#### Noodle & Rice Kids Once Again's Noodle 13 Chicken Karaage Egg noodle, duck, egg, wood ear mushroom, Jasmine rice, peanut sauce kailan, bean sprout, secret mushroom sauce **Kid's Fried Rice** 13 Char Kway Teow with Chicken 32 Prawn, egg Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko Chicken Satay GF Jasmine rice, peanut sauce Laksa 🤳 GF Spicy creamy coconut soup with egg noodle, fried onion, shallot, bean sprout, bok choy **Desserts** 32 - Chicken - King Prawn 35 30 Sticky Rice with Caramel Custard GF - Tofu V 18 **Vegetarian Fried Rice** *V* 28 Coconut Panna Cotta VG, GF 18 Egg, tofu, vegetables Seasonal fruits, mango sorbet Once Again's Fried Rice **Chocolate Fondant** 35 18 Egg, vegetables, king prawn Butterscotch, vanilla ice cream **Jasmine Rice**

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".

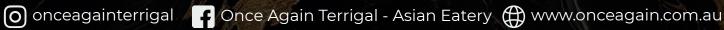
10 Kurrawyba Ave, Terrigal NSW 2260

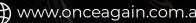
0452 445 249

**Coconut Rice** 

Roti (2 pcs)

onceagainterrigal@gmail.com





mee Again Eat

"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

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 J 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 J 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) J 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 18 Mushroom Miang Kham (2 pcs) VG, GF Crispy mushroom, tamarind caramel,

peanut, lime, ginger, betel leaf	
Honey Miso & Ginger Cured Tuna (Limited) GF	26
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
<b>Duck Rice Paper Roll</b> (4 pcs) BBQ duck, cucumber, pickled pineapple, spicy hoisin	22
Marinated Tofu Rice Paper Roll (4 pcs) VG, GF Marinated tofu, spring onion, bean sprout, satay sauce	22
Salt & Pepper Tofu VG, GF Fried semi-firm tofu, Phuket satay sauce	20
Asian Cucumber Salad 🥒 VG, GF	20
<b>Vegetable Spring Roll</b> (4 pcs) <i>V</i> Homemade sweet & chilli sauce	18
Korean Popcorn Cauliflower J VG Nuggets of crispy cauliflower with sweet tangy spicy saud	20 ce

# **Dumplings**

Soup	
Vegetarian Dumplings VG	22
Kimchi Dumplings VG	22
Prawn Dumplings	22
Pork Dumplings	22
5pcs · Served in our homemade sauce and chilli oil	

25

25

**Prawn Wontons in Supreme Broth** 

Pork Wontons in Supreme Broth

Meat	
Massaman <i>GF</i> Grilled strip loin beef, aromatic curry with curry mashed potatoes, cashew nut	40
Chiang Mai Pork Belly J Pork stew, ginger, pineapple	40
Roast Duck Breast Red Curry J GF Charred pineapple, lychees, cherry tomato	39
<b>Tom Kha Chicken</b> <i>GF</i> Aromatic coconut broth with mushroom	30
Kung Pao Chicken J Batter-fried chicken, cashew nut, capsicum, shallot, dried chillies, Szechuan pepper	30
Kai Pad Khing Stir-fried chicken, mixed mushrooms, ginger, shallot, soyb	32 ean
Kamer Wagyu Beef Cubes Pepper Sauce Wok-fried with Kampot red pepper, broccoli, capsicum, or	39 nion
Chinese Spiced Plum Duck GF Steamed broccolini, pickled ginger	39
Roast Duck Breast with Chinese Orange Sauce	39
Grilled Chicken Satay Authentic Malaysian flavour served with roti & peanut satay sa	35 auce
Grilled Strip Loin Thai Beef Salad J GF Cucumber, tomato, mint, red onion, coriander with Thai dressing sauce	39
BBQ Honey Pork (Char Siu Pork)	35
Sticky Sweet & Sour Pork Spare Ribs	38

Seafood	
Whole Barramundi Deep-fried deboned barramundi, pickled garlic, pineapple, cucumber, cherry tomato, sweet and sour sauc	58 e
Snapper Fillet Wok-fried with Asian celery, shallot, fermented soybean	40
Steamed Glacier 51 Toothfish Penang Curry GF	44
Steamed Glacier 51 Toothfish with Plum, Ginger & Shallot	44
King Prawns & Citrus Herb Salad <i>GF</i> Aromatic herbs, cucumber, pomelo or grapefruit, cashew nuts, house dressing	40
King Prawns & Scallops Wok-Fried Mushroom, ginger, spring onion	46
Mực Hấp → GF Vietnamese-style steamed squid, soy, ginger, spring onion	35 1
Vegetarian & Vegan	
<b>Tom Kha Tofu</b> <i>VG</i> , <i>GF</i> Aromatic coconut broth with soft tofu and mushroom	28
Kaeng Kamin Eggplant VG, GF Homemade heritage fresh turmeric curry	28
<b>Grilled Mushroom &amp; Tofu Salad</b> <i>VG</i> , <i>GF</i> Lettuce, tomatoes, Asian herbs, roasted cashew nut	28
14/1 5: 14/1 14/1 61 15	-

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

25

Asian Greens & Shiitake Mushroom VG 25 Sambal Garlic Broccolini J VG 25

Stir-Fried Eggplant VG

Fermented soybean, Thai basil

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%