

NOODLES

- With Vegetables** 13.90
- With Chicken, Beef or Pork** 14.90
- With King Prawns** 16.90
- With Mixed Seafood (Scallops, prawns & calamari)** 18.90
- With Duck** 18.90

- 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**

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| Thai fried rice with tomato, onion and egg | With Vegetables 12.90 | With chicken, beef or pork 13.90 |
| | With king prawns 14.90 | |
- 47. Koa pad talay**
Thai fried rice with pineapple, onion, egg with king prawns and calamari 15.90
- 48. Koa Pud Tom Yum**
Thai fried rice with tom yum paste, onion, tomato, mushroom and lime leaf

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|-------------------------------|---|
| With Vegetables 12.90 | With chicken, beef or pork 13.90 |
| With king prawns 14.90 | With mixed seafood 15.90 |
- 49. Koa poa**
Thai steamed aromatic rice 2.50
- 50. Coconut rice** 3.50
- 51. Roti bread (4 pieces per serve)**
Served with a peanut sauce 5.90

DISH EXTRAS

- Tofu or Vegetable** 1.50
- Cashew Nuts** 1.50
- Peanut Sauce** 1.00
- Prawn (each)** 1.50
- Chicken, Beef or Pork** 2.00



Nongkhai

Thai Restaurant



Open for Dinner 7 Nights from 5.30pm

9374 4244

366 Pascoe Vale Road, Strathmore 3041

www.nongkhaithai.com.au

Order online! order.nongkhaithai.com.au



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 7 Nights from 5.30pm
Special lunch and function bookings are available by appointment, No added MSG
Gluten free dishes as marked (GF)

SOUP

1. **Thom yum soup (GF)** 7.90
Spicy Thai hot and sour
 With Vegetables 7.90
 With Chicken 7.90
 With king prawns 8.90
2. **Thom ka soup (GF)** 7.90
Spicy Thai hot and sour in coconut milk
 With Vegetables 7.90
 With Chicken 7.90
 With king prawns 8.90
3. **Thom yum talay (GF)** 9.90
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 Chicken 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)** 7.90
Deep fried marinated king prawns in puff pastry served with home-made sweet and sour sauce
7. **Tod mun pla (4 per serve)** 7.90
Home-made Thai fish cake served with home made sweet and sour sauce
8. **Mixed Entree** 15.90
Mixture of four appetisers, with two (2) each of Thai Spring roll, Curry puffs, Goong hom pla and Thai fish cakes
9. **Duck Pancake** 8.90
Roast duck breast, cucumber, carrot, coriander and leek wrapped in house made rosemary pancake served with home made sauce (2 per serve)
10. **Chicken Satay (6 per serve)** 11.90
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)** 11.90
Grilled beef salad with onion, chilli, lemon juice and mint

12. **Nam Zod (GF)** 11.90
Spicy minced pork salad with ginger, roasted peanuts and lemon juice
13. **Larp gai (GF)** 11.90
Spicy minced chicken salad with onion, chilli, mint and lemon juice
14. **Papaya salad (GF)** 15.90
A Thai favourite Papaya salad with soft shell crab
15. **Yum talay (GF)** 15.90
Prawns, calamari and scallops cooked in lemon juice, onion, chilli paste and mint salad with cashew nuts

CURRY

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|--|-------|
| With Vegetables | 13.90 |
| With Chicken, Beef or Pork | 14.90 |
| With King Prawns | 16.90 |
| With Mixed Seafood (Scallops, prawns & calamari) | 18.90 |
| With Duck | 18.90 |
16. **Gang dang (GF)**
Traditional Thai curry made from red curry paste, cooked in coconut milk and vegetables
 17. **Gang Pett Ped Yang (GF)** 18.90
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)** 18.90
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 20.90
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** 18.90
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** 18.90
Charcoal grilled, marinated chicken fillets in honey, garlic, pepper, lemon grass and red wine
29. **Moor Yang** 18.90
Charcoal grilled, marinated pork filets in honey, pepper, lemon grass and red wine

STIR FRY

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| With Chicken, Beef or Pork | 14.90 |
| With King Prawns | 16.90 |
| With Mixed Seafood (Scallops, prawns & calamari) | 18.90 |
| With Crispy Pork | 18.90 |
| With Duck | 18.90 |
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

