

# 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)

35

## 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.