



Thank you for dining at
Nongkhai Thai Restaurant.

We hope you enjoy your dining experience with us.
Please let our staff know if you have any dietary concerns
and we will do our best to accommodate them.

All of our main meals are individually prepared when ordered,
so please allow extra time during busy periods
for dishes to be served.

For groups larger than 10 people, we recommend a banquet option,
as individual meals are not always able to all be brought out at the same time,
especially during busy periods.

For vegetarians, we have the option of using a vegetable-based oyster sauce in our stir-fry dishes.
Please let our staff know when ordering if you would like to
substitute this for our standard oyster sauce.

Gluten free dishes are marked through the menu
where a dish is available as a gluten free option.

Soup




Entrée



- 1. Thai bean curd soup** 9.9
with minced pork, fried bean curd and vegetables
- 2. Thom yum soup** 9.9
with chicken 10.9
with king prawns 10.9
- 3. Thom ka soup** 9.9
spicy Thai hot and sour in coconut milk
with chicken 10.9
with king prawns 10.9
- 4. Thom yum talay** 11.9
spicy Thai hot and sour with mixed seafood
- 5. Por pai nor (6 per serve)** 7.9
Thai spring roll with minced pork served with home-made sweet and sour sauce
- 6. Por pai ped (4 per serve)** 16.9
Thai spring roll duck with vegetable served with sweet and sour sauce
- 7. Curry Puffs (4 per serve)** 7.9
minced chicken, potato, onion, cooked in curry powder served with home-made sweet and sour sauce
- 8. Goong hom pla (4 per serve)** 9.9
deep fried marinated king prawns in puff pastry served with home-made sweet and sour sauce
- 9. Tod mun pla (4 per serve)** 9.9
Thai fish cake served with home-made sweet and sour sauce
- 10. Mixed Entrée (2 of each)** 16.9
a combination of Curry Puffs, Spring Rolls, Prawn Spring Rolls and Thai Fish Cakes
- 11. Satay (6 per serve)** 16.9
Thai style satay is one of the most popular Thai dishes consisting of marinated charcoal grilled chicken in coconut milk topped with satay powder home-made peanut sauce
- 12. Moo tod (4 per serve)** 16.9
Deep fried pork skewer cooked with BBQ flavor served with sweet and sour sauce



Salad

 All salads are **Gluten Free**

- | | | |
|-------------------------|---|-------------|
| 13. Som Tum | Spicy and sour green papaya salad mixed with lemon, tomato and peanuts | |
| | <i>With Chicken</i> | 17.9 |
| | <i>With Prawns</i> | 19.9 |
| | <i>With Mixed Seafood (prawns and calamari)</i> | 21.9 |
| 14. Nur num tok | Grilled beef salad with onion, chili, lemon juice and mint | 16.9 |
| 15. Nam zod | Spicy minced pork salad with ginger, roasted peanuts and lemon juice | 16.9 |
| 16. Larp gai | Spicy minced chicken salad, onion, chili, mint and lemon juice | 16.9 |
| 17. Yum pla murg | Thai style warm calamari with mint salad | 16.9 |
| 18. Yum talay | Prawns and calamari cooked in lemon juice, onion, chili paste and mint salad with cashew nuts | 16.9 |

Charcoal Grilled

- | | | |
|----------------------|---|--------------|
| 19. Gai Yang | Charcoal grilled, marinated chicken fillets in honey, garlic, pepper, lemon grass | 20.90 |
| 20. Moor Yang | Charcoal grilled, marinated pork filets in honey, pepper, lemon grass | 20.90 |




Main Course

Curry

The most important ingredient in Thai curries is the curry paste. Our traditional Thai curry paste is home made from fresh herbs and spices and achieves a unique and subtle flavour. You determine the strength of the curry: **hot, medium or mild.**

Choices of

with Chicken, Beef or Pork	22.90
with King Prawns or Lamb	24.90
with Mixed Seafood (Prawns & Calamari)	26.90
with Duck	26.90

 All curries are **Gluten Free**

21. Gang dang

Traditional Thai curry made from red curry paste, cooked in coconut milk and vegetables

22. Gang keen whan

Traditional Thai curry made from green curry paste, coked in coconut milk and vegetables

23. Gang Pett Ped Yang

Traditional Thai roast duck red curry with cherry tomato, potato, carrot, basil, pineapple and lime leaf

24. Mussaman curry

A smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts

25. Panang curry


Thai sweet curry cooked in thick coconut milk and lime leaf





Fish

We serve *whole fresh Barramundi* or *Barramundi fillets*

26. **Hor mok pla (fillets only)**  **Gluten Free** **33.90**
Steamed fillet fish marinated in coconut milk and curry paste, cooked with vegetables
27. **Crispy Barramundi in Black Pepper** **33.90**
Deep fried Barramundi fillets cooked with garlic and black pepper sauce
28. **Pla lard khing** **33.90**
Deep fried or steamed whole fish or fillets with ginger sauce and vegetables
29. **Pla sum rod** **33.90**
Deep fried or steamed whole fish or fillets with Thai sweet and sour sauce and vegetables



Claypot

30. **Ob mo din**
Bean thread noodles in claypot with onion and ginger
with Chicken **20.9**
with King Prawns **22.9**
with Mixed Seafood (Prawns & Calamari) **24.9**

Stirfry

Choices of

with Chicken, Beef or Pork	22.90
with King Prawns or Lamb	24.90
with Mixed Seafood (Prawns & Calamari)	26.90
with Duck	26.90

31. Pad bai gapoa

Stir-fried with garlic, chili, onion, green bean, red capsicum and sweet basil
with **Crispy Chicken / Crispy Fish / Crispy Pork** **26.9**

32. Pad khing

Stir-fried with ginger, onion, seasonal vegetables and black bean sauce

33. Pad mad mamuang hima pan

Stir-fried cashew nuts and onion cooked in a dark mushroom soy sauce

34. Pad gratiam pik tai

Stir-fried garlic and pepper with vegetables

35. Pad puk

Stir-fried combination seasonal vegetables with oyster sauce

36. Pad num pik poaw

Stir-fried mushrooms, baby corn cooked in sweet chili paste

37. Pad Piowan

Stir-fried carrot, pineapple, broccoli and onion with sweet and sour sauce

38. Pad ma kham piak

Stir-fried with a spicy tamarind sauce served on sizzling plate **28.9**

39. Pad Nongkhai

Stir fried with sweet chili paste, cashew nuts and broccoli (contains traces of anchovies)

40. Pad Cha

Stir-fried with lemongrass, onions, kaffir lime leaves, eggplant, chili and sweet basil



Noodles



Choices of

with Chicken, Beef or Pork	22.90
with King Prawns or Lamb	24.90
with Mixed Seafood (Prawns & Calamari)	26.90
with Duck	26.90

41. Pad se ewe

Stir-fried rice stick noodles and vegetables cooked with soy sauce

42. Pad Thai



Gluten Free

Stir-fried rice stick noodles, egg, roasted peanuts and vegetables with lemon juice with **Crispy Chicken / Crispy Fish** **26.9**

43. Pad Ki Mau

Stir-fried rice stick noodles with garlic, vegetables, chili and sweet basil

44. Hokkien Oyster Sauce

Stir-fried Hokkien noodles with combination of vegetables cooked with oyster sauce

45. Hokkien Bai Gapao

Stir-fried Hokkien noodles with green beans, capsicum, garlic, onion, chili and sweet basil

Rice



46. Koa pad

Thai fried rice with tomato, onion and egg

with **chicken, Beef or Pork**

with **King Prawns**

22.9

22.9

47. Koa pad talay

Thai fried rice with pineapple, onion, egg with king prawns and calamari

23.9

48. Koa poa (per person)

Thai steamed aromatic rice

4.0

49. Coconut rice (per person)

5.0



50. Roti bread (2 pieces per serve)

Served with a peanut sauce

8.9


VEGETABLE DISHES

Soup

51. **Thai bean curd soup** 8.9
with mushrooms, fried bean curd and vegetables
52. **Thom yum puk soup**  **Gluten Free** 8.9
Spicy Thai hot and sour with mushrooms and mixed vegetables
53. **Thom ka puk soup**  **Gluten Free** 8.9
Spicy Thai hot and sour in coconut milk with mushrooms and mixed vegetables







Entree

54. **Por pai puk (6 per serve)** 7.9
Thai spring rolls with vegetables
55. **Curry Puffs (4 per serve)** 7.9
Vegetarian curry puffs
56. **Yum Toa Fu**  **Gluten Free** 16.9
Deep fried bean curd with chili, lemon juice and mint salad



Main



57. **Gang dang puk**  **Gluten Free** 21.90
Traditional Thai curry made from red curry paste, cooked in coconut milk
Vegetables and bean curd
58. **Gang keen whan puk**  **Gluten Free** 21.90
Traditional Thai curry made from green curry paste, cooked in
coconut milk and vegetables
59. **Mussaman curry**  **Gluten Free** 21.90
A smooth and gentle curry cooked in coconut milk with vegetables,
potato, onion and roasted peanuts
60. **Puk puk** 21.90
Stir-fried combination vegetables with oyster sauce
61. **Pad khing toa fu** 21.90
Stir-fried bean curd with ginger, onion & mushrooms
62. **Pad bai gapoa puk** 21.90
Stir-fried mixed vegetables with garlic, chili and sweet basil
63. **Pad Thai**  **Gluten Free** 21.90
Stir-fried rice stick noodles, roasted peanuts and vegetables
with lemon juice (*with or without egg*)
64. **Pad se ewe** 21.90
Stir-fried rice stick noodles, egg and vegetables cooked with soy sauce
65. **Pad Ki Mau** 21.90
Stir-fried rice stick noodles with garlic, vegetables, chili and sweet basil
66. **Koa pad puk** 21.90
Thai fried rice with vegetables (*with or without egg*)

BANQUET MENU

All banquets are served with jasmine rice. Dish substitution is also possible.

Set Menu A

2 people / \$40 per person

Entrée

Por pai nor *(2 per person)*

Thai spring rolls with meat or with vegetables

Yum pla murg

Thai style warm calamari with mint salad, onion and lemon juice

Main

Mussaman Gai

A smooth and gentle curry cooked in coconut milk with chicken, potato, onion and roasted peanuts

Pud bai gapoa nur

Stir-fry with garlic, chili, sweet basil and beef

Dessert

Banana fritter

with vanilla ice cream

BANQUET MENU

All banquets are served with jasmine rice. Dish substitution is also possible.

Set Menu B

4 people or more people / \$50 per person

Soup

Thom ka or Thom yum
with chicken or king prawns

Entree

Curry Puffs *(2 per person)*
minced chicken, potato, onion,
cooked with curry powder in puff
pastry served with homemade
sweet and sour sauce

Satay Gai *(2 per person)*
Thai satay chicken with peanut
sauce

Yum pla murg
Thai style warm calamari with mint,
salad, onion and lemon juice

Main

Panang Gai
Thai sweet curry cooked in thick
coconut milk and lime leaf with chicken

Pud bai gapoa Goong
stir-fried with garlic, chili, sweet basil
and king prawns

Pud puk Nur
stir-fry combination vegetables
with beef

Moo yang
charcoal grilled, marinated pork fillets

Dessert

Banana fritter
with vanilla ice cream

