



blue ginger

SOUTH EAST ASIAN CUISINE



- **V = VEGETARIAN OPTION OF THIS DISH IS AVAILABLE**
- BYO \$4.5 PP BOTTLED WINE ONLY (EXCEPT ON SPECIAL OCCASIONS)
- WITH RESPECT TO DINERS WITH ALLERGIES WE CANNOT GUARANTEE THAT DISHES WILL BE FREE OF NUT OR SHELLFISH RESIDUE
- 10% SURCHARGE PUBLIC HOLIDAYS

STARTERS

Grilled scallop with nam jim and fried shallots	3 ea
Betel leaf topped with smoked trout, chilli, garlic, galangal & fried shallots	4.5 ea
Traditional BBQ duck pancake with cucumber, shallots and hoi sin sauce	5 ea
Vietnamese prawn rice paper rolls with vermicelli, fresh herbs and yellow bean dipping, with peanuts (3)	15v
Spring rolls of Wagyu beef with blended spices served with sweet plum sauce (3)	16
Vegetarian spring rolls served with sweet chilli sauce (3)	12v
Steamed dumpling of prawns with shiitake mushrooms & water chestnuts (5)	16
Steamed pork & shiitake mushroom dumplings with black vinegar dressing (5)	15
Fried eggplant stuffed with prawns & pork served with garlic soy sauce	16
Sang choy bao of free range chicken with baby corn, water chestnuts, lap chong & crispy glass noodles (2)	16
Salt & pepper squid (<i>Blue Ginger favourite</i>)	18/24v
Salt & pepper soft shell crab	22
Chargrilled finger eggplant with free range chicken, garlic, onion, mint and Vietnamese dressing	18
Malaysian chicken satay on a skewer served with home made satay sauce & cucumber (3)	15
Salad of grilled Angus beef with mint, coriander, tomato, chilli & lime dressing	18
Salad of crispy braised pork belly with green papaya, mint, kaffir lime leaves, fried shallots, chilli & lime dressing (<i>Blue Ginger favourite</i>)	18

MEAT AND POULTRY

Bo Lo Lac

Vietnamese wok fried black Angus beef with garlic, black peppercorn sauce, served with watercress & tomato salad	32
Slow braised black Angus beef short ribs (boneless) with chilli, tamarind sauce & cucumber relish	31
Stir fried Angus beef fillets with eggplant & chilli black beans	29
Stir fried Angus beef fillets with chilli, black beans, onion, ginger, snow peas and pickled mustard greens	29
Crispy skin chicken Maryland with chilli, basil, black vinegar dressing (<i>Blue Ginger favourite</i>)	29
Stir fried free range chicken breast fillets with home made chilli jam & fried basil	29
Crispy braised pork belly stir fried with home made chilli sambal eggplant & beans	28

SEAFOOD

Malaysian chilli coconut sambal prawns with tomato & beans	29
Stir fried Singaporean chilli prawns with snow peas	29
Steamed wild barramundi fillets with ginger, shallots, soy sauce & steamed wombok (<i>Blue Ginger favourite</i>)	32
Grilled wild barramundi fillets with chilli, black bean sauce & steamed wombok	32
Salad of fried salmon with green papaya, Vietnamese mint, fried garlic & cashew nuts	27
Spicy Sichuan scallops with garlic, chives & cashew nuts	31
Stir fried prawns with oyster & soy sauce combined, chilli, a touch of coriander roots, garlic, asparagus & oyster mushroom	31

CURRIES

Panang curry of free range chicken breast fillets with chilli, kaffir lime leaves & Thai basil	27
Massaman curry of slow cooked Angus beef with roasted potato	27
Malaysian rendang chicken curry with sweet potato	29

BANQUET MENU (MINIMUM 4 PEOPLE)

Following the style of Asian cuisine, at *Blue Ginger* all of our dishes are designed to be shared and enjoyed around the table. We hope that you, your family & friends share this wonderful experience. All our sauces and curries are made fresh by hand with passion and care. Our cooking does not contain any added MSG.

\$50 PP

STARTERS

Sang choy bao of free range chicken with pork sausage, baby corn, water chestnuts and crispy glass noodles

Vegetarian spring rolls served with sweet chilli sauce

Salt & pepper squid

MAINS

Penang curry of free range chicken breast fillets with chilli, kaffir lime leaves and Thai basil

Salad of fried salmon with green papaya, Vietnamese mint, fried garlic and cashew nuts

Stir fried Angus beef fillets with eggplant and chilli black beans

Steamed jasmine rice

\$60 PP

STARTERS

Betel leaf topped with smoked trout, chilli, garlic, galangal & fried shallots

Malaysian chicken satay on a skewer served with home made satay sauce & cucumber

Steamed pork & shiitake mushroom dumplings with black vinegar dressing

Salt & pepper squid

MAINS

Bo Lo Lac

Vietnamese wok fried black Angus beef with garlic, peppercorn sauce, served with watercress & tomato salad

Steamed wild barramundi fillets with ginger, shallots, soy sauce & steamed wombok

Stir fried Singaporean chilli prawns with snow peas

Steamed broccoli with home made chilli jam

Steamed jasmine rice

DESSERT

Tapioca shot with coconut, palm sugar, fruit & sesame seeds

Blue Ginger's ice cream & sorbet

Black sticky rice pudding with coconut, sesame seeds & ground peanuts

SIDES

Chinese greens with garlic and oyster sauce	13
Stir fried eggplant & pumpkin with chilli black beans	14
Steamed broccoli with home made chilli jam	14
Fried beancurd with shiitake mushrooms & snow peas	15v
Chicken fried rice with egg & shallots	15v
Special fried rice with Chinese sausage, chicken, prawns egg & shallots	19
Steamed jasmine rice	3 pp

NOODLES

Pad Thai

Traditional pad Thai rice noodles with free range chicken breast fillets, bean curd, tamarind, palm sugar, dried shrimp & ground peanuts	20
--	----

Char Kway Teo

Wok fried fresh rice noodles with chicken, prawns, Chinese sausage, egg & house blend dark soy sauce	22v
Stir fried fresh hokkien noodles with BBQ pork, Chinese greens & onion	21



blue ginger

SOUTH EAST ASIAN CUISINE

www.blueginger.com.au

