

The background of the entire image is a black and gold marble pattern. The gold veins are irregular and flow across the black background, creating a luxurious and textured appearance.

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”*

Set Menu

A menu made for sharing and savouring together

The Feed

\$72 per person · minimum 2 people

Honey Miso & Ginger Cured Tuna GF

Miang Goong GF

Prawn, tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

Isan Wagyu Beef Skewers GF

Roasted rice, tamarind nahm jim jeaw

Pork Dumpling

Homemade sauce and chilli oil

Korean Popcorn Cauliflower VG

Nuggets of crispy cauliflower with sweet tangy spicy sauce

Kung Pao Chicken

Batter-fried chicken, cashew nut, capsicum, shallot, dried chillies, Szechuan pepper

Jasmine Rice

The Feast

\$66 per person · minimum 4 people

Kingfish Ceviche GF

Avocado, salmon caviar, sesame rice cracker

Mushroom Miang Kham VG, GF

Crispy mushroom, tamarind caramel, peanut, lime, ginger, betel leaf

Kamer Wagyu Beef Cubes Pepper Sauce

Wok-fried with Kampot red pepper, broccoli, capsicum, onion

Roast Duck Breast Red Curry GF

Charred pineapple, lychees, cherry tomato

Snapper Fillet

Wok-fried with Asian celery, shallot, fermented soybean

Char Kway Teow with Chicken

Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko

Asian Greens & Shiitake Mushroom

Jasmine rice

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

Bites to Begin

Oyster (Limited only Fri - Sun) GF

Nahm jim, coriander & chilli

- Half dozen

32

- Full dozen

60

Kingfish Ceviche (2 pcs) GF

Avocado, salmon caviar, sesame rice cracker

19

Scallop (2 pcs) GF

Seared scallop, curried pomme purée, chilli oil

19

Miang Goong (2 pcs) GF

Prawn, tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

19

Mushroom Miang Kham (2 pcs) VG, GF

Crispy mushroom, tamarind caramel, peanut, lime, ginger, betel leaf

18

Isan Wagyu Beef Skewers (2 pcs) GF

Roasted rice, tamarind nahm jim jeaw

20

Honey Miso & Ginger Cured Tuna (Limited) GF 28

Watermelon Salad VG, GF

20

A Bit More Bites

School Prawn

Fried school prawn, Tom Yum mayo

20

Vietnamese Shrimp on Sugar Cane (4 pcs)

Fried shrimp wrapped around sweet sugar cane, coated with coconut strips, plum sauce

22

Prawn & Scallop Ocean Bag (4 pcs)

Plum sauce

24

Duck Rice Paper Roll (4 pcs)

BBQ duck, cucumber, pickled pineapple, spicy hoisin

22

Marinated Tofu Rice Paper Roll (4 pcs) VG, GF 22

Marinated tofu, spring onion, bean sprout, satay sauce

Salt & Pepper Tofu VG, GF

Fried semi-firm tofu, Phuket satay sauce

20

Asian Cucumber Salad VG, GF

20

Vegetable Spring Roll (4 pcs) V

Homemade sweet & chilli sauce

18

Korean Popcorn Cauliflower VG

Nuggets of crispy cauliflower with sweet tangy spicy sauce

20

Dumplings

5pcs · Served in our homemade sauce and chilli oil

Pork Dumplings	23
Prawn Dumplings	23
Kimchi Dumplings VG	23
Vegetarian Dumplings VG	23

Soup

Prawn Wontons in Supreme Broth	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, soybean	

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
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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)	35
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Sticky Sweet & Sour Pork Spare Ribs	38
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Seafood

Whole Barramundi Tamarind Glaze	60
Deep-fried deboned barramundi, water chestnuts, cashew nuts, red dates, makrut leaves, tamarind, palm sugar, roasted chilli	

Snapper Fillet	42
Wok-fried with Asian celery, shallot, fermented soybean	

Steamed Glacier 51 Toothfish Penang Curry GF	46
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Steamed Glacier 51 Toothfish with Plum, Ginger & Shallot	46
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King Prawns & Citrus Herb Salad GF	40
Aromatic herbs, cucumber, pomelo or grapefruit, cashew nuts, house dressing	

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

Mực Xào	36
An authentic Vietnamese squid stir-fry with pineapple, cucumber, onion, cherry tomato, capsicum, and shallot	

Vegetarian & Vegan

Tom Kha Tofu VG, GF	28
Aromatic coconut broth with soft tofu and mushroom	

Kaeng Kamin Eggplant VG, GF	28
Homemade heritage fresh turmeric curry	

Grilled Mushroom & Tofu Salad VG, GF	28
Lettuce, tomatoes, Asian herbs, roasted cashew nut	

Wok-Fried Mixed Mushroom, Cloud Fungus & Braised Tofu VG	28
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Stir-Fried Eggplant VG	25
Fermented soybean, Thai basil	

Asian Greens & Shiitake Mushroom VG	25
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Sambal Garlic Broccolini 🌶️ VG	25
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V = Vegetarian, VG = Vegan, GF = Gluten Free

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

All card payments incurs a processing fee of 1.25%

Noodle & Rice

Once Again's Noodle

Egg noodle, duck, egg, wood ear mushroom, kailan, bean sprout, secret mushroom sauce

Char Kway Teow with Chicken

Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko

Vegetarian Fried Rice V

Egg, tofu, vegetables

Once Again's Fried Rice 🌶️

Egg, vegetables, king prawn

Jasmine Rice

Coconut Rice

Roti (2 pcs)

Kids

39 **Chicken Karaage** 13
Jasmine rice, peanut sauce

32 **Kid's Fried Rice** 13
Prawn, egg

28 **Chicken Satay GF** 13
Jasmine rice, peanut sauce

Desserts

35 **Sticky Rice with Caramel Custard GF** 18

7 **Coconut Panna Cotta VG, GF** 18
8 Seasonal fruits, mango sorbet

9 **Chocolate Fondant** 18
Butterscotch, vanilla ice cream

Thai Tea Crème Brûlée GF 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".*

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🍷 Once Again Terrigal - Asian Eatery

🌐 www.onceagain.com.au