

NOODLES

- With Vegetables 15.90
- With Chicken, Beef or Pork 16.90
- With King Prawns 19.90
- With Mixed Seafood (prawns & calamari) 21.90
- With Duck 23.90

- 41. Pad se ewe**
Stir-fried flat rice noodles, egg and vegetables cooked with soy sauce
- 42. Pad Thai (GF)**
Stir-fried rice stick noodles, egg, roasted peanuts and vegetables with lemon juice
- 43. Pad Ki Mau**
Stir-fried flat rice noodles with garlic, vegetables, chilli and sweet basil
- 44. Hokkien noodle**
Stir-fried egg noodles with Chinese broccoli, broccoli and spring onion
- 45. Hokkien basil**
Stir-fried egg noodles with garlic, chilli, green bean, capsicum, onion and sweet basil

RICE

- 46. Koa pad**
 - With Vegetables 14.90
 - With chicken, beef or pork 15.90
 - With tomato, onion and egg 17.90
- 47. Koa pad talay** 17.90
Thai fried rice with pineapple, onion, egg with king prawns and calamari
- 48. Koa Pud Tom Yum**
 - Thai fried rice with tom yum paste, onion, tomato, mushroom and lime leaf
 - With Vegetables 14.90
 - With chicken, beef or pork 15.90
 - With king prawns 17.90
 - With mixed seafood 17.90
- 49. Koa poa** 3.00
Thai steamed aromatic rice
- 50. Coconut rice** 5.00
- 51. Roti bread (2 pieces per serve)** 6.90
Served with a peanut sauce

DISH EXTRAS

- Tofu or Vegetable 3.00
- Cashew Nuts 3.00
- Peanut Sauce 2.00
- Prawn (each) 2.00
- Chicken, Beef or Pork 3.00



All prices include GST | Licenced & BYO (wine only)
Mild to spicy dishes available
Please ask our friendly staff for more or less spice
Open for Dinner Wednesday to Monday from 5.30pm
Special lunch and function bookings are available by appointment, No added MSG
Gluten free dishes as marked (GF)



Nongkhai

Thai Restaurant



Open for Dinner Wed-Mon from 5.30pm
(Closed Tuesday)

9374 4244

366 Pascoe Vale Road, Strathmore 3041

www.nongkhaitai.com.au

Order online! order.nongkhaitai.com.au

SOUP

1. **Thom yum soup (GF)** **8.90**
Spicy Thai hot and sour

With Vegetables	8.90
With Chicken	8.90
With king prawns	9.90
2. **Thom ka soup (GF)**
Spicy Thai hot and sour in coconut milk

With Vegetables	8.90
With Chicken	8.90
With king prawns	9.90
3. **Thom yum talay (GF)** **10.90**
Spicy Thai hot and sour with mixed seafood and sweet basil

ENTREE

4. **Por pal nor (6 per serve)**
Home made Thai spring roll served with a home-made sweet and sour sauce

With Vegetables	6.90
With Pork	6.90
5. **Curry Puffs (4 per serve)**
Minced chicken, potato, onion, cooked in curry powder and our pastry served with home-made sweet and sour sauce

With Vegetables	6.90
With Chicken	6.90
6. **Goong hom pla (4 per serve) GF** **9.90**
Deep fried marinated king prawns in puff pastry served with home-made sweet and sour sauce
7. **Tod mun pla (4 per serve)** **9.90**
Home-made Thai fish cake served with home made sweet and sour sauce
8. **Mixed Entree** **16.90**
Mixture of four appetisers, with two (2) each of Thai Spring roll, Curry puffs, Goong hom pla and Thai fish cakes
9. **Duck Pancake** **12.90**
Roast duck breast, cucumber, carrot, coriander and leak wrapped in house made rosemary pancake served with home made sauce (2 per serve)
10. **Chicken Satay (6 per serve)** **13.90**
Thai style satay is one of the most popular Thai dishes consisting of marinated pieces of charcoal grilled chicken thigh fillets in coconut milk with satay powder topped with home-made peanut sauce

SALADS

11. **Nur num tok (GF)** **13.90**
Grilled beef salad with onion, chilli, lemon juice and mint

12. **Nam Zod (GF)** **13.90**
Spicy minced pork salad with ginger, roasted peanuts and lemon juice
13. **Larp gai (GF)** **13.90**
Spicy minced chicken salad with onion, chilli, mint and lemon juice
14. **Papaya salad (GF)** **18.90**
A Thai favourite Papaya salad with soft shell crab
15. **Yum talay (GF)** **16.90**
Prawns, calamari cooked in lemon juice, onion, chilli paste and mint salad with cashew nuts

CURRY

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|--|-------|
| With Vegetables | 15.90 |
| With Chicken, Beef or Pork | 16.90 |
| With King Prawns | 19.90 |
| With Mixed Seafood (prawns & calamari) | 21.90 |
| With Duck | 23.90 |
16. **Gang dang (GF)**
Traditional Thai curry made from red curry paste, cooked in coconut milk and vegetables
 17. **Gang Pett Ped Yang (GF)** **23.90**
Traditional Thai roast duck red curry with cherry tomato, potato, carrot, basil, pineapple, lime leaf and lychees
 18. **Gang keon whan (GF)**
Traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables
 19. **Panang curry (GF)**
Thai sweet curry cooked in thick coconut milk and lime leaf
 20. **Mussaman curry (GF)**
A smooth and gentle curry cooked in coconut milk with potato, carrot, onion and roasted peanuts
 21. **Mussaman lamb shank (GF)** **23.90**
12-Hour slow cooked lamb on the bone. Cooked in a mild thick and rich curry paste with coconut milk with potato, carrot, onion and roasted peanuts

FISH

- We serve whole fresh barramundi (500G) or rockling fillets 25.90
22. **Hor mok pla (GF)**
Steamed fillet fish marinated in coconut milk and curry paste, cooked with vegetables
 23. **Crispy Rockling In Black Pepper**
Deep fried rockling fish fillet cooked with garlic & black pepper sauce
 24. **Pla lard khing**
Deep fried or steamed whole fish or fillets with ginger sauce

25. **Pla sum rod**
Deep fried or steamed whole fish or fillets with Thai sweet and sour sauce
26. **Golden Curry Soft Shell Crab** **24.90**
Deep fried soft shell crab and stir fried and presented with baby corn, red capsicum, snow pea and onion in a special mild golden curry paste (fish fillet available)
27. **Pla lard phik**
Deep fried fish topped with a spicy tamarind sauce.

CHARCOAL GRILLED

28. **Gai Yang** **15.90**
Charcoal grilled, marinated chicken fillets in honey, garlic, pepper, lemon grass and red wine
29. **Moor Yang** **15.90**
Charcoal grilled, marinated pork filets in honey, pepper, lemon grass and red wine

STIR FRY

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|--|-------|
| With Vegetables | 15.90 |
| With Chicken, Beef or Pork | 16.90 |
| With King Prawns | 19.90 |
| With Mixed Seafood (Prawns & calamari) | 21.90 |
| With Crispy Pork | 21.90 |
| With Duck | 23.90 |
30. **Pad bai gapoa**
Stir-fried with garlic, chilli, green beans, onion, red capsicum and sweet basil
 31. **Pad khing**
Stir-fried with ginger, onion, snow peas, mushrooms, baby corn and black bean sauce
 32. **Pad mad mamuang hima pan**
Stir-fried cashew nuts and onion cooked in a dark mushroom soy sauce
 33. **Pad gratium pik tai**
Stir-fried garlic and pepper with vegetables
 34. **Pad puk**
Stir-fried combination vegetables with oyster sauce
 35. **Pad Satay Sauce**
Stir-fried mixed seasonal vegetables tossed with home made peanut sauce
 36. **Pad Piowan**
Stir-fried carrot, pineapple and onion with sweet and sour sauce
 37. **Asian Green**
Stir-fried Asian green vegetables, tofu and garlic
 38. **Pad kana**
Stir-fried Chinese broccoli with garlic, chilli and soy bean
 39. **Pad Nongkhai**
Stir fried with sweet chilli paste, cashew nuts, red capsicum and broccoli (contains traces of anchovies)
 40. **Pad Cha**
Stir-fried with lemongrass, onions, kaffir lime leaves, eggplant, chilli and sweet basil

