

Chong Co

Stanhope



Kana Moo Grob

NOODLE STIR FRIED AND NOODLE SOUP

- **VEG + TOFU** \$17.90
- **PRAWN** \$25.90
- **CHICKEN** \$18.90
- **MIX SEAFOOD** \$25.90
- **BEEF** \$20.90
- **DUCK** \$26.90
- **CRISPY PORK BELLY** \$25.90

48. **Pad Thai**

Famous Thai style thin rice noodle stir fried with egg, tofu, bean sprouts, shallot served with lemon and crushed peanuts.

49. **Pad See Ew**

Stir fried thick rice noodle, egg, sweet soy sauce and mixed vegetables

50. **Pad Mhee**

Stir fried Hokkien noodle, with chili jam sauce, mixed vegetables and cashew nut.

51. **Pad Kee Mao**

Stir fried thick rice noodle, herbs, chili, basil leaves, egg, oyster sauce and vegetables

52. **Pad Singapore Noodle**

Stir fried vermicelli noodle, egg and mix vegetable

53. **Tom yum noodle soup**

Spicy and sour soup with thin rice noodles, bean sprouts, mixed vegetables and milk

54. **Laksa noodle soup**

Mild noodle soup with vermicelli noodles, tofu, bean sprouts, mixed vegetables and milk



beef pad kee mao

THAI FRIED RICE

- **VEG + TOFU** \$17.90
- **PRAWN** \$25.90
- **CHICKEN** \$18.90
- **MIX SEAFOOD** \$25.90
- **BEEF** \$20.90
- **DUCK** \$26.90
- **CRISPY PORK BELLY** \$25.90

55. **Shrimp Paste Thai Fried Rice**

Thai style fried rice with shrimp paste, egg, and mixed vegetables.

56. **Shrimp Paste Thai Fried Rice With Pineapple**

Thai style fried rice with shrimp paste, pineapple, raisins, egg and tomatoes.

57. **Shrimp Paste Tom Yum Flavour Fried Rice**

Spicy Thai style fried rice with shrimp paste and tom yum paste.

58. **Chilli Basil Fried Rice**

Spicy Thai style fried rice with chilli and basil leaves

59. **NASIGORENG FIRED RICE**

Thai style fried rice with Nasigoreng sauce and mixed vegetables.



combination fried rice

VEGGIE LOVER

60. *Asian green and tofu*

\$18.90

Stir fried fresh asian green vegetable with garlic, tofu and oyster mushroom sauce

61. *Eggplant with asian herbs*

\$18.90

Stir fried eggplant with peppercorn, vegetables and chilli basil sauce

VEGAN LOVER

62. *THAI FRIED RICE*

\$18.90

Thai style fried rice with mixed vegetables served with lemon cooked with vegan sauce.

63. *BASIL FRIED RICE*

\$18.90

Spicy Thai style fried rice with chilli, basil leaves and vegetable cooked with vegan sauce.

64. *PAD KEE MAO*

\$18.90

Stir fried thick rice noodle, herbs, chili, basil leaves, and vegetables cooked with vegan sauce.

65. *PAD THAI*

\$18.90

Famous Thai style thin rice noodle stir fried with tofu, bean sprouts, shallot served with lemon and crushed peanuts

66. *RED CURRY*

\$18.90

Red curry cooked with coconut milk and mixed vegetables

67. *GREEN CURRY*

\$18.90

Thai style curry with green chilli paste, herbs, coconut milk, eggplant, and mixed vegetables

68. *PANANG CURRY*

\$18.90

Thai style thick curry, coconut milk, green beans topped with kaffir lime leaves and crushed peanuts

EXTRA AND ADD ON

• EXTRA SAUCE \$2.00

• EXTRA EGG \$2.50

• EXTRA VEGGIES \$2.50

• EXTRA CHICKEN \$3.50

• EXTRA MIX SEAFOOD \$12.00

• EXTRA SAUCE \$2.00

• EXTRA VEG \$2.50

• EXTRA PRAWNS \$3.00 EACH PRAWN

• EXTRA RICE \$2.50

• EXTRA TOFU \$2.50

• EXTRA TOFU \$2.50

• EXTRA BEEF 4.00

• EXTRA DUCK \$12.00

• EXTRA CURRY \$3.00

• EXTRA NOODLE \$2.50

SIDE DISH

- *Jasmine rice* \$3.50 per person
- *Coconut rice* \$4.00 per person
- *Roti 2 pieces* \$5.90
- *Steamed veg small* \$9.90
- *Steamed veg large* \$14.90
- *Peanut satay sauce small* \$5.00
- *Peanut satay sauce large* \$12.90

Chong Co
Thai Restaurant and Bar





Sparkling wine

Chong Co - sparkling (house)

south australia

Glass / Bottle

8 29

White Wine

Chong Co - semillon sauvignon blanc (house)

south australia

Glass / Bottle

8 29

garfish - chardonnay

south australia

8.5 31

stonefish - sauvignon blanc

margaret river, WA

9.5 35

lost turtle - sauvignon blanc

marlborough, NZ

37

starborough - pinot gris

marlborough, NZ

41

Moscato

Wicked secrets sparking pink moscato

Wilyabrub WA

Glass / Bottle

9 33

red wine

Chong Co - cabernet sauvignon (house)

south australia

8 29

shelly bay - shiraz cabernet

great southern, WA

8.5 31

stonefish - merlot

frankland river, WA

9.5 35

grant burge benchmark - shiraz

barossa valley, SA

9 33

garfish - cabernet merlot

frankland river, WA

9.5 35



Cocktail \$15

Chong Co sunrise (malibu - bacardi - coconut cream - grenadine - pineapple juice)

Chong Co paradise (midori - malibu - pineapple juice)

lychee martini (vodka - cointreau - lychee - cranberry juice - lime juice)

thai toblerone (frangelico - kahlua - baileys - coconut cream - milk)

cosmopolitan (vodka - tripple sec - cranberry juice - lime juice)

phuket fantasy (vodka - tequila - blue curacao - lemonade)

margarita (tequila - tripple sec - lime juice)

beer & cider

singha (Thailand) / asahi (Japan) 8.5

kingfisher (India) / corona (Mexico) 8.5

chang (Thailand) / tiger (Singapore) 8

crown (lager) 8.5

carlton dry (low carb) 8

casdade (light beer) 7

soft drink and juice

pepsi / pepsi max / lemonade / solo / sunkist 4

pink lemonade / lemon lime & bitter 4.5

lemon iced tea 4

sparkling mineral water (330ml) 4

sparkling mineral water (750ml) 7.5

apple juice / pineapple juice / orange juice 4.5

cranberry juice / coconut juice 4.5

tea

iced chocolate 7.5

green tea / jasmine tea / black tea / early grey tea 3.5 / person

english breakfast tea/ pepper mint tea 3.5 / person

mocktail \$9

Chong Co fruits punch
(mixed fruit juice and passion fruit)

Chong Co calada
(pineapple juice - coconut cream - grenadine)

coco paradise
(slushy with coconut juice- coconut meat and coconut cream)

lychee tang
(slushy with lychee - lychee syrup and cranberry juice)

spirits 30ml

johnnie walker black label 9

johnnie walker red label 8

jack daniel's / jim beam / southern comfort 8

bombay sapphire gin / tequila / wild turkey 9

absolut vodka / bacardi rum 8

bundaberg rum 7



Satay Chicken skewers



papaya salad with soft shall crab



Curry puffs



char-grill wagyu beef

CHONG CO CHEF'S SPECIAL

1. **Lamb Chop chilli & Basil** **\$30.00**
Grilled lamb chop topped with chilli and basil sauce on a bed of steamed vegetables
2. **Salmon Green Curry** **\$27.90**
Seared salmon fillet on a bed of vegetables topped with thick green curry
3. **Black pepper crispy soft shell crab** **\$26.90**
Crispy soft shell crab cooked with black pepper sauce served on a bed of vegetables
4. **Herbal crispy barramundi** **Fillet \$29.90 / Whole \$40.00**
Deep fried Barramundi fish fillet coated with homemade herbal sauce topped with crispy shredded lemongrass kaffir lime leaves and finger roots.
5. **Barramundi chilli & Basil sauce** **Fillet \$29.90 / Whole \$40.00**
Deep fried Barramundi fish, topped with thai style chilli and basil sauce

APPETISERS

6. **Spring rolls (4pcs)** **\$10.90**
Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce
7. **Curry puffs (4pcs)** **\$10.90**
Pasty puff filled with mixed vegetables in curry filling, served with sweet chilli sauce.
8. **Tofu** **\$10.90**
Deep fried bean curd, served with tamarind sauce, crushed peanuts and crispy fried onion
9. **Crispy crab net rolls (5pcs)** **\$10.90**
Crab meat, shrimp, fish mixed with water chestnuts, and taro delicately wrapped in crispy net roll.
10. **Thai fish cakes (4pcs)** **\$12.90**
Famous spicy Thai fish cakes, served with sweet chilli sauce
11. **Satay Chicken skewers (4 pcs)** **\$12.90**
Grilled marinated chicken skewers, served with homemade satay sauce.
12. **Chong co tangy lemon squid** **\$14.90**
Deep fried lightly battered salted & lemon pepper squid served with chilli mayo

SOUP

13. **Tom yum nam-khon** **\$22.90**
Famous Thai hot and sour prawn soup cooked with fresh herbs, mushrooms and dash of milk
14. **Tom kha gai** **\$19.90**
Classic creamy chicken soup with coconut milk, fresh Thai herbs and mushrooms

EXTRA AND ADD ON •EXTRA CHICKEN \$3.50 •EXTRA PRAWN \$3.00 EACH

•EXTRA MUSHROOM \$2.50 •EXTRA SOUP \$2.50

V = Vegetarian, VE = Vegan,
GF = Gluten Free,
GF Option = Gluten Free on request



Tom kha gai

SALAD

- 15. Papaya salad with crispy soft shell crab** **\$27.90**
Famous Thai style green papaya salad with lime juice, roasted peanuts, green bean, tomato, served with crispy soft shell crab
- 16. Wagyu beef salad** **\$25.90**
Grilled marinated Wagyu beef mixed with Thai salad, ground roasted rice, dressing, chilli lime, mint, shallot, onion and coriander.
- 17. Duck Salad** **\$26.90**
Sliced roasted duck with coconut shredded, chilli jam, coconut milk, cucumber, mint, shallot, coriander and cherry tomatoes.
- 18. Larb gai (Thai chicken salad)** **\$22.90**
Minced chicken mixed with Thai salad chilli lime dressing ground roasted rice, mint, shallot and onion

RECOMMENDED CRISPY PORK BELLY

- 19. Chilli basil** **\$26.90**
Stir fried in chilli & Basil sauce with green bean, bamboo shoots and onion topped with crispy basil leaves.
- 20. Prik khing** **\$26.90**
Stir fried with prik khing curry paste, green beans and kaffir lime leaves
- 21. Kana moo grob** **\$26.90**
Stir fried in Oyster sauce with Chinese broccoli, garlic and chilli
- 22. Prik pao moo grob** **\$26.90**
Stir fried mild chilli jam sauce with capsicum, onion, shallot, mushrooms, corn and basil leaves.

GRILLED

- 23. Chicken** **\$20.90**
Marinated char-grilled Maryland chicken, served with mixed salad and sweet chilli sauce
- 24. Wagyu beef** **\$26.90**
Marinated char-grilled wagyu beef served with mixed salad and Thai relish "Nam Jim Jeav"
- 25. Lamb** **\$27.90**
Marinated char-grilled lamb chop served with mixed salad and homemade mint sauce

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black pepper soft shall crab



pad thai prawns



Green curry



pork pad se-ew

CURRIES

- **VEG + TOFU** \$17.90
 - **CHICKEN** \$18.90
 - **BEEF** \$20.90
 - **BASA FISH FILLET** \$25.90
 - **PRAWN** \$25.90
 - **MIX SEAFOOD** \$25.90
 - **DUCK** \$26.90
- 26. Beef massaman curry** \$22.90
 Made from special massaman curry paste, cooked with coconut milk, onion, potato, topped with peanut and coriander. EXTRA BEEF \$5.00 EXTRA POTATO \$3.00
- 27. Green curry**
 Thai style curry with green chilli paste, herbs, coconut milk, eggplant and mixed vegetable
- 28. Red curry**
 Red curry cooked with coconut milk and mixed vegetable
- 29. Panang curry**
 Thai style thick curry , coconut milk, green beans topped with kaffir lime leaves and crushed peanut

SEAFOOD DISHES

- 30. Mixed seafood lemongrass** \$25.90
 Stir fried mixed seafood with lemongrass and mixed vegetables
- 31. Barramundi fillet choo chee** Fillet \$28.90 / Whole \$40.00
 Fried barramundi fish topped with thick red curry, chilli and thai herbs
- 32. Barramundi makarm** Fillet \$28.90 / Whole \$40.00
 Fried barramundi fish on bed of steamed vegetables topped with tamarind sauce and crispy onion
- 33. Makarm crispy soft shell crab** \$27.90
 Crispy soft shell crab on a bed of steamed vegetables topped with tamarind sauce and crispy onion
- 34. Prawns with chilli jam and basil** \$26.90
 Stir fried prawns with mild chilli jam, mixed vegetables and basil
- 35. Mixed seafood with garlic & pepper** \$26.90
 Stir fried mixed seafood with garlic, pepper sauce and mixed vegetables.
- 36. Prawns Tamarind** \$26.90
 Stir fried prawns on a bed of steamed vegetables topped with tamarind sauce and crispy onion
- 37. Barramundi fillet or soft shell crab**
FILLET \$28.90 or SOFT SHELL CRAB \$29.90
 Choose sauce - Mix herb sauce - Garlic and pepper sauce
- 38. Whole barramundi** \$40.00
 Choose sauce - Mix herb sauce - Garlic and pepper sauce

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STIR FRIED

- VEG + TOFU \$17.90
- CHICKEN \$18.90
- BEEF \$20.90
- CHICKEN MINCE \$19.90
- PRAWN \$25.90
- MIX SEAFOOD \$25.90
- DUCK \$26.90

39. *Mix herbs sauce*

Mixed Thai herbs, green pepper corn, chilli and mixed vegetables

40. *Garlic & pepper sauce*

Garlic, pepper, and mixed vegetables

41. *Peanut sauce*

Peanut stay sauce and mixed vegetables

42. *Cashew nut sauce*

Cashew nut, chilli jam and mixed vegetables

43. *Chilli & basil sauce*

Sweet basil leaves, chilli and mixed vegetables

44. *Soy & Oyster Sauce*

Soy and oyster sauce and mixed vegetables

45. *Ginger Sauce*

Oyster sauce, ginger, and mixed vegetables

46. *Lemongrass Sauce*

Lemongrass and mixed vegetables

47. *Prikkhing Sauce*

Stir fried with prik khing curry paste, green beans, and kaffir lime leaves



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