

# GINGER

AT THE ARBORETUM

## SUMMER MENU

**2 courses \$55 per person | 3 courses \$65 per person**

**To start \$5, 2 slices per serve**

Sonoma Bakery sourdough with Pepe Saya cultured butter, or  
Chargrilled Allsun Farm pesto sourdough

### Entrée

6 south coast rock oysters, sparkling rosé + ginger granita, cucumber + finger lime GF DF

Almond crusted lamb backstrap, beetroot purée, Ingelara Farm mulberries, ricotta salata + Urban Farm micro mint GF

Rhubarb + Hiramasa kingfish sashimi, Ingelara Farm rhubarb juice, shallot, lime + chilli oil, rhubarb floss, rice cracker + Urban Farm micro sunflower DF GF

Ode to Allsun Farm tomatoes, caramelised cherry tomatoes, Brandywine tomatoes, tomato gel, pickled baby onion, pink pepper + Meredith Dairy sheep milk labneh, rye bread crisp + Urban Farm micro basil V

### Main

Pan-fried market fish fillet, witlof, charred fennel + citrus salad, chorizo crumb, buttermilk dressing + scorched hazelnuts GF

Beef short rib, slow cooked, smoked Ingelara Farm garlic + potato skordalia, Capital Brewery stout jus, celery remoulade GF

Portuguese BBQ spatchcock, seared polenta, Manchego custard, charred Allsun Farm peppers, jalapeño + coriander salsa GF

Sichuan spiced Allsun Farm eggplant, butterbean + orange mash, bean shoot, tarragon + chervil salad, sesame tuille Vegan

### Sides

Summer salad, baby cos, radicchio, Ingelara Farm kohlrabi, radish, pickled plums, tahini dressing, yuzu sesame + nori dust \$12 Vegan

Crisp sweet potato, carrot, parsnip, kale, spinach, beetroot with activated sunflower, pumpkin, chia, sesame, poppy, tamari, paprika, rosemary, pink salt. \$12 Vegan

### Dessert

Mango lassi, yoghurt jelly, mango compote, crème fraîche sorbet + lemongrass gel GF

Murringo honey panna cotta, Araluen peach granita + charred peach, lemon thyme meringue + macadamia crunch GF

Ginger's summer pudding, red chocolate sphere filled with crème brûlée mousse, summer berry compote + almond dacquoise GF

Saffron roasted apricots, ricotta cheesecake, arlette biscuits, rose gel, pistachio snow

Dietary requirements can be accommodated on request. Please note we do not split bills. Public Holiday 10% surcharge.

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## Sparkling

2019 Copabella Prosecco	<i>Tumbarumba</i>	\$12	\$50
NV Gallagher Duet Pinot Noir Chardonnay	<i>Murrumbateman</i>	\$14	\$52

## Rosé

2019 Lerida Estate Rosé	<i>Canberra District</i>	\$10	\$45
2019 Four Winds Sangiovese Rose	<i>Murrumbateman</i>		\$60

## White

2019 Nick O'Leary Riesling	<i>Canberra District</i>	\$15	\$55
2019 Gallagher Sauvignon Blanc	<i>Murrumbateman</i>	\$12	\$50
2019 Lerida Estate Pinot Grigio	<i>Canberra District</i>	\$11	\$49
2019 Long Rail Gully Pinot Gris	<i>Murrumbateman</i>		\$60

## Red

2019 Bourke Street Pinot Noir	<i>Canberra District</i>	\$10	\$48
2017 Gallagher Shiraz	<i>Murrumbateman</i>	\$12	\$50
2019 Lerida Estate Tempranillo	<i>Canberra District</i>	\$14	\$56
2017 Long Rail Gully Merlot	<i>Murrumbateman</i>	\$12	\$50
2015 Collector 'Rose Red City' Sangiovese	<i>Canberra District</i>		\$70

## Beer + cider selection

James Boag's Light	\$8
James Squire Cider	\$8
Bentspoke Selection (please ask our friendly staff for today's selection)	\$9
Capital Brewing Co (please ask our friendly staff for today's selection)	\$8

## Soft Drinks + Juices

Coca Cola, Sprite, Lift, Coke No Sugar	\$4
Noah's straight apple or orange juice	\$5
Noah's Juice Smoothie	\$5
(apple + guava & blackcurrant, apple + nectarine & pineapple)	
Bundaberg selection	\$4
(ginger beer, lemon lime + bitters, guava, passionfruit, tropical mango)	
Kombucha (please ask our friendly staff for today's flavours)	\$5
Sparkling mineral water 750ml	\$12
Iced coffee	\$8
Iced chocolate	\$8
Milkshakes (chocolate, strawberry, vanilla, caramel)	\$7
Kids Milkshakes	\$5

## Tea + Coffee

ONA Coffee, any style	\$4/\$4.8
Soy, Lactose Free, Almond	add \$1
Double shot, syrup: vanilla, hazelnut, caramel	add 50c
Hot chocolate	\$4.8
Chai latte	\$4.8
Loose leaf Tea	\$5
(English breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemongrass)	