

Ginger Dinner Menu

SMALL BITES

Yellow Fin Tuna Tataki (DF, NF)

Green apple, ponzu dressing 19

Prawn & Ginger Dumplings (4pcs) (DF)

Homemade roasted chilli oil 18

Cauliflower Popcorn (V, NF, GF)

Pickled onion, Sriracha sauce 15

Japanese Fried Chicken (4pcs) (DF, NF)

Pickled radish, Wasabi Mayo 16

Crispy Pork Belly Bao Bun (2pcs) (DF, NF)

Pickled cucumber, Hoisin sauce 15

Peking Duck Spring roll (3pcs)

Plum sauce 16

Flame Grilled Beef or Chicken Satay (3pcs)

Sweet and spicy peanut sauce 18

SALADS

Mushroom & Tofu Salad (GF, DF, NF, V, VE)

Chilli and garlic sambal 20

Green Papaya Salad

Shrimp, chilli, lime 22

Hot and Spicy Calamari (GF, DF)

Baby tomatoes, roasted peanuts, Thai basil salad 21

LARGE DISHES

Mizo Glazed Salmon (GF, DF, NF)

Grilled broccolini, roasted sesame dressing 34

Thai Red Chicken Curry (NF, DF)

Lotus root, snake beans, jasmine rice 32

Pork Belly Tonkatsu (DF, NF)

Cabbage remoulade, bull dog sauce 32

Sri Lankan Vegetable Curry (NF, DF, V, VE)

Pumpkin, chickpeas and coconut curry, roti bread 29

Slow Cooked Beef Short Rib (NF, DF, H)

Steamed Bok-Choy, Nam-Jim, roasted sesame 34

Lamb Massaman 220g (GF, DF)

Shank cooked in aromatic spices, steamed rice 34

Butter Chicken (H)

Steamed rice, raita, pappadum, Naan bread 32

2- Course with a glass of house wine for \$49

3- Course with a glass of house wine for \$59

Extra \$10 for steaks and \$5 for side dishes
on 2-and-3 course

Every Friday: choose any steak with
one (1) side and a glass of house wine for \$45

T&C's Apply*

SIDES

French Fries (NF, V)

Roasted garlic aioli 9

Steamed Broccolini (GF, DF, V, VE)

Roasted peanuts, sesame dressing 9

Baby Cos Salad (GF, NF, V, VE)

Onion, baby tomato, cucumber, house dressing 9

Stir-Fry Vegetables (DF, V, VE)

Honey soy dressing sauce 9

Steamed Jasmine Rice

4

Roti Bread (1PC)

3.5

SWEET FINISH

Chocolate Brownie

Citrus cream, meringue 12

Orange and Ginger Crème Brulee (GF)

Salted peanut praline, berries 12

Ultimate Sticky Date Pudding

Toffee sauce, hazelnut chocolate ice cream 12

Victorian Cheese Platter

Brie, blue, cheddar with condiment 24

Selection of Ice Cream (2 scoops)

Please check with our wait staff for available flavours
Vegan option are also available 6

Our beef is sourced from the picturesque rolling hills of West Gippsland in the Strzelecki Ranges, a short distance from Melbourne CBD. The hilly terrain creates an ideal environment for raising high-quality livestock.

CHOOSE YOUR STEAK AND SAUCE AND WE WILL COOK TO YOUR LIKING

Gippsland Grass-fed

Porterhouse 300g

2+ MSA Grade (GF, NF, DF, H) 45

Gippsland Grass-fed

Eye of Rump 200g

2+ MSA Grade (GF, NF, DF, H) 40

Gippsland Grass-fed

Scotch Fillet 300g

2+ MSA Grade (GF, NF, DF, H) 47

Choose one of your favourite sauces: Black Pepper Sauce, Red Wine Sauce, Hot English Mustard

(GF) Gluten Free (NF) Nut Free (DF) Dairy Free (V) Vegetarian (VE) Vegan (H) Halal

Our meat products are both halal certified and RSPCA Approved, ensuring the highest standards of quality and ethical sourcing. Please inform us of any food allergies, intolerances, or special dietary requirements you may have. Ginger celebrates Melbourne's diverse ethnicities and food culture, offering the best of local and cultural dishes crafted by our talented chefs.