

VEGGIE LOVER

- 23. ASIAN GREEN AND TOFU (GF)(VE) \$20**
Stir fried fresh Asian green vegetable with garlic, tofu and oyster mushroom sauce
- 24. EGGPLANT WITH CHILLI BASIL & PEPPERCORN \$20 (GF)(VE))**
Stir fried eggplant with green peppercorn, vegetables, chilli and basil
- 25. VEGETARIAN THAI MASSAMAN CURRY (GF)(VE) \$21**
Thai Massaman curry with potato, mixed vegetables, topped with onion and roasted peanuts
- 26. CRISPY TOFU SALAD (V)) \$20**
Crispy Tofu mixed with Thai style dressing, onion, coriander, cherry tomatoes

CHOICE FOR STIR FRY AND CURRY

Vegetable	\$20	Prawns	\$27
Vegetable+Tofu	\$22	Mixed seafood	\$27
Chicken or Beef	\$22	Roasted Duck	\$26

STIR FRY

(All Stir Fried dishes cooked with mixed vegetables)

- 27. CASHEW NUT SAUCE (GF)**
Stir fried in mild chilli jam, onion, shallot and cashew nut
- 28. CHILLI & BASIL SAUCE (GF)(VF OPTION))**
Stir fried with homemade chilli & basil sauce
- 29. PEANUT SATAY SAUCE (GF)(VF OPTION)**
Stir fried with peanut satay sauce
- 30. OYSTER SAUCE (GF)(VF OPTION)**
Stir fried in oyster sauce
- 31. GARLIC & PEPPER SAUCE (GF)(VF OPTION)**
Stir fried in oyster sauce with garlic and pepper
- 32. GINGER SAUCE (GF OPTION)(VF OPTION)**
Stir fried with ginger, soy bean paste, shallot and onion

CURRY

- 33. BEEF MASSAMAN CURRY (GF) \$25**
Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanuts
- 34. RED CURRY**
Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves
- 35. GREEN CURRY**
Thai style green curry with coconut milk, mixed vegetables and basil leaves
- 36. PANANG CURRY**
Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut

 = Mild
 = Medium
 = Hot

(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

NOODLE & FRIED RICE

- CHOICE FOR NOODLE & FRIED RICE
- Vegetable \$19
Vegetable+Tofu \$21
Chicken or Beef \$21
Prawns \$24
Mixed seafood \$24
Roasted Duck \$24
Crispy Pork Belly \$26
- 37. PAD THAI (GF), (VE OPTION)**
Stir fried thin rice noodle with egg, tofu, bean sprouts, shallot, served with lemon and crushed peanut and fried onion
- 38. PAD SEE EW (VE OPTION)**
Stir fried thick rice noodle with egg, sweet soy sauce and mixed vegetables
- 39. PAD KEE MAO (VE OPTION)**
Stir fried thick rice noodle with Thai herbs, chilli and basil leaves
- 40. LAKSA NOODLE SOUP** (Contains shrimp paste, milk and peanut)
Rice vermicelli noodle with tofu, bean sprouts and Asian vegetable in Laksa curry base soup
- 41. FRIED RICE** (Contains shrimp paste)
Thai style fried rice with egg, shrimp paste, cherry tomatoes and mixed vegetables
- 42. CASHEW NUT FRIED RICE** (Contains shrimp paste)
The best ever cashew nut sauce stir fry, combined with fried rice
- 43. TOM-YUM FRIED RICE** (Contains shrimp paste)
Fried rice with Tom-Yum paste, egg, herbs, chilli and vegetables

SIDE DISHES

- Jasmine Rice \$4
Coconut Rice \$5
Peanut Satay Sauce \$6
Steamed Mixed Vegetable \$9
Roti (each) \$3



DRINKS

- Pepsi, Pepsi Max (375ml) \$3
Lemonade, Solo, Sunkist (375ml) \$3
Sparkling mineral water (300 ml) \$4
Tonic water / Ginger ale (300 ml) \$4
Ginger beer (375ml) \$6
Thai coconut juice \$6.5
Thai iced milk tea \$6.5
Thai iced coffee \$6.5



OPEN 7 DAYS

LUNCH 11.00am-3.00pm
DINNER
Sunday to Thursday 5pm-9.00pm
Friday to Saturday 5pm-10.00pm

HOME DELIVERY*

Sunday to Thursday 5pm-8pm
Friday to Saturday 5pm-9pm
*Delivery fee applies, minimum order \$35
Limited delivery area



Chong Co Thai Greenway

Shop 283, 311 Anketell Street, Greenway, ACT. 2900

Phone: (02)6174 4956, (02)6179 7792

Mobile: 0452 567 582

E-mail: greenway@chongcothai.com.au

Surcharge applies for credit card

Fully licensed restaurant & BYO bottled wine only

Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, dairy products, eggs, wheat, shellfish, fish, shrimp
PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER



Takeaway Menu

GF OPTION = Gluten free on request VE OPTION = Vegan on request

Some dishes could be made mild, medium or hot on request. For any special requirements please inform

All prices include GST. Items and pricing are subject to change without prior notice

CHEF'S SPECIALS



- S1 Lamb Shank MASSAMAN CURRY (GF)** \$28
Slow cooked lamb shank in Massaman curry, onion, potato, cashew nuts
- S2 Lamb Loin Chops CHILLI & BASIL** \$33
Grilled lamb loin chops with chilli & basil sauce and vegetables
- S3 Roasted Duck RED CURRY** \$26
Roasted duck in red curry with coconut milk, lychee, cherry tomatoes, pineapple and capsicum
- S4 Wagyu Beef PANANG SAUCE** \$29
Grilled Wagyu beef side of mixed vegetables with thick panang curry sauce
- S5 Crispy Soft Shell Crab BLACK PEPPER** \$28
Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables
- S6 Crispy Soft Shell Crab MAKARM** \$28
Crispy soft shell crab and mixed vegetables topped with tamarind sauce, crispy onion
- S7 Chong Co PORK RIBS** \$28
Grilled marinated pork spare ribs in homemade sauce, side with salad
- S8 Prawns MAKARM (GF)** \$27
Stir fried prawns with tamarind sauce, vegetables topped with crispy onion
- S9 Prawns CHILLI JAM & BASIL (GF)** \$27
Stir fried prawns with mild chilli jam sauce, vegetables and basil
- S10 Barramundi CHOO CHEE** \$28
Pan fried barramundi fillet topped with thick red curry, chilli and herbs
- S11 Barramundi MAKARM (GF)** \$28
Pan fried barramundi fillet with vegetables topped with tamarind sauce
- S12 Crispy Barramundi HERBAL SAUCE** \$29
Deep fried barramundi fillets with herbal sauce, topped with shredded lemongrass, kaffir lime leaves and finger root

Whole Fish \$41



Crispy whole barramundi fish with your favorite flavour

- CHILLI & BASIL SAUCE**
Base on oyster sauce, garlic, chilli and basil
- CASHEW NUT SAUCE**
Stir fry chilli jam sauce with cashew nuts
- SOY & GINGER SAUCE**
Base on oyster sauce, soy and ginger
- THAI SPICY DRESSING**
Savoury and spicy Thai dressing salad

ENTRÉE



- 1. GOLDEN PRAWN ROLLS (4 PCS)** \$14
Stuffed prawns wrapped in crispy pastry, served with sweet plum sauce
- 2. SATAY CHICKEN SKEWERS (5 PCS) (GF)** \$12
Grilled marinated chicken skewers, served with homemade peanut sauce
- 3. THAI FISH CAKES (4 PCS)** \$12
Famous spicy Thai fish cakes, served with sweet chilli sauce
- 4. CRISPY CRAB NET ROLLS (5 PCS)** \$11
Crab meat, shrimp with water chestnut, taro, wrapped in crispy net roll, served with sweet plum sauce
- 5. SPRING ROLLS (4 PCS) (V)** \$11
Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce
- 6. CURRY PUFFS (4 PCS) (VE)** \$11
Mixed vegetables in pastry puff, served with sweet chilli sauce
- 7. TOFU (GF)(VE)** \$11
Deep fried bean curd, served with tamarind sauce, crushed peanut and crispy fried onion
- 8. Chong co TANGY LEMON SQUID** \$14
Deep fried lightly battered squid, sprinkle of salt & lemon pepper, served with homemade chilli mayo
- 9. Chong co WINGS (5 PCS)** \$14
Classic crispy chicken wings topped with crispy onion, served with sweet chilli sauce



SOUP

- 10. TOM YUM GOONG NAM-KHON (GF) \$14**
Famous Thai flavourful prawn soup, with mushrooms, Thai herbs and a dash of milk
- 11. TOM KHAR GAI \$13**
Light & fragrant coconut milk soup with chicken breast, mushrooms, Thai fresh herbs and touch of lemon



(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

GF OPTION = Gluten free on request

VE OPTION = Vegan on request

Some dishes could be made mild, medium or hot on request. For any special requirements please inform

SALAD

- 12. PAPAYA SALAD WITH SOFT SHELL CRAB** \$25
Thai style green papaya salad with lemon juice, roasted peanuts, green beans, cherry tomatoes and dried shrimps, served with crispy soft shell crab
- 13. WAGYU BEEF SALAD** \$26
Sliced grilled Wagyu beef with mixed salad, ground roasted rice, mint, shallot, onion, coriander and chilli & lemon dressing
- 14. CRISPY PORK BELLY SALAD** \$28
Crispy pork belly mixed with Thai style dressing, onion, coriander, cherry tomatoes
- 15. LARB GAI (Thai Chicken Salad)** \$23
Minced chicken with mixed salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing



CRISPY PORK BELLY \$28

SELECT YOUR FLAVOUR SAUCE

- 16. CHILLI & BASIL (GF)**
Stir fried in chilli & basil sauce with green beans, bamboo shoot and onion
- 17. PRIK KHING**
Stir fried with Prik Khing curry paste, green bean and kaffir lime leave
- 18. KA-NA MOO GROB (GF)**
Stir fried in oyster sauce with Chinese broccoli
- 19. PRIK PAO MOO GROB (GF)**
Stir fried in mild chilli jam sauce with capsicum, onion, shallot, mushroom, baby corn and basil



GRILLS

- 20. BBQ LAMB** \$27
Marinated Char-Grilled lamb loin chops, served with mixed salad and homemade mint sauce
- 21. BBQ CHICKEN** \$26
Marinated Char-Grilled skin on Chicken Maryland on mixed salad, served with sweet chilli sauce
- 22. WAGYU BEEF (GF)** \$29
Marinated Char-Grilled wagyu beef served with mixed salad and Thai relish "Nam Jim Jaew"