

GINGER

AT THE ARBORETUM

LUNCH MENU

2 courses \$60 and 3 courses \$70

To start - \$5, slices per serve

Sonoma Bakery sourdough with Pepe Saya cultured butter, or

Chargrilled pesto sourdough

Entrée

Beach pipi + eastern king prawn chowder, chorizo crumb, Ingelara Farm Nicola potatoes, parsley foam gf

Canowindra chicken breast, chargrilled Sonoma Bakery miche sourdough, cumquat jam, parsnip crisp df

Seared scallops (served in shell), gazpacho, wakame, Urban Farm micro sunflower gf df

Roasted pumpkin, lime yoghurt, pistachio + pinenut crumb, fried curry leaves, mint + coriander v

Main

Spiced cauliflower, hummus, Dutch carrots, fried kale, dukkah gf df vegan

Barramundi, golden beetroot + radish salad, watercress, herb oil, Urban Farm micro herbs gf

Char sui pork, sweet potato purée, tamari + cucumber pickle, chilli oil, ginger + shallot jus gf df

Chargrilled beef fillet, Ingelara Farm Dutch cream brown butter mash, roasted Brussel sprouts + bacon lardons, green pepper jus gf

Sides \$12

Roasted eggplant, pomegranate, mint + tarator dressing, rocket

Sweet potato fries, rosemary salt, parmesan.

Dessert

Homeleigh Grove olive oil pannacotta, Sean's slowed cooked Smyrna quince + Muringo honey cake, almond streusel + lemon balm gf

Miso dark chocolate tart, red bean compote, matcha ice cream, togarashi + sesame glass tuile gf

Sean's whole baked spiced apples, verbena crème Anglaise, arlettes, candied walnuts + verbena chips

Slow cooked amber jewel plums, James Squire's Jack of Spades porter brûlée sabayon, ginger crumble, iced yoghurt + plum gel gf (vegan on request)

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Sparkling

2021 Copabella Prosecco	<i>Tumbarumba</i>	\$12	\$50
NV Gallagher Duet Pinot Noir Chardonnay	<i>Murrumbateman</i>	\$14	\$52

Rosé

2021 Lerida Estate Rosé	<i>Canberra District</i>	\$10	\$45
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White

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

Red

2021 Bourke Street Pinot Noir	<i>Canberra District</i>	\$10	\$48
2017 Gallagher Shiraz	<i>Murrumbateman</i>	\$12	\$50
2021 Lerida Estate Tempranillo	<i>Canberra District</i>	\$14	\$56
2013 Dog Trap Cabernet Sauvignon	<i>Canberra District</i>	\$12	\$50
2018 Eden Road Long Road Syrah	<i>Canberra District</i>	\$12	\$50
2019 Lark Hill Dark Horse Sangiovese	<i>Canberra District</i>		\$59

Beer + cider selection

Hahn Premium Light			\$9
Young Henrys Cider			\$9
Capital Brewing Co, Coast Ale			\$10
Capital Brewing Co, Trail Ale			\$10
Bentspoke, Morts Gold			\$10

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 – Ginger + Lemon			\$5
Sparkling mineral water 750ml			\$12
Iced coffee + iced chocolate			\$8
Milkshakes chocolate, strawberry, vanilla, caramel			\$8
Kids Milkshakes			\$5

Tea + Coffee

ONA Coffee, any style			\$4.5/\$5.5
Soy, Lactose Free, Almond, Oat			+ \$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			