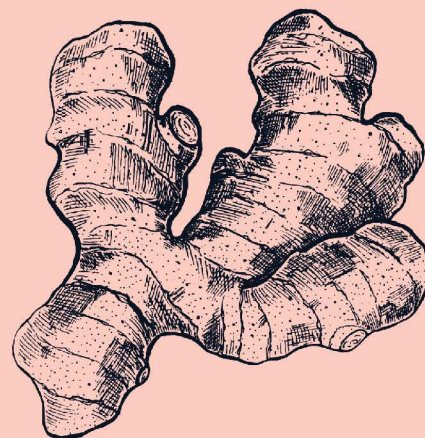


DINNER



`APPETISERS

Chicken Satay - \$15.50

Chargrilled chicken skewers marinated in Thai spice served with peanut sauce

Money Bags - \$14.50

Minced chicken and prawn wrapped in pastry

Spring Rolls - \$14.50

Thai style spring rolls with vegetables and vermicelli

Fresh Spring Rolls

Rice paper rolls filled with fresh vegetables and herbs

Lemongrass chicken - \$18.50

Prawn - \$17.50

Crispy Calamari - \$17.50

Panko crumbed calamari

GINGER Tacos - \$8.50 (one piece)

Signature Dish

Purple kumara shell with coconut, fresh ginger, and tamarind sauce

Prawn or Snapper

Ka Ree Puff - \$15.50

Minced chicken with curry powder, onion, and kumara wrapped in puff pastry

Raw Prawns or Salmon - \$18.50

Marinated in lemon juice, garlic, coriander, and chilli sauce

Chicken Wings - \$15.50

Deep fried chicken wings marinated in Thai herbs

Fish Cakes - \$16.00

Finely minced with Thai curry paste

Wrapped Prawns - \$18.00

Marinated prawns wrapped in bacon

Chargrilled Scallops - \$20.50

Marinated scallops with pineapple, onion, and capsicum

Thai Bruschetta - \$8.50 (one piece)

Lemongrass chicken with red onion, coriander, avocado and tomato, topped with feta

Mixed Appetisers - \$15.50

Spring Rolls, Satay, Money Bags, and Ka Ree Puffs

Platter For Two - \$26.50

Selection of Spring Rolls, GINGER Tacos (prawns), and Chargrilled Scallops

SOUPS

Tom Yum

Spicy soup with lime juice, mushrooms, and Thai herbs

Chicken - \$15.50

Prawns - \$17.50

Seafood - \$17.50

Snapper - \$18.50

Tom Kha

Lightly spiced soup with coconut milk and Thai herbs

Chicken - \$15.50

Prawns - \$17.50

Seafood - \$17.50

Snapper - \$18.50

Clear Soup

Clear soup with vermicelli, onion, and kumara

Chicken - \$15.50

Prawns - \$17.50

SALADS

GINGER Salad - \$32.50

Signature Dish

Crispy snapper with red onion, coriander, kaffir lime leaves, lemon juice, and cashews

Larb - \$27.50

Finely minced beef, chicken, or pork cooked with lime juice Thai herbs and chilli

Thai Spicy Salad

Grilled beef sirloin or chicken breast dressed with spicy sauce and herbs

Chicken - \$28.50

Beef - \$31.50

Salmon Salad - \$34.00

Grilled salmon dressed with spicy sauce, lemongrass, and herbs

Prawn Salad - \$31.50

Cooked prawns dressed with spicy sauce, lemongrass, and herbs

Papaya Salad - \$26.50

Shredded green papaya mixed with garlic, chilli tomato, round beans, lime juice, peanut, and fish sauce

Add Prawns - \$31.50

CURRIES

Green Curry

Traditional Thai green curry with coconut milk and vegetables

Chicken, Beef, Pork - \$27.50

Prawn - \$31.50

Duck - \$32.50

Snapper - \$32.50

Yellow Curry

Thai yellow curry with coconut milk, sweet potato and onion

Chicken, Beef, Pork - \$27.50

Prawn - \$31.50

Panang Curry

Thick red curry with coconut milk and crushed peanut

Chicken, Beef, Pork - \$27.50

Prawn - \$31.50

Red Curry

Traditional Thai red curry with coconut milk and vegetables

Chicken, Beef, Pork - \$27.50

Prawn - \$31.50

Duck - \$32.50

GINGER Massaman Curry - \$37.00

Signature Dish

Tender lamb shank in smooth red curry with coconut milk, sweet potato, onion, and peanut

Cho Chee Curry

Thick red curry with coconut milk and steamed vegetables

Prawns - \$31.50

Salmon - \$34.00

Snapper - \$32.50

Spicy Red Curry

Country style hot curry with vegetables and Thai herb (no coconut milk)

Chicken, Beef, Pork - \$27.50

Prawn - \$31.50

Lamb - \$29.50

STIR-FRIES

Cashew Nut

Stir-fried cashew nuts with vegetables and special chilli paste

Chicken, Beef, Pork - \$29.00

Duck - \$32.50

Lamb - \$29.50

Sweet and Sour

Thai sweet and sour sauce with vegetables

Chicken, Beef, Pork - \$28.50

Fresh Ginger

Stir-fried fresh ginger, onion, mushroom, and soy sauce

Chicken, Beef, Pork - \$28.50

Duck - \$32.50

Lamb - \$29.50

Basil

Sweet basil and vegetables with chilli and garlic

Chicken, Beef, Pork - \$28.50

Duck - \$32.50

Lamb - \$29.50

Garlic and Pepper

Garlic and pepper sauce with vegetables

Chicken, Beef, Pork - \$28.50

Lamb - \$29.50

Pra-Ram

Stir-fried mixed vegetable and topped with peanut sauce

Chicken, Beef, Pork - \$29.00

Oyster Sauce

Stir-fried mixed vegetables with oyster sauce

Chicken, Beef, Pork - \$28.50

Sizzling

Special sauce, vegetables, and cashew nuts on a hot plate

Chicken, Beef, Pork - \$29.50

Lamb - \$30.00

GINGER Signature Dish

Traditional Thai chilli paste with Thai herbs, coconut milk and kaffir lime leaves

Chicken, Beef, Pork - \$29.50

Lamb - \$30.00

Duck On Fire - \$32.50

Stir-fried roast duck with vegetables in a homemade sauce, flamed in brandy

SEAFOOD

Sweet Chilli Snapper - \$38.50

Deep fried whole snapper with special sweet chilli sauce

Cashew Nut

Stir-fried cashew nuts with vegetables and special chilli paste

Snapper Fillet - \$33.50

Prawns or Scallops - \$31.50

Basil

Stir-fried sweet basil, garlic, chilli with vegetables

Prawns or Scallops - \$31.50

Whole Snapper - \$38.50

Fresh Ginger

Stir-fried fresh ginger, vegetables, and soy sauce

Snapper Fillet - \$33.50

Prawns, Scallops, or Seafood - \$31.50

Sweet and Sour

Stir-fried special sweet and sour sauce with vegetables

Snapper Fillet - \$33.50

Prawns - \$31.50

Prawn Tempura - \$ 32.50

Deep fried marinated prawns

Garlic and Pepper

Stir-fried garlic and pepper sauce with vegetables

Snapper Fillet - \$33.50

Prawns - \$31.50

GINGER Snapper - \$34.00

Signature Dish

Stir-fried snapper fillet with special brown bean sauce with vegetables

Sizzling

Homemade sauce with vegetables and cashew nuts on a hot plate

Snapper Fillet - \$34.50

Prawns or Scallops - \$32.50

Steamed Snapper - \$33.50

Steamed snapper fillet with soy sauce, sesame oil and spring onion

Crispy Fish - \$32.50

Deep fried marinated snapper fillet covered in panko breadcrumbs

GINGER Signature Dish

Traditional Thai chilli paste with Thai herbs, coconut milk and kaffir lime leaves

Prawn or Seafood - \$32.50

Snapper Fillet - \$34.00

NOODLE & RICE

Pad Thai

Traditional stir-fried rice noodles in a homemade sauce with peanuts, chive, and bean sprouts

Chicken, Beef, or Pork - \$27.50

Prawn - \$31.50

Pad See-Ew

Stir-fried flat noodles with special dark soy sauce

Chicken, Beef, or Pork - \$27.50

Prawn - \$31.50

Drunken Noodle

Stir-fried rice noodles with chilli basil and Thai herbs

Chicken, Beef, or Pork - \$27.50

Prawn - \$31.50

GINGER Noodle

Signature Dish

Glass noodles with special sauce and vegetables

Chicken - \$27.50

Prawn - \$31.50

Duck - \$32.50

Egg Noodle

Stir-fried egg noodles with vegetables

Chicken - \$27.50

Prawn - \$31.50

Duck - \$32.50

Thai Fried Rice

Thai style fried rice

Chicken, Beef, or Pork - \$27.50

Prawn - \$31.50

Special Fried Rice

Fried rice cooked in Thai spices with pineapple, cashew nut, and prawns

Chicken, Beef, or Pork - \$27.50

Prawn - \$31.50

BARBEQUE

Chicken - \$29.50

Marinated chicken breast with special sauce and Thai herbs

Beef - \$31.50

Marinated beef sirloin with special sauce and Thai herbs

Pork - \$29.50

Marinated pork fillet with special sauce and Thai herbs

GINGER Salmon - \$34.00

Signature Dish

Marinated salmon steaks with special sauce and Thai herbs

Lamb Cutlet - \$33.00

Marinated lamb cutlet with special sauce and Thai herbs

SIDE DISHES

Roti - \$8.00

Steamed Vegetables - \$12.00

Green Salad - \$10.00

Dressed with tamarind sauce

Special Salad - \$11.00

Dressed with chardonnay, olive oil, and feta

Coconut Rice - \$6.00

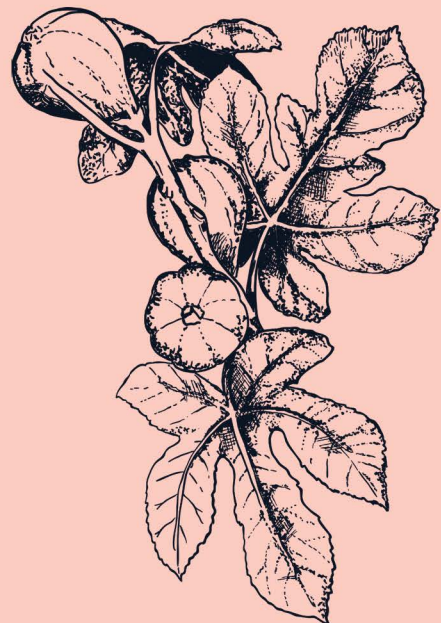
Steamed Jasmine Rice - \$3.50

Peanut Sauce - \$6.00

Fresh Chilli and Soy Sauce - \$3.00

Steamed Rice Noodle - \$6.00

VEGETARIAN



`APPETISERS

Ka Ree Puff - \$14.50

Mixed vegetables with curry powder wrapped in puff pastry

Spring Rolls - \$14.50

Thai style spring rolls with vegetables and vermicelli

Tofu Strip - \$14.50

Deep fried bean curd topped with peanut sauce

Corn Fritter - \$14.50

Crunchy sweetcorn, coriander and fresh chilli

Fresh Spring Rolls - \$16.50

Rice paper rolls filled with fresh vegetables and herbs

SOUP

Tom Yum - \$14.50

Spicy soup with tofu and vegetables

Tom Kha - \$14.50

Lightly spiced soup with tofu, vegetables and coconut milk

Clear Soup - \$14.50

Clear soup with tofu, vegetables and vermicelli

MAINS

Fresh Ginger - \$27.00

Stir-fried fresh ginger with mixed vegetables, tofu and mushroom

Tofu Salad - \$27.00

Fried tofu, topped with hot and spicy sauce, and Thai herbs

Sweet and Sour - \$27.00

Stir-fried tofu, vegetables, and sweet and sour sauce

Cashew Nut - \$28.00

Stir-fried tofu, vegetables, cashew nut and special chilli paste

Sweet Basil - \$27.00

Stir-fried tofu, vegetables, sweet basil, chilli, and garlic

Pra-Ram - \$28.00

Stir-fried tofu, vegetables, topped with peanut sauce

Oyster Sauce - \$27.00

Stir-fried tofu, vegetables and oyster sauce

Green Curry - \$27.00

Traditional Thai green curry with coconut milk, tofu and vegetables

Panang Curry - \$27.00

Thick red curry with coconut milk, tofu, vegetables and crushed peanuts

Yellow Curry - \$27.00

Thai yellow curry with coconut milk, tofu, vegetables, sweet potato and onion

Red Curry - \$27.00

Red curry with coconut milk, tofu and vegetables

Pad Thai Vegetarian - \$27.00

Stir-fried rice noodles with egg, peanuts, bean sprouts, and tofu

Drunken Noodle Tofu - \$27.00

Stir-fried rice noodles with tofu, chilli, garlic, basil and Thai herbs

Thai Fried Rice - \$27.00

Thai style fried rice with tofu, eggs and vegetables

GINGER Signature Dish - \$28.00

Stir-fried tofu, vegetables with curry paste, coconut milk, and Thai herbs

GINGER BANQUET #1

Minimum of 4 People \$51.00 per person

APPETISERS

Mixed

Chef's selection of mixed appetiser

MAINS

Main served with steamed jasmine rice

Fresh Ginger

Stir-fried snapper fillet with fresh ginger, vegetables, and soy sauce

Panang Curry Chicken

Thick red curry with coconut milk and crushed peanut

Sweet and Sour Pork

Stir-fried special sweet and sour sauce with vegetables

Larb Beef

Finely minced beef cooked with lime juice Thai herbs and chilli

Cashew Nut Vegetables

Stir-fried tofu, vegetables, cashew nut and special chilli paste

Jasmine Tea or Filter Coffee



GINGER BANQUET #2

Minimum of 4 People \$69.50 per person

APPETISERS

Mixed

Chef's selection of mixed appetiser

SOUP

Tom Yum Prawns

Spicy soup with lime juice, mushrooms, and Thai herbs

MAINS

Main served with steamed jasmine rice

Sweet Chilli Snapper

Deep fried whole snapper with special sweet chilli sauce

GINGER Massaman Curry

Signature Dish

Tender lamb in smooth red curry with coconut milk, sweet potato, onion, and peanut

Cashew Nut Prawns

Stir-fried cashew nuts with vegetables and special chilli paste

Sizzling Beef

Homemade sauce with vegetables and cashew nuts on a hot plate

DESSERT

Chef's selection of Dessert

Green Tea or Filter Coffee



