

Ginger

Express Lunch

SMALL BITES

Zucchini & Corn Fritters (3pc) (V, NF, GF, VE)	
Sriracha aioli	17
Salt & Pepper Calamari Fritti (GF, NF)	
Wild rocket, garlic confit aioli	19
Duck Croquettes (3pc)	
Plum sauce	18
Chicken Spiedini (Skewers) (3pc) (GF, DF)	
Marinated in garlic & thyme, grilled zucchini	18

SALADS

Burrata (V)	
Creamy pesto, artichoke, sourdough	23
Chicken Cesezar (NF)	
Grilled chicken, cos lettuce, anchovy, egg	24

MAINS

Wagyu Beef Cheese Burgers (NF, H)	
Lettuce, tomato, double cheese, chips	25
Southern Fried Chicken Burger (NF, H)	
Cabbage slaw, cheese, chips	25
Classic House Club Sandwich (NF)	
Grilled chicken, fried egg, cheese, BLT	25
Beer Batter Fish & Chips (NF)	
Deep fried beer batter fish with chips and salad	30
Veal Cotoletta (NF, DF, H)	
Wild rocket & parmigiano, salsa verde	37
Butter Chicken (NF, H)	
Steam Rice, raita, pappadum, Naan Bread	36
Pumpkin & Potato Gnocchi (V, VE)	
Pan-fried crispy sage, butternut pumpkin, pinenuts	34
Gippsland Grass-fed Spaghetti Bolognese	
Hearty beef mince cooked in Roma tomatoes, parmesan cheese	36
Grass-fed Eye of rump 200 gms Steak	
2+ MSA Grade (GF, NF, DF, H) with chips and salad, red wine sauce	44

SIDES

French Fries (NF, V)	
Roasted garlic aioli	10
Boiled Mustard Green Leaf (GF, DF, V, VE)	
Roasted peanuts, sesame dressing	10
Roasted Pumpkin	
Garlic yoghurt, dukkha	10
Baby Cos Salad (GF, NF, V, VE)	
Onion, baby tomato, cucumber, house dressing	10
Vegetable Medley (DF, V, VE)	
Lemon and olive oil	10
Duck fat Roasted Carrots	
Cumin & honey	10
SWEET FINISH	
Chocolate Fondant (NF)	
Vanilla ice-cream	14
Classic Crème Brûlée (GF)	
	14
Lemon Meringue tart	
Blueberry Compote	14
Victorian Cheese Platter	
Brie, blue, cheddar with condiment	28
Selection of ice cream (2 scoop)	
(Please check with our wait staff for flavours, vegan option available as well)	8

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

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

(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.