

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.

SMALL TO START

Oyster (Limited only Thu - Sat) (GF) Green nahm jim, coriander & chilli - Half dozen - Full dozen	28 55
Kingfish Ceviche (2 pcs) (GF)  Avocado, salmon caviar, sesame rice cracker	18
Scallop (2 pcs) (GF) Seared scallop, curried pome purée, chilli oil	18
Miang Goong (2 pcs) (GF) Ground Peanut, lime, ginger, coconut, tamarind caramel, betel leaf	18
School Prawn Fried school prawn, Tom yum mayo	18
Pork Dumplings (5 pcs) Homemade sauce & chilli oil	22
Prawn Dumplings (5 pcs) Homemade sauce & chilli oil	22
Duck Rice Paper Roll (4 pcs) BBQ duck, cucumber, pickled pineapple, spicy hoisin	22
Marinated Tofu Rice Paper Roll (4 pcs) (GF) (VG) Marinated tofu, spring onion, bean sprout, satay sauce	22
Mushroom Miang Kham (2 pcs) (GF) (VG) Crispy mushroom, tamarind caramel, peanut, lime, ginger, betel leaf	17
Salt & Pepper Tofu (GF) (VG) Fried semi-firm tofu, Phuket satay sauce	20
Vegetable Spring Roll (4 pcs) (V) Homemade sweet & chilli sauce	18
Korean Popcorn Cauliflower (VG)  Nuggets of crispy cauliflower coated in a sweet, tangy, spicy sauce	20
Kimchi Dumplings (5 pcs) (VG) Homemade sauce & chilli oil	22
Vegetarian Dumpling (5 pcs) (VG) Homemade sauce & chilli oil	22

SOUP

Prawn Wontons in Supreme Broth	25
Pork Wontons in Supreme Broth	25
Tom Yum Goong (GF) 	28

MEAT

12-hours Aromatic Braised Beef Brisket Fragrant herb, bean sprout and peanut	40
Massaman (GF) Grilled strip loin beef, aromatic fragrant curry with mashed potatoes curry, cashew nut	40
Chiang Mai Pork Belly  Pork stew, ginger, pineapple	40
Roast Duck Breast Red Curry (GF)  Charred pineapple, lychees, cherry tomato	38
Tom Kha Chicken (GF) Aromatic coconut broth with mushroom	29
Kung Pao Chicken  Cashew nut, capsicum, shallot, dried chillies, Szechuan pepper	29
Kamer Wagyu Beef Cubes Pepper Sauce Wok-fried with Kampot red pepper, broccoli, capsicum, onion	38
Chinese Spiced Plum Duck Steamed broccolini, pickled ginger	38
Roast Duck Breast with Chinese Orange Sauce	38
Grilled Chicken Satay Authentic Malaysian flavour served with roti & peanut satay sauce	32
Grilled Thai Strip Loin Beef Salad (GF)  Cucumber, tomato, mint, red onion, coriander with Thai dressing sauce	38
BBQ Honey Pork Steamed chinese broccoli, homemade sauce with chilli	32

SEAFOOD

Whole Barramundi	55
Deep fried deboned barramundi, pickled garlic, pineapple, cucumber, cherry tomato, sweet and sour sauce	
Snapper Fillet	40
Wok fried with celery, shallot, fermented soybean.	
Steamed Glacier 51 Toothfish Penang Curry (GF)	40
Steamed Glacier 51 Toothfish with Plum, Ginger, and Shallot	40
King Prawns & Scallops Wok-fried	42
Mushroom, ginger, spring onions	

VEGETARIAN & VEGAN

Tom Kha Tofu (GF) (VG)	28
Aromatic coconut broth with soft tofu and mushroom	
Kaeng Kamin Eggplant (GF) (VG)	28
Homemade heritage fresh turmeric curry	
Grilled Mushroom & Tofu Salad (GF) (VG)	28
Lettuce, tomatoes, asian herbs, roasted cashew nut	
Wok Fried Mixed Mushroom, Cloud Fungus, & Braised Tofu (VG)	28
Stir-fried Eggplant (VG)	25
Asian Greens & Shiitake Mushroom (VG)	25

NOODLE & RICE

Once Again's Noodle	38
Egg noodle, duck, egg, wood ear mushroom, kailan, bean sprouts, secret mushroom sauce	
Laksa (V)	
Spicy creamy coconut soup with egg noodle, fried onion, shallot, bean sprout, bok choy.	
- Chicken	30
- King prawn	35
- Tofu	30
Vegetarian Fried Rice (GF) (V)	25
Egg, tofu, vegetable	
Jasmine Rice	6
Coconut Rice	7
Roti (2 pcs)	7

KIDS

Chicken Karaage (GF)	12
Jasmine rice, peanut sauce	
Kid's Fried Rice (GF)	12
Prawn, Egg	
Chicken Satay (GF)	12
Jasmine rice, peanut sauce	

DESSERTS

Sticky Rice with Caramel Custard (GF)	18
Coconut Panna Cotta (GF) (VG)	18
Seasonal fruits, mango sorbet	
Chocolate Fondant	18
Butterscotch, vanilla ice cream	

Groups of 8 or more guests are recommended to select one of two set menu options.

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%

V = Vegetarian
VG = Vegan
GF = Gluten free

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