

GINGA

MOUNT HAWTHORN

SMALL PLATES

SEASALT EDAMAME GF/DF/VGO \$8

CITRUS SCALLOP - Pan-seared scallop, citrus, fresh herbs \$8 per piece (A)

POPCORN CHICKEN KARAAGE - Chicken thighs, spicy mayo DF/NF \$19

SPRING ROLLS - House pickles, lettuce, and Thai dipping \$16 (4PCS)
Your choice of: Vegetarian (VG) or Pork

CURRY PUFFS - Puff pastry, Thai dipping \$16 (2PCS)
Your choice of: Chicken or Vegetarian

TEMPURA BROCCOLI - Szechuan gochujang glaze, crispy shallots GF/ DF/ NF/ VG \$22

SPICED CORN RIBS - Grilled corn ribs, soft spices, parmesan, chilli mayo GFO/VGO \$18

PAN-FRIED PORK GYOZA - Black vinegar caramel, lotus chips (4PCS) \$24

SALTED & PEPPER CALAMARI - Thai dipping DF/NF \$24 (A)

TUNA TATAKI - Pepper crusted, ponzu GF/DF \$26 (I)

DUMPLINGS - Soy chilli, soy vinegar and Szechuan oil NF/DF (5PCS)
Your choic of: Vegetarian \$16 Ginga & Prawn \$19 (I)

PRAWNS TOAST- Mantou, chilli jam, XO mayo (4PCS) (A) \$24

BEEF TATAKI- Lemongrass ponzu, pickled ginger \$28

GRILLED JUMBO TIGER PRAWNS - Chargrilled Tom Yum basted GF/DF/NF \$28 (3PCS) (A)

TRIO DIP - Soy caramel miso, satay sauce, red curry sauce, sesame crackers DF/ VG/ GF \$23

LARGE PLATES

PORK RIBS RACK- Char siu glaze, citrus emulsion GF \$42

CHICKEN ARISTOCRAT - Grilled half chicken, peanut soy glaze, Ginga homemade sambal GFO \$36

SPICED LAMB RIBS - Lamb ribs, sticky glaze, fresh herb salad \$38

BRAISED PORK BELLY - Black pepper sauce, Asian soft herbs \$32

SLOW COOKED BEEF RIBS - Asian herb salad, fish sauce dressing, fried shallots DF/NF \$39

CURRIES

MASSAMAN BEEF - Coconut braised beef, lime leaf, potato wedges and cashews GFO \$34

ROAST DUCK CURRY - Cherry tomatoes, peanuts and lychee GF \$39

GREEN CURRY - Capsicum, young corns, green beans, bamboo shoots, sweet basil VGO/GF
Your choice of: Chicken \$31, Vegetarian \$29

STIR-FRIES

PAD THAI - rice noodles, fried tofu, egg, onions, beansprouts, chives, coriander, crushed peanuts, lime, chilli flakes GF/DF/GFO
Your choice of: Vegetarian \$26, Chicken \$28, Prawn \$34

PAD SEE EW NOODLES - rice noodles, garlic, beans, lime leaf, egg, fresh chilli, basil, bok choy, white pepper DF/NF/VGO
Your choice of: Vegetarian \$26 Chicken \$28

THAI BEEF SALAD - tenderloin, cherry tomatoes, cucumber, chilli, onion, mint GF/DF/NF \$29

XO FRIED-RICE - jasmine rice, egg, baby shirmp, asparagus, XO sauce. \$25 VGO/GFO/NF/DF/ Add Chicken +\$6
(XO sauce contains shrimp)

SZECHUAN BEEF - tender beef, seasonal vegetables, Szechuan sauce GFO \$29

KUNG PAO CHICKEN - tender chicken, cashew nuts, vegetables, dried chillies, soy sauce, Szechuan spice \$28

STIR-FRIED SEASONAL VEGETABLES - with garlic oyster sauce GF/VGO \$26

SIDES

STEAMED JASMINE RICE \$6

CHIPS \$10

PICKLED VEGETABLES \$9

ROTI BREAD \$8

BROCCOLINI- Smoked beansoy, sesame, almonds, chillies VG \$14

SWEET TREAT

BASQUE CHEESECAKE - vanilla ice cream \$16 (GF)

VIETNAMESE TIRAMISU - Coffee, mascarpone, cocoa \$16

CARAMEL STICKY DATE PUDDING - caramel sauce, vanilla ice cream, cookie crumble \$17

LYCHEE COCONUT CREME BRULEE - lychee, coconut custard, caramelised sugar \$18 (GF)

Dishes arrive as they are ready, please let us know if you have any requests or dietary requirements
Menu is designed for sharing. 15% surcharge will apply on public holidays

GF/Gluten Free - DF/ Dairy Free - NF/ Nut Free - V/ Vegetarian - VG/ Vegan - VGO/ Vegan option
Seafood: I/ Imported - A/ Aus - M/ Mixed