

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

Laksa 🌶️ *GF*
Spicy creamy coconut soup with egg noodle, fried onion, shallot, bean sprout, bok choy

- **Chicken** 32

- **King Prawn** 35

- **Tofu** *V* 30

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

Once Again's Fried Rice 🌶️ 35
Egg, vegetables, king prawn

Jasmine Rice 7

Coconut Rice 8

Roti (2 pcs) 9

Kids

Chicken Karaage 13
Jasmine rice, peanut sauce

Kid's Fried Rice 13
Prawn, egg

Chicken Satay *GF* 13
Jasmine rice, peanut sauce

Desserts

Sticky Rice with Caramel Custard *GF* 18

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

Chocolate Fondant 18
Butterscotch, vanilla ice cream

Once Again
Asian Eatery

*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”.*

*“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”*

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📷 onceagainterrigal



Once Again Terrigal - Asian Eatery



www.onceagain.com.au

Set Menu

Minimum 4 people · Design for sharing

The Feed

\$60 per person

Scallop GF

Seared scallop, curried pomme purée, chilli oil

Mushroom Miang Kham GF

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

Roast Duck Breast Red Curry 🌶️ GF

Charred pineapple, lychees, cherry tomato

Kamer Wagyu Beef Cubes Pepper Sauce

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

BBQ Honey Pork (Char Siu Pork)

Char Kway Teow with Chicken

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

Jasmine Rice



The Feast

\$72 per person

Kingfish Ceviche 🌶️ GF

Avocado, salmon caviar, sesame rice cracker

Pork Dumplings

Homemade sauce & chilli oil

Miang Goong GF

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

Kung Pao Chicken 🌶️

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

Chiang Mai Pork Belly 🌶️

Pork stew, ginger, pineapple

Snapper Fillet

Wok-fried with Asian celery, shallot, fermented soybean

Once Again's Noodle

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

Asian Greens & Shiitake Mushroom

Jasmine rice

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

Bite to Begins

Oyster (Limited only Fri - Sun) GF

Nahm jim, coriander & chilli

- Half dozen

30

- Full dozen

58

Kingfish Ceviche (2 pcs) 🌶️ GF

19

Avocado, salmon caviar, sesame rice cracker

Scallop (2 pcs) GF

19

Seared scallop, curried pomme purée, chilli oil

Miang Goong (2 pcs) GF

19

Prawn, 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

Honey Miso & Ginger Cured Tuna (Limited) GF

26

A Bit More Bites

School Prawn

20

Fried school prawn, Tom Yum mayo

Vietnamese Shrimp on Sugar Cane (4 pcs)

22

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

Prawn & Scallop Ocean Bag (4 pcs)

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

18

Homemade sweet & chilli sauce

Korean Popcorn Cauliflower 🌶️ VG

20

Nuggets of crispy cauliflower with sweet tangy spicy sauce

Dumplings

5pcs · Served in our homemade sauce and chilli oil

Pork Dumplings

22

Prawn Dumplings

22

Kimchi Dumplings VG

22

Vegetarian Dumplings VG

22

Soup

Prawn Wontons in Supreme Broth

25

Pork Wontons in Supreme Broth

25

Meat

Massaman GF

40

Grilled strip loin beef, aromatic curry with curry mashed potatoes, cashew nut

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

30

Aromatic coconut broth with mushroom

Kung Pao Chicken 🌶️

30

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

39

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

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

Sticky Sweet & Sour Pork Spare Ribs

38

Seafood

Whole Barramundi

58

Deep-fried deboned barramundi, pickled garlic, pineapple, cucumber, cherry tomato, sweet and sour sauce

Snapper Fillet

40

Wok-fried with Asian celery, shallot, fermented soybean

Steamed Glacier 51 Toothfish Penang Curry GF

44

Steamed Glacier 51 Toothfish with Plum, Ginger & Shallot

44

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 Hấp 🌶️ GF

35

Vietnamese-style steamed squid, soy, ginger, spring onion

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

Stir-Fried Eggplant VG

25

Fermented soybean, Thai basil

Asian Greens & Shiitake Mushroom VG

25

Sambal Garlic Broccolini 🌶️ VG

25

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%