roast peanut

## 23. Massaman lamb shank : \$24.90

12 hour slow cook lamb on the bone cook in a mild thick and rich curry paste cook in coconut milk with potato, carrot, onion and roast peanut

## 24. Gang pett ped yang :

Traditional thai roast duck red curry with cherry tomato, potato, carrot, basil, pine apple, lychee and lime leaf

# STIR-FRIED MENU

(gluten free option)

with vegetable 17.90  
With chicken, beef or pork 18.90  
With prawns 20.90

With mixed seafood 22.90  
(scallop, prawn and calamari)  
With duck 24.90

**25. Pad bai ga poa :**

stir-fried with garlic chili, green bean, onion, capsicum and sweet basil

**26. Pad khing :**

stir-fried with ginger, onion, snow pea, mushroom, baby corn and black bean sauce

**27. Pad med mamuang him mapan :**

stir-fried with cashew nut and onion in a dark mushroom soy sauce

**28. Pad gartiam pik tai :**

stir-fried garlic and pepper with broccoli, cauliflower and chinese cabbage

**29. Pad puk :**

stir-fried combination vegetable with oyster sauce

**30. Pad nongkhai :**

stir-fried with sweet chili paste cashew, broccoli and capsicum

**31. Pad piaowan :**

stir-fried carrot, pine apple, onion, tomato, snow pea, baby corn, mushroom and capsicum

**32. Pad cha :**

stir-fried with lemon grass, onion, lime leaves, egg plant, capsicum and sweet basil

**33. Pad ped :**

stir-fried thai herb with green bean, carrot, onion, and capsicum in our home made red curry paste

**34. Pad satay sauce :**

stir-fried mixed seasonal vegetable tossed with home made peanut sauce

**35. Pad kana :**

stir-fried chinese broccoli with garlic, chili and soy bean

**36. Asian green :**

stir-fried Asian green vegetable, tofu and garlic

# NOODLE MENU

(gluten free option)

with vegetable	17.90
With chicken, beef or pork	18.90
With prawns	20.90

With mixed seafood (scallop, prawn and calamari)	22.90
With duck	24.90

## 37. Pad se ewe :

stir-fried flat noodle, egg, Chinese broccoli, broccoli and spring onion with black bean sauce

## 38. Pad Thai :

stir-fried rice stick noodle, egg, Chinese cabbage, cauliflower, spring onion and roast peanut

## 39. Pad kimao :

stir-fried flat noodle with garlic chili, green bean, capsicum, onion and sweet basil

## 40. Hok kien noodle :

stir-fried egg noodles with, chinese broccoli, broccoli and spring onion

## 41. Hok kien basil :

stir-fried egg noodles with garlic, chilli, green bean, capsicum, onion and sweet basil

# FISH 30.90

[gluten free option]

Choice of whole Barramundi, whole Snapper and basa fillet

**42. Hor mok pla :**

Steam fillet fish marinated in coconut milk , egg and red curry paste cooked with vegetable (gluten free available)

**43. Pla lard khing :**

Deep fried or steam whole fish or fillet fish with ginger sauce (gluten free available)

**44. Pla sum rod :**

Deep fried o steam whole fish or fillet fish with Thai sweet and sour sauce

**45. Thai Herb fish :**

Deep fried whole fish or fillet top with aromatic Thai herbs , shred coconut and Nongkhai special tangy tamarind sauce (gluten free available)

**46. Crispy Rockling in black pepper :**

Deep fried rockling fish fillet then cooked with garlic & black pepper sauce

**47. Golden curry Soft shell Crab :**

Deep fried soft shell crab and stir fried and presented with baby corn, red capsicum, snow pea and onion in a special mild golden curry (Fish fillet available)