

# Ginger In Room Dining

Breakfast is available from Monday to Friday, 6.30am – 9.30am | Saturdays, Sundays and Public Holidays, 7.00 am – 10.00 am

Lunch is closed and Dinner starts at 6pm – 9.30pm on Saturdays, Sundays and Public Holidays

## COLD SELECTION

**Freshly Sliced Fruit Platter (VG, GF, DF)** 21

Selection of seasonal fruits

**Toast with Preserve & Butter (V)** 19

Sourdough, multi-grain, white, wholemeal

**Bircher Muesli (V, GF)** 19

Fresh apple, nuts

**House Granola (V, GF)** 19

Natural yoghurt, poached fruits, honey

**Choice of Cereals (V)** 19

Corn-flakes, Coco-pops, Rice Bubbles

**Pastry basket (4pcs) (V, NF)** 24

Selection of pastries and muffins

**Continental (NF)** 34

Choice of cereal, fruit, yoghurt, bakery item, juice, hot beverage

## DELI SELECTION

**Victorian Cheese Platter** 28

Brie, blue, cheddar with sourdough

**Charcuterie Platter** 28

Salumi of the day with warm croissant

Please check with our wait staff for salumi of the day

### HOUSE SPECIALITY

**Roasted coconut and chia pudding** 19

**Daily blend of smoothie** 12

(Please ask our wait staff for flavour of the day)

GLUTEN-FREE BREAD AVAILABLE

LACTOSE-FREE MILK AVAILABLE

\$2 extra

## BREAKFAST MENU – HOT SELECTION

**Free Range Eggs on Toast (V,DF)** 26

Two free range eggs any style on sourdough

**Free Range Eggs Benedict (NF)** 30

Poached eggs on sourdough, ham, hollandaise

**Free Range Eggs Florentine (V)** 28

Poached eggs on sourdough, sautéed baby spinach, roasted tomatoes, hollandaise

**Two-Egg Omelette on Toast** 32

Choose your filling: ham, spinach, onion, tomato, mushroom, cheese

**Melbourne Classic Avocado on Toast** 30

Crushed avocado, fetta, dukkha, coriander

**Big Breakfast** 48

Two free range eggs, your style

Bacon, sausages, mushrooms, tomato, hash browns, baked beans

**Cinnamon Porridge (GF, V)** 24

Honey and seasonal berries

## SIDES

Grilled English bacon 10

Chicken and herb sausages 10

Sautéed mushrooms 10

Grilled tomato 10

Hash browns 10

Baked beans 10

### Our preserve selection

Strawberry, raspberry, orange marmalade,

Nutella, Vegemite, honey

## SWEET FINISH

**Pancake Stacks (V)** 24

Three fluffy pancakes, whipped cream, berry compote, maple syrup

**Belgian Waffles** 24

Three crispy waffles, whipped cream, berry compote, maple syrup

## BEVERAGE SELECTION

**Juices** 10

Orange, Pineapple, Cloudy Apple, Guava (Subject to availability)

### Espresso Coffee

Café Latte 8.5

Cappuccino 8.5

Flat White 8.5

Chai Latte 8.5

Short/Long black 8.5

Macchiato Short/Long 8.5

(Choice of almond, soy milk, oat milk for \$2 extra)

### TEA by Dilmah

English Breakfast 7.5

Earl Grey 7.5

Peppermint 7.5

Chamomile 7.5

Green Tea 7.5

Lemon 7.5

(GF) Gluten Free (NF) Nut Free (DF) Dairy Free (V) Vegetarian (VE) Vegan (H) Halal

Our meat products are 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.

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## SMALL BITES

<b>Baked Focaccia (V)</b>	14
Confit garlic & herb butter, Parmesan cheese	
<b>'Ascolana', Green Sicilian Olives (5pc)</b>	18
Nduja stuffed & fried, smoked paprika aioli	
<b>Crudo of Saku Tuna (GF, DF, NF, I)</b>	26
Pickled onion, baby cucumber, lime and chilli	
<b>Salt &amp; Pepper Calamari Fritti (NF, I)</b>	22
Shaved fennel and orange salad, basil aioli	
<b>Grilled Whole Tiger Prawns (2pc) (NF, A)</b>	21
Chilli & garlic butter, lemon, sourdough	
<b>Chicken Spiedini (Skewers) (3pc) (GF, DF, NF)</b>	24
Marinated in garlic & thyme, grilled zucchini	
<b>Croquettes (3pc)</b>	21
Served with aioli	
Choose any one flavour - Jamon <b>or</b> leek & Parmesan <b>or</b> mushroom & Blue Cheese	
<b>SALADS, BURGERS, SANDWICHES</b>	
<b>Wagyu Beef Cheese Burgers (NF, H)</b>	30
BLT, double cheese, chips	
<b>Southern Fried Chicken Burger</b>	29
Cabbage slaw, cheese, chips	
<b>Classic House Club Sandwich (NF)</b>	28
BLT, grilled chicken, fried egg, cheese, chips	
<b>Classic Chicken Caesar Salad (M)</b>	28
Cos, chicken, parmesan cheese, anchovies, egg	
<b>'That's Amore' Burrata Cheese (V)</b>	26
Sicilian peperonata, fermented chilli, sourdough	

## MAINS

<b>Grilled Barramundi (GF, DF, NF, A)</b>	38
Kipfler potatoes, green beans, sauce vierge	
<b>Chicken Cotoletta</b>	37
Cabbage remoulade, pecorino, romesco sauce	
<b>Berkshire Pork Belly (GF, DF, NF)</b>	37
Wilted fennel, grilled broccolini, Jus	
<b>Confit Duck Leg (GF, NF, DF)</b>	39
Dupay lentils and braised cabbage	
<b>Slow Cooked Beef Cheek (NF)</b>	40
Sweet potato mash, mushroom, Gremolata	
<b>Butter Chicken</b>	38
Steamed rice, raita, pappadum, Naan Bread	
<b>Spaghettini Bolognese (NF)</b>	36
Grass-fed beef mince cooked in Roma pomodoro	
<b>Gnocchi Alla Sorrentina (V)</b>	34
Tomato sugo, Buffalo Mozzarella & fresh basil	
<b>CHOOSE YOUR STEAK AND SAUCE AND WE WILL COOK TO YOUR LIKING</b>	
<b>Gippsland Grass-fed Porterhouse 300g</b>	56
2+ MSA Grade (GF, NF, DF, H)	
<b>Gippsland Grass-fed Eye of Rump 200g</b>	49
2+ MSA Grade (GF, NF, DF, H)	
<b>Gippsland Grass-fed Scotch Fillet 300g</b>	59
2+ MSA Grade (GF, NF, DF, H)	
<b>Choose any one of the sauces:</b>	
Black Pepper Sauce, Red Wine Sauce, Hot English Mustard	

## SIDES

<b>French Fries (NF, V)</b>	12
Roasted garlic aioli	
<b>Char-Grilled Broccolini (V)</b>	12
Roasted almonds, sesame dressing	
<b>Steamed Vegetables (GF, DF, V, VE)</b>	12
Lemon & olive oil dressing	
<b>Duck Fat Roasted Chat Potatoes (GF, DF, NF)</b>	12
Rosemary & garlic	
<b>Roasted Pumpkin (GF)</b>	12
Garlic yoghurt, dukkha	

## SWEET FINISH

<b>Dark Chocolate Tart (NF)</b>	16
Whipped mascarpone	
<b>Apple &amp; Rhubarb Crumble</b>	16
Vanilla ice cream	
<b>Lemon Cheesecake</b>	16
Spiced blueberry compote	
<b>Victorian Cheese Platter</b>	30
Brie, blue, cheddar with condiment	
<b>Selection of ice cream (2 scoops)</b>	8
(Please check with our wait staff for flavours, vegan option available as well)	

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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. Ginger celebrates Melbourne's diverse ethnicities and food culture, offering the best of local and cultural dishes crafted by our talented chefs.