ALL DAY MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm, Weekends & Public Holidays from 5.30pm – 9pm

LIGHT

参	Italian Burrata Mixed leaf salad, pickled ginger powder, bread & crackers	25
#E30	Smoked Duck Breast Mixed grain "porridge," poached egg, ginger and oyster sauce	26
9	Pan Roasted Jerusalem Artichoke Charred asparagus, fried mushrooms, spiced yoghurt	25
#E20	Charred Broccolini Parmesan, chicken, pickled ginger mayo	26
#E20	Smoked Salmon Cha soba noodle salad, pickles, seaweed, fish roe, pickled ginger ponzu	26
泰230	Charred Octopus (Cooked weight 90 – 100g) Pickled cauliflower, chicken sausage, spinach & parsley puree, ginger flower hot sauce	32
	Baked French Camembert (240g) Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	38

Signature dishes or dishes containing ginger & its family.

Vegetarian dishes. May contain egg & dairy.
All prices are subjected to 10% service charge and prevailing GST.

MAIN

0	Mushroom & Shallot Bake White asparagus, truffle, micro salad	32
	Chilli Crab Spaghettini In spicy, sweet & tangy sauce	26
\$200 0	Paperbag Halibut Fillet Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
\$100 100	Organically Farmed Lacto Chicken Breast Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	Grilled Barramundi Wild rice, petit pois, onion salad, butter chicken gravy	36
	Grilled Salmon Fillet Asparagus, pearl cous cous, lime, coconut, fish roe	36
	Angus Striploin Grain fed, MBS 2+ 250g Sauteed garlic spinach, black pepper sauce	54
	48hr Beef Back Ribs (approx 1kg) Grain fed, 150days, AUS BBQ sauce, coleslaw, romaine salad	68
	Beef Special (please check with server)	

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SIDES

Pan Roasted Mixed Mushroom Baby spinach, garlic butter	9
Pan Fried Mixed Greens Garlic & herb butter	6
Charred Green Asparagus Parmesan, tomato salsa	12
Truffles Fries Parmesan, herbs & truffle oil	18
Baked Baguette Softened butter, smoked salt	3
Romaine Salad Radish, parmesan, croutons, black garlic mayo	6
BBQ Pulled Beef Dip Bread, prawn crackers	15
SWEET	
Organic Chia Seed Porridge Organic chia seeds, strawberry, mango & mixed berries	10
	12
	12
▶ PB&J Banana cake, peanut butter cream, raspberry jelly	11
■ Selection of Cheeses & Condiments Dried fruit, tomato relish, crackers, bread Please check with server for today's selection and price	Mkt price

Signature dishes or dishes containing ginger & its family.

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SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm, Weekends & Pub. Hols from 5.30pm – 9pm

Light

(Choose ONE)

🍍 🌶 Italian Burrata

Mixed leaf salad, pickled ginger powder, bread & crackers

Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushroom, spiced yoghurt

® Charred Octopus

Pickled cauliflower, chicken sausage, spinach & parsley puree, ginger flower hot sauce (Supplement \$7)

Main

(Choose ONE)

Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Grilled Barramundi

Wild rice, petit pois, onion salad, butter chicken gravy

Angus Striploin, MBS 2+, 250g

Sauteed garlic spinach, black pepper sauce (Supplement \$20)

Sweet

(Choose ONE)

Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries

Chocolate Praline Brownie

Hazelnut, strawberry, cardamom

PB&J

Banana cake, peanut butter cream, raspberry jelly

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)