

Ginger Dinner Menu

SMALL BITES

Baked Focaccia

Confit garlic & herb butter, Parmesan cheese 12

Cantabrian Spanish Anchovies (I)

Marinated bell peppers, Pecorino on crostini 14

'Ascolana', Green Sicilian Olives (5 PC)

Nduja stuffed & fried, smoked paprika aioli 16

Crudo of Saku Tuna (GF, DF, NF, I)

Pickled onion, cucumber, finger lime and chilli 22

Salumi Plate (DF)

Prosciutto di Parma, salami, baked focaccia 28

"That's Amore" Burrata cheese (V)

Sicilian peperonata, fermented chilli, sourdough 24

ENTREE

Salt & Pepper Calamari Fritti (NF, I)

Shaved fennel and orange salad, basil aioli 19

Grilled Whole Tiger Prawns (2pc) (A)

Chilli & garlic butter, lemon, sourdough 18

Croquettes (3 pc)

Served with aioli 18

Choose any one flavour - Jamon or leek & Parmesan or Mushroom & Blue Cheese

Chicken Spiedini (Skewers) (3 PC) (GF, NF, DF)

Marinated in garlic & thyme, grilled zucchini 21

PASTA

Spaghettini Bolognese (NF)

Grass-fed beef mince cooked in Roma pomodoro 34

Gnocchi Alla Sorrentina (V)

Tomato sugo, buffalo mozzarella & fresh basil 32

Fettuccine Alla Gamberi (NF, A)

King prawn, wilted spinach, white wine sauce 38

SECONDI (MAINS)

Slow Cooked Grass-fed Beef Cheek (NF)

Sweet potato mash, mushroom, Gremolata 38

Berkshire Pork Belly (GF, DF, NF)

Wilted fennel, grilled broccolini, Jus 36

Confit Duck Leg (GF, NF, DF)

Dupuy lentils, braised red cabbage, orange glaze 36

Chicken Cotoletta

Cabbage remoulade, Pecorino, romesco sauce 36

Grilled Barramundi (GF, NF, DF, A)

Kipfler potatoes, green beans, sauce vierge 36

Every Friday: Choose any steak with any anyone side and a glass of house wine for \$49

Every Saturday: Choose any mains (1) with any side (1) and a glass of house wine for \$49

T&C's Apply*

SIDES

French fries (NF, V)

Roasted garlic aioli 10

Char-Grilled Broccolini (V)

Roasted almonds, sesame dressing 10

Roasted Pumpkin (GF, V)

Garlic yoghurt, dukkha 10

Baby Cos Salad (GF, NF, V, VE)

Onion, baby tomato, cucumber, house dressing 10

Steamed Vegetables (GF, DF, V, VE)

Lemon and olive oil 10

Duck Fat Roasted Chat Potatoes (GF, DF, NF)

Rosemary & garlic 10

SWEET FINISH

Dark Chocolate Tart (NF)

Whipped mascarpone 14

Apple & Rhubarb Crumble

Vanilla ice cream 14

Lemon Cheesecake

Spiced blueberry compote 14

Victorian Cheese Platter

Brie, blue, and cheddar with condiment 28

Selection of Ice Cream (2 scoops)

Please check with our wait staff for flavours 8
(Vegan option available as well)

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

2+ MSA Grade (GF, NF, DF, H) 52

Gippsland Grass-fed

Eye of Rump 200g

2+ MSA Grade (GF, NF, DF, H) 47

Gippsland Grass-fed

Scotch Fillet 300g

2+ MSA Grade (GF, NF, DF, H) 57

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 (A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood

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. Our produce is proudly sourced from local and sustainable sources.