

# GINGER

AT THE ARBORETUM

## LUNCH SET MENU

29 October – 24 December 2021  
Wednesday – Sunday 12:00pm-2:30pm

**Festive Feast Lunch - 3 courses with a glass of bubbles on arrival \$70 per person**  
**Dashing Lunch - 2 courses with a glass of bubbles on arrival \$60 per person**

### Starter

Three Mills Bakery bread with Pepe Saya butter

### Entrée

Chargrilled Eastern King prawns, avocado, mango, coriander + lime salsa, baby cos salad gf, df

Crispy zucchini blossoms filled with herbed ricotta, charred baby zucchini, soft herb, fried capers yuzu aioli + sesame v, gf

Batemans Bay half dozen rock oysters with pickled ginger and wasabi dressing gf, df

Smoked duck breast, torched peaches, pomegranate gel, walnut salsa verde, mizuna + tatsoi salad gf, df

### Main

Crisp crackling roasted pork belly, caramelised miso apple, pickled radish + fennel salad, citrus dressing gf

Mr Wu's Gooda Creek mushrooms, chestnut + spinach wellington, confit eschalot onions, red wine reduction v, df

Pancetta wrapped chicken breast filled with rosemary + cranberries, potato gratin, tarragon buttered beans, sour cherry compote gf

Macadamia crusted wild barramundi fillet, chargrilled gem lettuce, asparagus, snow peas, chive + lemon butter sauce gf

### Sides - \$10 per bowl

Summer salad, heritage tomatoes, pickled cucumber + radish, radicchio, oak leaf + rocket, caramelised balsamic vinaigrette v, gf, df

Chips with rosemary sea salt + shaved Parmesan v

### Dessert

Gingerbread steamed Christmas pudding, honey raspberries, ginger crème custard gf

Sugar plums in cardamom, cinnamon, lemon zest tart with toasted marzipan meringue gf

Rum + raisin dark chocolate ice cream under a pecan nut brittle cone gf

Strawberry + rose pannacotta, crushed strawberry sorbet, rose scented fairy floss, gold leaf gf

### Menu Selections and Payments

Reservations of 15+ will be required to \*pre-order or be served alternate drop from two selections per course.\*\*  
All bookings will require a \$25 per person deposit at time of booking to secure reservation

\*Pre-orders + alternate drop selections will be required no later than five working days prior to the date of your booking.

\*\*Full payment of menu selection will be required five working days prior to the date of your booking.

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

### 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 |
|-------------------------|--------------------------|------|------|

### White

|                                     |                          |      |      |
|-------------------------------------|--------------------------|------|------|
| 2019 Nick O'Leary Riesling          | <i>Canberra District</i> | \$15 | \$55 |
| 2021 Gallagher Sauvignon Blanc      | <i>Murrumbateman</i>     | \$12 | \$50 |
| 2018 Eden Road Long Road Chardonnay | <i>Canberra District</i> | \$13 | \$52 |
| 2021 Mount Majura Pinot Gris        | <i>Canberra District</i> | \$15 | \$55 |

### 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 |
| 2012 Dog Trap Cabernet Sauvignon     | <i>Canberra District</i> | \$12 | \$50 |
| 2018 Eden Road Long Road Syrah       | <i>Canberra District</i> | \$12 | \$50 |
| 2019 Nick O'Leary Sangiovese         | <i>Canberra District</i> | \$15 | \$55 |
| 2019 Lark Hill Dark Horse Sangiovese | <i>Canberra District</i> |      | \$59 |

### Beer + cider selection

|                               |     |
|-------------------------------|-----|
| Hahn Premium Light            | \$8 |
| Young Henrys Cider            | \$9 |
| Capital Brewing Co, Coast Ale | \$8 |
| Capital Brewing Co, Trail Ale | \$8 |
| Bentspoke, Morts Gold         | \$9 |

### 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, peach, kiwi, mango + lime                       |      |
| Bundaberg selection                                    | \$4  |
| Ginger beer, lemon lime + bitters, guava, passionfruit |      |
| Ginger and lemon Kombucha                              | \$5  |
| Sparkling mineral water 750ml                          | \$12 |
| Iced coffee + 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     |
| T2 Tea   | \$5       |
| English breakfast, Earl Grey, Chai, Just Peppermint, Sencha, Lemongrass + Ginger |           |