

DINNER



SIDE DISH

Egg Fried Rice	\$ 14.00
Roti (Two pieces)	\$ 8.00
Cashew Nuts	\$ 6.00
Peanut Sauce	\$ 6.00
Coconut Rice	\$ 6.50
Sticky Rice	\$ 6.00
Jasmine Rice	\$ 4.00
Green Salad	\$ 10.00
Steamed Vegetables	\$ 12.00
Steamed Noodles Garlic	\$ 8.00
Fresh Chilli with Soy Sauce	\$ 3.50

CHARGES

Credit cards & contactless payment incur a 2.5% surcharge
15% Surcharge applies on public holidays

We do not allow BYO (Bring Your Own) beverage, as our restaurant
is fully licensed

Rice is not included with the meal

NO MSG

APPETISERS

GINGER Tacos - \$9.00 (one piece)

Signature Dish

Purple kumara shell with coconut, fresh ginger and tamarind sauce.

Prawns or Snapper

Satay

Chargrilled skewers marinated in Thai spice served with peanut sauce.

Chicken \$16.50 / Prawns \$18.50

Money Bags - \$15.50

Deep fried Money Bag with minced chicken and prawns, water chestnut wrapped in wonton pastry.

Spring Rolls - \$15.50

Deep fried Thai style spring rolls stuffed with vermicelli and vegetables

Crispy Calamari - \$18.00

Panko crumbed calamari.

Ka Ree Puff - \$15.50

Deep fried minced chicken with curry powder, Onions and kumara wrapped in puff pastry.

Thai Bruschetta - \$10.00 (one piece)

Signature Dish

Lemongrass chicken with red onion, coriander, avocado and tomato topped with feta.

Platter For Two - \$28.50

Selection of Spring Rolls, Ginger Tacos (prawns) and chargrilled Scallops

Peking Duck - \$9.00 (one piece)

Signature Dish

Crispy duck with cucumber, carrot, celery, leek wrapped in pancake.

Fresh Spring Rolls - \$18.50 (not deep fried)

Rice paper rolls filled with fresh vegetables and herbs.

Lemongrass Chicken / Prawns / Duck

Goong Chae - \$22.50 Thai Hot

Raw prawns marinated in lemon juice, garlic, coriander and fish sauce with fresh chilli.

Corn Cake - \$15.50

Deep fried sweet corn with freshly made chilli paste.

Prawns Rolls - \$18.00

Deep fried Prawns rolls in rice pastry.

Chargrilled Scallops - \$22.50

Chargrilled marinated scallops with pineapple, onion, and capsicum.

Mixed Appetisers - \$16.50

Spring Rolls, Satay Chicken, Corn Cake and Ka Ree Puff

SOUPS

Tom Yum

Traditional Thai hot and sour soup with lemon juice, lime leaves, coriander, Thai herbs and mushrooms.

Chicken - Small	\$15.50	Main	\$28.50
Prawns - Small	\$18.00	Main	\$32.50
Snapper - Small	\$18.50	Main	\$35.00
Seafood - Small	\$18.50	Main	\$35.00

Tom Kha

Lightly spiced Thai soup with mushroom, galanga in Coconut milk and Thai herbs.

Chicken - Small	\$16.00	Main	\$29.00
Prawns - Small	\$18.50	Main	\$33.00
Snapper - Small	\$19.00	Main	\$35.50
Seafood - Small	\$19.00	Main	\$35.50

Clear Soup

Delicious clear soup vermicelli, tofu, mushroom and bamboo shoots.

Chicken - Small	\$15.50	Main	\$28.50
Prawns - Small	\$18.00	Main	\$32.50

SALADS

GINGER Salad - \$35.50

Signature Dish

Crispy snapper fillet with onions, coriander, kaffir lime leaves, lemon juice, roasted chilli powder, roasted ground rice and cashew nuts.

Larb - \$29.50

Thai in-house dressing minced Chicken, Beef or Pork cooked with roasted chilli powder, roasted ground rice and lemon juice.

Thai Spicy Salad

A spicy salad with chilli, lemon juice and herbs.

Chicken - \$29.50

Beef - \$32.50

Lemongrass Salad

Cooked with spicy sauce, onions, coriander, chilli, lemongrass and herbs.

Prawns - \$32.50

Salmon - \$35.00

Yum Woonsen - \$32.50

Spicy soft clear glass noodles with mince pork, Prawns, lemon juice and chilli.

Papaya Salad - \$27.50

Shredded green papaya mixed with garlic, chilli, Tomato, round beans, lemon juice, peanut and Fish sauce.

Add Prawns - \$32.50

CURRIES

Green Curry

Traditional Thai green curry paste with coconut milk and vegetables.

- Chicken, Beef or Pork - \$29.00**
- Prawns - \$33.00**
- Snapper fillet - \$35.50**

Yellow Curry

Thai yellow curry paste with coconut milk, sweet Potato and onions.

- Chicken, Beef or Pork - \$29.00**
- Prawns - \$33.00**

Red Curry

Traditional Thai red curry paste with bamboo shoots, and vegetables in coconut milk.

- Chicken, Beef or Pork - \$29.00**
- Prawns - \$33.00**
- Mixed Seafood - \$35.50**

Panang Curry

Creamy red curry paste with crushed peanuts in coconut milk.

- Chicken, Beef or Pork - \$29.00**
- Prawns - \$33.00**

GINGER Massaman Curry

Signature Dish

A smooth red curry with sweet potato, onion and roasted peanuts in coconut milk.

- Lamb Shank - \$38.00**
- Beef - \$32.00**

Choo Chee Curry

Thick red curry paste with coconut milk and Steamed vegetables.

- Prawns - \$33.00**
- Salmon - \$35.50**
- Snapper fillet - \$35.50**

Spicy Red Curry (no coconut milk)

Country style hot curry paste with vegetables and Thai herb.

- Chicken, Beef or Pork - \$29.00**
- Prawns - \$33.00**

Gai Fai - \$29.50 Burning Hot

Mixed four curry pastes with Chicken in hot Pepper, dried chilli, fresh chilli and kaffir lime leave in coconut milk

STIR - FRIES

Cashew Nut

Stir-fried cashew nuts with vegetables and special chilli paste.

Chicken, Beef or Pork	- \$29.50
Prawns	- \$33.50
Mixed Seafood	- \$35.50
Snapper fillet	- \$35.50

Sweet and Sour

Thai sweet and sour sauce with pineapple and vegetables.

Chicken, Beef or Pork	- \$28.50
Prawns	- \$32.50
Snapper fillet	- \$35.00

Fresh Ginger

Stir-fried fresh ginger, onions, mushroom, brown bean sauce and vegetables.

Chicken, Beef or Pork	- \$28.50
Prawns	- \$32.50

Basil

Stir-fried with sweet basil, garlic, chilli and vegetables.

Chicken, Beef or Pork	- \$28.50
Prawns	- \$32.50
Snapper fillet	- \$35.00
Whole Snapper	- \$45.00

Garlic and Pepper

Stir-fried with fresh leek, garlic and pepper
With fresh coriander and steamed vegetables.

Chicken, Beef or Pork	- \$28.50
Prawns	- \$32.50
Snapper fillet	- \$35.00
Whole Snapper	- \$45.00

Pra-Ram

Stir-fried mixed vegetables and topped with peanut sauce.

Chicken, Beef or Pork	- \$29.50
Prawns	- \$33.50

Oyster Sauce

Stir-fried mixed vegetables with mushroom, onions in oyster sauce and sesame oil.

Chicken, Beef or Pork	- \$28.50
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Sizzling

Special chilli sauce, vegetables and cashew nuts
On a hot plate.

Chicken, Beef or Pork	- \$29.50
Prawns	- \$33.50
Mixed Seafood	- \$35.50

GINGER Snapper - \$35.50

Signature Dish

Stir-fried snapper fillet with special brown Bean sauce and vegetables.

GINGER Signature Dish (Pad-Phed)

Traditional Thai chilli paste stir-fried with Thai herbs, green peppercorn, kaffir lime leaves and coconut milk.

Chicken, Beef or Pork - \$29.50

Prawns - \$33.50

Snapper fillet - \$35.50

Mixed Seafood - \$35.50

Sweet Chilli Snapper - \$45.00

Deep fried whole snapper with special home-made sweet chilli sauce.

Snapper See-Ew - \$45.00

Steamed Whole snapper with soy sauce, sesame oil and spring onions.

Snapper Ma-Nao - \$47.00

Steamed Whole snapper with garlic, fresh chilli and lemon juice.

DUCK

Duck On Fire - \$34.50

Special duck dish with home-made sauce and Vegetables wrapped in flaming foil.

Duck Ginger - \$33.50

Stir-fried roasted duck with fresh ginger, mushroom, brown bean sauce and vegetables.

Duck Basil - \$33.50

Stir-fried roasted duck with garlic, chilli, sweet basil and vegetables.

Noodle Duck - \$33.50

Stir-fried hokkien noodles with egg, roasted duck and Vegetables in home-made sauce.

Duck Cashew nut - \$34.00

Stir-fried roasted duck with cashew nuts, special Home-made chilli sauce and vegetables.

Duck Red Curry - \$34.00

Red curry paste roasted duck with bamboo shoots, grapes, pineapple and vegetables in coconut milk.

Duck Pad-Phed - \$34.00

Traditional stir-fried roasted duck with Thai chilli paste in Thai herbs, green peppercorn, kaffir lime leaves and coconut milk.

Duck Green Curry - \$34.00

Green curry paste with coconut milk and vegetables.

NOODLE & RICE

Pad Thai

Traditional stir-fried rice noodles in a home-made sauce with tofu, egg, chive, bean sprouts and crushed peanuts

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

Pad See-Ew

Stir-fried flat rice noodles cooked with egg in black sweet soy sauce and vegetables.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

Drunken Noodles

Stir-fried rice noodles with garlic, chilli, sweet basil and vegetables.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

GINGER Noodles

Stir-fried clear glass noodles with egg, special sauce and vegetables.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

Thai Fried Rice

Thai style stir-fried rice with egg and vegetables.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

Special Fried Rice

Fried rice cooked in Thai spices with egg, pineapple and cashew nut.

Chicken, Beef or Pork - \$29.00
Prawns - \$33.00

Tom Yum Fried Rice

Stir-fried rice with egg, vegetables with Thai hot and sour tom yum paste.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

Hokkien Noodles

Stir-fried hokkien noodles with home-made sauce, egg and vegetables.

Chicken, Beef or Pork - \$28.50
Prawns - \$32.50

BARBEQUE

Marinated with special sauce and Thai herbs served with Thai style chilli sauce.

BBQ - Chicken - \$30.50
BBQ - Beef Sirloin - \$32.50
BBQ - Salmon - \$35.00

VEGETARIAN

APPETISERS

Spring Rolls - \$15.50

Thai style spring rolls with tofu, vermicelli and vegetables.

Tofu Tod - \$15.50

Deep fried bean curd served with peanut sauce.

Corn Cake - \$15.50

Deep fried sweet corn, coriander with freshly made Chilli paste.

Fresh Spring Rolls Tofu - \$17.50 (not deep fried)

Rice paper rolls filled with tofu, herbs and Vegetables.

SOUP

Tom Yum Tofu - \$15.50

Spicy vegetables soup with tofu, lemon juice, chilli and Thai herbs.

Tom Kha Tofu - \$16.00

Lightly spiced soup with tofu, vegetables and coconut milk.

Clear Soup Tofu - \$15.50

Delicious clear soup with vermicelli, tofu and vegetables.



VEGETARIAN

MAINS

Fresh Ginger Tofu - \$28.50

Stir-fried with tofu, fresh ginger, onions, Mushroom, brown bean sauce and vegetables.

Sweet and Sour Tofu - \$28.50

Stir-fried tofu in a delicate Thai sweet and Sour sauce with pineapple and vegetables.

Cashew Nuts Tofu - \$29.00

Stir-fried tofu with cashew nuts with special chilli sauce and vegetables.

Basil Tofu - \$28.50

Stir-fried tofu, with bamboo shoots, garlic, Chilli, sweet basil and vegetables.

Pra-Ram Tofu - \$29.50

Stir-fried tofu with vegetables topped with Peanut sauce.

Oyster Sauce Tofu - \$28.50

Stir-fried tofu with mushroom, onions in Oyster sauce, sesame oil and vegetables.

GINGER Signature Dish - \$29.50

(Pad-Phed Tofu)

Traditional Thai chilli paste stir-fried in Thai herbs with Green peppercorn and coconut milk.

Pad Thai Tofu - \$28.50

Stir-fried rice noodles with tofu, egg, bean sprouts, chive and crushed peanut.

Drunken Noodles Tofu - \$28.50

Stir-fried rice noodles with tofu, chilli, garlic, sweet basil and vegetables.

Fried Rice Tofu - \$28.50

Thai style fried rice with tofu, egg and vegetables.

Tom Yum Fried Rice Tofu - \$28.50

Stir-fried rice with egg, vegetables with Thai hot and sour tom yum paste.

Green Tofu - \$29.00

Green curry paste with tofu, vegetables in coconut milk and sweet basil

Red Tofu - \$29.00

Red curry paste with tofu, bamboo shoots in coconut milk and vegetables.

GINGER BANQUET #1

Minimum of 4 People \$52.50 per person

APPETISERS

Mixed

Spring Rolls, Stay Chicken, Corn Cake, Ka Ree Puff

MAINS

Main served with steamed jasmine rice

Panang Beef Curry

Creamy red curry paste with crushed peanuts.

Larb Chicken

Thai in-house dressing with minced chicken cooked with roasted chilli powder, roasted ground rice and lemon juice.

Fresh Ginger Snapper

Stir-fried snapper fillet with fresh ginger, vegetables, mushroom, onions in brown bean sauce.

Cashew Nut Tofu

Stir-fried tofu with cashew nuts with special chill sauce and vegetables.

Jasmine Tea or Filter Coffee



GINGER BANQUET #2

Minimum of 4 People \$71.50 per person

APPETISERS

Mixed

Spring Rolls, Satay Chicken, Corn Cake, Ka Ree Puff

SOUP

Tom Yum Prawns

Traditional Thai hot and sour soup with lemon juice, lime leaves, coriander, Thai herbs and mushrooms.



MAINS

Main served with steamed jasmine rice

GINGER Massaman Curry

Signature Dish

A smooth red curry lamb shank with sweet potato, onions and roasted peanuts in coconut milk.

Sweet Chilli Snapper

Deep fired whole snapper with special home-made sweet chilli sauce.

Duck Ginger

Stir-fried roasted duck with fresh ginger, mushroom, vegetables and brown bean sauce.

Cashew Nut Prawns

Stir-fried prawns with cashew nut, vegetables and special home-made chilli sauce.

DESSERT

Chef's selection of Dessert

Green Tea or Filter Coffee