

# GINGER

AT THE ARBORETUM

## Weekend Brunch

**Saturday and Sunday from 9am - 11am**

*Using biodynamic free-range eggs from Mulloon Creek Farm + Allsun Farm, bacon + ham from Balzanelli, Allsun Farm + Ingelara Farm vegetables + breads from Sanoma Bakery + Deeks gluten free bakery*

**Ginger's Benedict**, poached eggs, double smoked ham, asparagus + lemon myrtle hollandaise served on toasted Turkish bread \$22

**Buckwheat pancakes**, roasted rhubarb + strawberry, whipped coconut cream, pistachio + rose dukkha V \$20

**Sweetcorn, Manchego fritters + jalapeño**, spiced tomato salsa, poached eggs, zucchini zoodle, coriander + mint salad V \$24

**Smashed avocado**, lemon, pea + mint, whipped goats' cheese, piment d'espelette on toasted rye V \$20

**Gochujang + Fontina cheese omelette**, house made kimchi, wilted choy sum, spring onion + sourdough toast \$24

**Eggplant Zaalouk**, charred eggplant braised with spiced tomato, seared haloumi, coriander, lemon yoghurt + house made pita bread \$22

**The Hungry Forester**, Allsun Farm eggs, Boxgum Grazing bacon, chipolatas, Spanish morcilla sausage, braised black eye beans, baked field mushroom, wilted spinach, confit blistered cherry tomatoes, potato rösti + toasted sourdough \$28

**From chooks with love**, two Mulloon Creek Farm eggs of your choice + toasted sourdough \$15

**Add your favourite extras for \$5 each**

confit blistered cherry tomato

fresh avocado

grilled bacon (let us know if you want it crispy)

Spanish morcilla sausage

wilted spinach

two eggs your way

braised black eye beans

grilled haloumi

whole baked field mushrooms

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## **Sparkling**

2018 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
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## **White**

2019 Nick O'Leary Riesling	<i>Canberra District</i>	\$15	\$55
2019 Gallagher Sauvignon Blanc	<i>Murrumbateman</i>	\$12	\$50
2018 Lerida Estate Pinot Grigio	<i>Canberra District</i>	\$11	\$49
2018 Long Rail Gully Pinot Gris	<i>Murrumbateman</i>		\$60

## **Red**

2018 Lerida Estate Cullerin Pinot Shiraz	<i>Canberra District</i>	\$10	\$48
2016 Gallagher Shiraz	<i>Murrumbateman</i>	\$12	\$50
2018 Lerida Estate Tempranillo	<i>Canberra District</i>	\$14	\$56
2017 Long Rail Gully Merlot	<i>Murrumbateman</i>	\$12	\$50

## **Beer + cider selection**

Hahn Premium 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 (apple + guava & blackcurrant, apple + nectarine & pineapple)	\$5
Bundaberg selection (ginger beer, lemon lime + bitters, guava, passionfruit, tropical mango)	\$4
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 (English breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemongrass)	\$5

Dietary requirements can be accommodated on request. Please note we do not split bills.