

# GINGA

MOUNT HAWTHORN

## BITES

EDAMAME with sea salt GF/DF/VGO \$8

OYSTERS - Natural or Dabu Dabu dressing  
GF/DF/NF \$4/\$4.5 per piece

PEKING DUCK PANCAKES - Succulent roasted duck with  
crisp skin, paired with soft pancake, julienned cucumber,  
scallions, and gochujang hoisin sauce \$8 per piece

CITRUS SCALLOP - pan-seared scallop finished with vibrant  
citrus, fresh herbs and a light zesty glaze \$8 per piece

POPCORN CHICKEN KARAAGE - bite sized  
deep-fried marinated chicken thighs served  
with a house made spicy mayo DF/NF \$19

## SMALL PLATES

SPRING ROLLS - served with pickle daikon, carrots,  
lettuce, and nuoc cham \$16 (4PCS)  
Your choice of: Vegetarian or Pork

CURRY PUFFS - golden, flaky pastry parcels filled with your  
choice of tender chicken or spiced vegetables \$18 (4PCS)  
Your choice of: Chicken or Vegetarian

SPICED CORN RIBS - grilled corn ribs with smoked  
paprika, garlic butter, herbs, and parmesan, with a  
chilli mayo dipping sauce GFO/VGO \$14

PAN-FRIED PORK GYOZA - served with soy black vinegar  
caramel, lotus chips (4PCS) \$24

SALTED & PEPPER CALAMARI - lightly battered fried  
served with nuoc cham DF/NF \$24

TUNA TATAKI - lightly seared, seasoned with  
crushed pepper, and sesame seeds, served with  
ponzu dressing GF/DF \$26

DUMPLINGS - served with soy chilli, soy vinegar  
and Sezchuan oil NF/DF (5PCS)  
Your choice of: Vegetarian \$16 Ginga & Prawn \$19

GRILLED JUMBO TIGER PRAWNS - chargrilled and  
lightly basted with Tom Yum sauce GF/DF/NF \$28 (3PCS)

WATERMELON SOFT SHELL CRAB - crispy soft shell crab,  
sweet watermelon and delicate citrus dressing \$26

## LARGE PLATES

SPICED LAMB RIBS - Slow cooked lamb ribs coated in  
aromatic spices, finish with a sticky glaze and served  
with fresh herb salad \$38

CHARGRILLED RIBEYE ON THE BONE - served with an  
asian herb salad, roasted sesame dressing, charred bok  
choy, crispy enoki mushrooms and finish with a sweet and  
tangy toasted rice dipping sauce on the side \$69  
(Expect a longer wait time)

STICKY PORK BELLY - Braised pork belly with  
carrots and shiitake mushrooms, a pickled mix of  
pineapple; onion, cucumber, carrots, chilli,  
cauliflower and topped with fried shallots \$29

SLOW COOKED BEEF RIBS - served with Kerabu (apple,  
paw-paw and mixed herb Asian salad), sweet fish sauce,  
a spicy and sour dressing, and garnished with fried  
shallots and leeks DF/NF \$39

## CURRIES

MASSAMAN BEEF- coconut braised beef with staranise, lime  
leaf, potato wedges and cashews \$34 (GFO)

ROAST DUCK CURRY - finished with cherry tomatoes, peanuts  
and lychee GF/VGO \$39

GREEN CURRY - finished with capsicum, young corns, green  
beans, bamboo shoots and fresh sweet basil VGO/GF  
Your choice of: Chicken \$29, Vegetarian \$29

## STIR-FRIES

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

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

THAI BEEF SALAD - sliced tenderloin with cherry tomatoes,  
cucumber, chilli, onion, and mint, tossed in a Thai-style  
dressing sauce GF/DF/NF \$28

XO FRIED-RICE - wok-tossed jasmine rice with aromatic  
shallots, egg, baby shirmp and tender asparagus, infused with  
our house-made XO sauce. \$24 VGO/GFO/NF/DF/ Add Chicken +\$6  
(XO sauce contains shrimp)

SZECHUAN BEEF - stir-fried tender strips of beef with  
seasonal vegetables in a bold, spicy Szechuan sauce GFO \$29

KUNG PAO CHICKEN - tender chicken stir-fired with  
cashew nuts, crunchy vegetables, and dried chillies in a  
bold, savoury-sweet soy sauce with a hint of Sezchuan  
spice \$28

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

## SIDES

STEAMED JASMINE RICE \$6

CHIPS \$10

PICKLED VEGETABLES \$8

ROTI BREAD \$6

SWEET POTATO WEDGES \$12

APPLE ASIAN-SLAW \$10

## SWEET TREAT

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

VIETNAMESE TIRAMISU - Ginga's take on the classic dessert \$16

CARAMEL STICKY DATE PUDDING - A rich, moist sticky date  
pudding, served warm with a caramel sauce and vanilla ice  
cream topped with cookie crumble \$17

LYCHEE COCONUT CREME BRULEE - Silky coconut custard infused  
with lychee, topped with a crisp caramelised crust \$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

GF/Gluten Free - DF/ Dairy Free - NF/ Nut Free - V/ Vegetarian - VG/ Vegan - VGO/ Vegan option



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