Noodle & Rice

Once Again's Noodle 39
Egg noodle, duck, egg, wood ear mushroom, kailan, bean sprout, secret mushroom sauce

Char Kway Teow with Chicken 32
Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko

Vegetarian Fried Rice *V, GF* 28
Egg, tofu, vegetables

Once Again's Fried Rice 35
Egg, vegetables, king prawn (I)

Jasmine Rice 7

Coconut Rice 9

Roti (2 pcs) 9

Kids

Chicken Karaage 14
Jasmine rice, peanut sauce

Kid's Fried Rice 14
Prawn (I), egg

Chicken Satay *GF* 14
Jasmine rice, peanut sauce

Desserts

Lemongrass & Kaffir Lime Coconut Pudding *VG, GF* 15
Mango purée

Sticky Rice with Caramel Custard *GF* 18

Chocolate Fondant 18
Butterscotch, vanilla ice cream

Thai Tea Crème Brûlée 18
Salted caramel ice cream

Our food is full of bold flavours
and crafted with unexpected twists.
Each dish is a fresh take on the flavours you love,
making you want to come back "Once Again".

10 Kurrawyba Ave, Terrigal NSW 2260
0452 445 249
onceagainterrigal@gmail.com
onceagainterrigal
Once Again Terrigal - Asian Eatery
www.onceagain.com.au

Once Again
Asian Eatery

"Inspired by the Asian dining culture of communal meals,
our menu is designed to be shared among the table for you to
experience the playful flavours of our dishes"

Banquet

A menu made for sharing and savouring together

The Feed

$73 per person · minimum 2 people

Honey Miso & Ginger Cured Tuna (M)

Miang Goong *GF*
Prawn (I), tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

Isan Wagyu Beef Skewers *GF*
Roasted rice, tamarind nahm jim jeaw

Pork Dumplings
Homemade sauce and chilli oil

Korean Popcorn Cauliflower *VG*
Nuggets of crispy cauliflower with sweet, tangy, spicy sauce

BBQ Honey Pork (Char Siu Pork)
Steamed Asian greens, homemade sauce with chilli

Jasmine Rice

The Feast

$68 per person · minimum 4 people

Kingfish Ceviche (A) *GF*
Avocado, salmon caviar, sesame rice cracker

Isan Wagyu Beef Skewers *GF*
Roasted rice, tamarind nahm jim jeaw

Kamer Wagyu Beef Cubes Pepper Sauce
Wok-fried with Kampot red pepper, broccoli, capsicum, onion

King Prawns & Citrus Herb Salad (I) *GF*
Aromatic herbs, cucumber, pomelo, cashew nuts, house dressing

Roast Duck Breast Red Curry *GF*
Charred pineapple, lychees, cherry tomato

Asian Greens & Shiitake Mushroom *VG*

Char Kway Teow with Chicken
Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko

Jasmine Rice

We recommend The Feast for groups of 8 or more, so everyone can enjoy their meal together.

Bites to Begin

Oyster (Limited, Fri–Sun only) (A) *GF*
Nahm jim, coriander & chilli
Half dozen 32 / Full dozen 60

Kingfish Ceviche (2 pcs) (A) *GF* 20
Avocado, salmon caviar, sesame rice cracker

Scallop (2 pcs) (I) *GF* 20
Seared scallop, curried pomme purée, chilli oil

Miang Goong (2 pcs) *GF* 19
Prawn (I), tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

Mushroom Miang Kham (2 pcs) *VG, GF* 18
Crispy mushroom, tamarind caramel, peanut, lime, ginger, betel leaf

Wagyu Beef Skewers (2 pcs) *GF* 20
Roasted rice, tamarind nahm jim jeaw

Isan Sausage (3 pcs) 20
Fermented pork and rice sausage

Honey Miso & Ginger Cured Tuna (M) 28

A Bit More Bites

School Prawn (A) 20
Fried school prawn, Tom Yum mayo

Vietnamese Shrimp on Sugar Cane (4 pcs) (I) 22
Fried shrimp wrapped around sweet sugar cane, coated with coconut strips, plum sauce

Prawn & Scallop Ocean Bag (4 pcs) (I) 24
Plum sauce

Duck Rice Paper Roll (4 pcs) 22
BBQ duck, cucumber, pickled pineapple, spicy hoisin

Marinated Tofu Rice Paper Roll (4 pcs) *VG, GF* 22
Marinated tofu, spring onion, bean sprout, satay sauce

Salt & Pepper Tofu *VG, GF* 20
Fried semi-firm tofu, Phuket satay sauce

Asian Cucumber Salad *VG, GF* 20

Vegetable Spring Roll (4 pcs) *V* 20
Homemade sweet & chilli sauce

Korean Popcorn Cauliflower *VG* 20
Nuggets of crispy cauliflower with sweet, tangy, spicy sauce

Crispy Kabocha Karokke (4 pcs) *VG* 20
Golden panko-crusted Japanese pumpkin croquettes, plum sauce

Dumplings

5 pcs · Served in our homemade sauce and chilli oil

Pork Dumplings 24

Prawn Dumplings (I) 24

Kimchi Dumplings *VG* 24

Vegetarian Dumplings *VG* 24

Soup

Prawn Wontons in Supreme Broth (I) 26

Pork Wontons in Supreme Broth 26

Meat

Massaman *GF* 42
Grilled strip loin beef, aromatic curry with curry mashed potatoes, cashew nuts

Chiang Mai Pork Belly 40
Pork stew, ginger, pineapple

Roast Duck Breast Red Curry *GF* 39
Charred pineapple, lychees, cherry tomato

Tom Kha Chicken *GF* 32
Aromatic coconut broth with mushroom

Kung Pao Chicken 32
Batter-fried chicken, cashew nut, capsicum, shallot, dried chillies, Szechuan pepper

Kai Pad Khing 32
Stir-fried chicken, mixed mushrooms, ginger, shallot

Kamer Wagyu Beef Cubes Pepper Sauce 40
Wok-fried with Kampot red pepper, broccoli, capsicum, onion

Chinese Spiced Plum Duck *GF* 39
Steamed broccolini, pickled ginger

Roast Duck Breast with Chinese Orange Sauce 39

Banana Blossom & Roasted Duck Salad *GF* 40

Grilled Chicken Satay 35
Authentic Malaysian flavour served with roti & peanut satay sauce

Grilled Strip Loin Thai Beef Salad *GF* 39
Cucumber, tomato, mint, red onion, coriander with Thai dressing sauce

BBQ Honey Pork (Char Siu Pork) 36
Steamed Asian greens, homemade sauce with chilli

Sticky Sweet & Sour Pork Spare Ribs 38

Seafood

Whole Barramundi Tamarind Glaze (I) 60
Deep-fried deboned barramundi, water chestnuts, cashew nut, red date, makrut leaves, tamarind, palm sugar, roasted chilli

Snapper Fillet (A) 42
Wok-fried with ginger, shallot, fermented soybean

Steamed Red Emperor (M) *GF* 46
Clarified spicy tamarind & turmeric broth

Steamed Glacier 51 Toothfish Penang Curry (I) *GF* 46

Steamed Glacier 51 Toothfish with Plum, Ginger & Shallot (I) 46

Soft-Shell Crab Nam Ya Pla (I) 42

King Prawns & Citrus Herb Salad (I) *GF* 40
Aromatic herbs, cucumber, pomelo, cashew nuts, house dressing

King Prawns & Scallops Wok-Fried (I) 46
Mushroom, ginger, spring onion

Mực Xào (A) 38
Authentic Vietnamese squid stir-fry with pineapple, cucumber, onion, cherry tomato, capsicum, shallot

Vegetarian & Vegan

Tom Kha Tofu *VG, GF* 29
Aromatic coconut broth with soft tofu and mushroom

Kaeng Kamin Eggplant *VG, GF* 29
Homemade heritage fresh turmeric curry

Grilled Mushroom & Tofu Salad *VG, GF* 29
Lettuce, tomatoes, Asian herbs, roasted cashew nut

Wok-Fried Mixed Mushroom, Cloud Fungus & Braised Tofu *VG* 29

Wok-Tossed Tofu *V* 29
Battered soft tofu, egg, tomato, capsicum

Stir-Fried Eggplant *VG* 25
Fermented soybean, Thai basil

Asian Greens & Shiitake Mushroom *VG* 25

Sambal Garlic Broccolini *VG* 25

Dietary: V = Vegetarian, VG = Vegan, GF = Gluten Free
Seafood Origin: A = Australian, I = Imported, M = Mixed

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free.

10% surcharge applies on Sundays
15% surcharge applies on public holidays