

Ginger Dinner Menu

SMALL BITES

Mini Lobster & Prawn Brioche (1pc)	
Brioche bun, potato wafers	14
Zucchini & Corn Fritters (3pc) (V, NF, GF, VE)	
Sriracha aioli	17
Crudo of Hokkaido Scallop (GF, DF, NF)	
Green sauce, salmon caviar	22
Salt & Pepper Calamari Fritti (GF, NF)	
Wild rocket, garlic confit aioli	19
Split Grilled Tiger Prawns (2pc) (DF, NF)	
Chilli & garlic butter, lemon	18
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 Cesear (NF)	
Grilled chicken, cos lettuce, anchovy, egg	24

MAINS

Atlantic Salmon (GF, DF, NF)	
Snow peas & baby corn, cauliflower puree	36
Veal Cotoletta (NF, DF, H)	
Wild rocket & parmigiano, Salsa Verde	37
Berkshire Pork Belly	
Wilted fennel, mustard green, Jus	36
Lamb Ragu Pappardelle (DF, NF, H)	
12 hrs braised lamb shoulder, fermented chilli	38
Milan style Osso Bucco (NF, DF, H)	
Polenta, Swiss brown mushroom, gremolata	38
Pumpkin & Potato Gnocchi (V, VE)	
Pan-fried gnocchi, crispy sage, butternut pumpkin, pinenuts	34
Roast Chicken Breast (NF, H)	
Calabria style Peperonata, romesco sauce	36

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

3-Course with a glass of house wine for \$69

Extra \$10 for steaks and \$6 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	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

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		Gippsland Grass-fed Eye of Rump 200g		Gippsland Grass-fed Scotch Fillet 300g	
2+ MSA Grade (GF, NF, DF, H)	51	2+ MSA Grade (GF, NF, DF, H)	45	2+ MSA Grade (GF, NF, DF, H)	55

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.