



Blue Ginger Eatery

Asian Street Food and Pacific Fusion, Established 2008



view the food

SMALL DISHES

CORO OYSTER CO's Fresh half shell oysters raw on ice with vignette (🌿) OR Tempura with pickled cucumber, kewpie mayo, pink ginger	½ doz 28 doz 48
PORK & FENNEL DUMPLINGS [6] steamed in broth	19
PRAWN DUMPLINGS [6] chilli + black vinegar oil, peanuts, shallots	19
STEAMED BAO BUN (D) Pork Belly, pickles, herbs, hoisin OR Korean Fried Chicken, sticky chilli, pickles, herbs	12.50 ea or 2 for \$20
SMOKED KAHAWAI WONTONS (D) [6] kimchi mayo, abc	20
KIDS KARAAGE CHICKEN BOWL jasmine rice, kewpie, abc	16

SALADS & SOUPS

VIET. BUN NOODLE BOWL Lemongrass Chicken OR Pork Belly spring rolls, rice noodles, nuoc cham, herbs, cos wraps, veggies, mungbeans (can be (🌿))	32
SHORT SOUP roast pork belly, pork dumplings, broth, bok choy (🌿)	28
PHÒ GA chicken, rice noodles, master broth, mungbeans, fresh herbs	28
PHÒ BO rare beef, rice noodles, master broth, mungbeans, fresh herbs, chili	28

FUSION CLASSICS

O.G. KARAAGE CHICKEN asian greens, jasmine rice, kewpie)	33.50
KAPOW CHICKEN wok-fried veges, chilli, fresh herbs on jasmine rice	33.50
ROAST PORK BELLY bok choy, hoisin, udon noodles	33.50
PAD THAI PRAWNS rice noodles, egg, mungbeans, herbs, peanuts	35
INDONESIAN BEEF RENDANG cucumber pickles, peanuts, rice (🌿))	35
SRI LANKAN ROAST DUCK CURRY fresh pineapple, coconut sambal, curry leaf, tamarind chutney, jasmine rice (🌿)	36





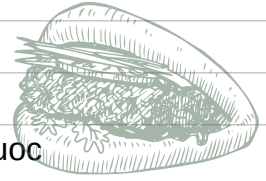
PLEASE ORDER & PAY AT COUNTER

Please advise at time of ordering of any allergies. (🌿) = Gluten Gentle* V= Vegan, D= Contains Dairy. Rest of menu dairy free).) = Spicy
We are unable to guarantee any dish is free of allergens, nut or shellfish traces. * Our Gluten Gentle dishes have - at most - only trace amounts of gluten

NO MENU ALTERATIONS ARE POSSIBLE DURING OUR BUSY SEASON, THANKYOU

PLANT BASED

EDAMAME BEANS (V) five-spice salt 	10
BAO BUN (V) plant cutlet, pickles, herbs, sticky chilli	12.50
CRISPY TOFU (V) spinach tofu cream, spring onion relish	18
KARMA KAPOW (V) plant tender wok-fried with veges, chill, herbs on rice	32
PLANT NOODLE BOWL rice noodles, pickled veges, cos, tofu, spring rolls, nuoc cham*, fresh herbs, peanuts (*please advise if vegan dressing is required)	32
BUDDHA BOWL (V) Jackfruit & Chickpea Rendang, coconut sambal, tamarind chutney, cucumber pickles, eggplant kasundi, rice, poppadom's	32
MARKET GREENS (V) chop-chop + abc sauce 	18



SIDES

prawn crackers 5 poppadoms + chutneys 8 house chilli oil 3 jasmine rice 5

SWEET TREATS

BASQUE CHEESECAKE grilled peaches, ice-cream	16
CHOCOLATE BROWNIE ICE CREAM SUNDAE berry coulis	16
BANANA SPRING ROLLS vanilla ice-cream, toasted coconut, caramel	16

DRINKS

STOKE GINGER BEER	7	VIETNAMESE DRIP COFFEE WITH SWEET MILK OR BLACK	8
HENINEKEN 00	7	COFFEE LALA ORGANIC ROAST	6 - 7
COCONUT WATER	7	FORAGE + BLOOM TEAPOTS (ASK US)	6
KARMA COLA & FOXTON FIZZ RANGE	7	ANTIPODES SPARKLING / STILL WATER	8
ALMIGHTY JUICES & KOMBUCHA RANGE	7		
ALMIGHTY CAN RANGE	5		

MOCKTAILS

PIMS CUP 14 MOSCOW MULE 14 PINK RASBERRY G&T 14

In accordance with the Buddha's wishes we are Alcohol Free.

Our menu is a fresh fusion of Asian street food & our Island homes. We make all our dishes in-house from scratch with the best local ingredients. Dishes are best shared & arrive in a rolling manner as they are ready.

Peace, love and funky mung beans.

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