

GINGER

AT THE ARBORETUM

SUMMER LUNCH MENU 2 courses \$60 and 3 courses \$70

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 oysters, sparkling rosé + ginger granita, cucumber + native finger lime gf df

Seared duck breast, thyme roasted red grapes, caramelised port jus, Urban Farm micro herbs df gf

Chargrilled Allsun Farm heritage roasted tomatoes, fresh burrata mozzarella salad, basil, toasted rye crisps v

Almond crusted lamb backstrap, beetroot purée, blackberries, ricotta salata + mint gf

Main

Crispy skin barramundi fillets, Steppingstone charred leek + cucumber + fennel Allsun Farm green tomato pickle gf df

Chargrilled beef fillet, Ingelara Farm roast garlic Dutch cream potatoes, tarragon green beans, Pinot jus gf

Canowindra chicken breast, mole blanco, Steppingstone zucchini + yellow squash, salsa verde, scorched pine nuts + currants gf

Miso roasted new season asparagus, togarashi fried tofu, pink pickled turnip, yuzu mayonnaise, bean shoots + shallot vegan

Sides \$12

Summer salad; radicchio, baby cos lettuce, roasted radish, ruby grapefruit, apple mint, raspberry vinaigrette + scorched hazelnuts

Sweet potato fries, rosemary salt + parmesan crumb

Dessert

Strawberries + strawberry consommé, yoghurt coconut sorbet, bay leaf oil + meringue shards gf

Blood orange parfait, fennel semolina cake, olive oil jelly, elderflower granita + fennel crunch

Honey lemon financier, roasted apricot rosemary compote, charred apricot, hazelnut crumble, praline namelaka, lemon coulis, rosemary tuiles gf

Pistachio tart, fresh raspberry, raspberry marshmallow, candied pistachio, cinnamon sauce gf

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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
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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	
Kombucha - please ask our friendly staff for today's flavours	\$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	+ \$1
Double shot, syrup: vanilla, hazelnut, caramel	+50c
Hot chocolate	\$4.8
Chai latte	\$4.8
T2 Tea	\$5
English breakfast, Earl Grey, Chai, Just Peppermint, Sencha, Lemongrass + Ginger	