

Blue Ginger Eatery





SMALL DISHES

CORO OYSTER CO's Fresh half shell oysters raw on ice with vignette (3) OR Tempura with pickled cucumber, kewpie mayo, pink ginger	½ doz 30 doz 50
VIETNAMESE SUMMER ROLLS [2] Prawns, rice noodles, veges, peanuts	19.50
PORK & FENNEL DUMPLINGS [6] steamed in broth	19.50
PRAWN DUMPLINGS [6] chilli + black vinegar oil, peanuts, shallots	19.50
STEAMED BAO BUN (D) Pork Belly, pickles, herbs, hoisin <i>OR</i> Korean Fried Chicken, sticky chilli, pickles, herbs	12.50 ea
SMOKED KAHAWAI WONTONS (D) [6] kimchi mayo, abc	21
KIDS KARAAGE CHICKEN BOWL jasmine rice, kewpie, abc	16

SALADS & SOUPS

SALMON POKE BOWL (\$)

Charred Big Glory Bay King Salmon, avocado, edamame, seaweed salad, warm rice

35

VIET. BUN NOODLE BOWL

Lemongrass Chicken OR Pork Belly spring rolls, rice noodles, nuoc cham, herbs, cos wraps, veggies, mungbeans (can be (**))

SHORT SOUP

roast pork belly, pork dumplings, broth, bok choy

28

PHÒ GA

chicken, rice noodles, master broth, mungbeans, fresh herbs

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
SHAKING BEEF red peppers, cherry tomatoes, watercress & herb salad	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 diary free).) = Spicey
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

PLANT BASED

EDAMAME BEANS (V) five-spice salt	10
GAIA'S GARDEN (V) [6] pea + edamame dumplings, chilli soy	18
BAO BUN (V) plant cutlet, pickles, herbs, sticky chilli	12.50
CRISPY TOFU (V) charred eggplant salad, spring onion relish	25
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 samba, tamarind chutney, cucumber pickles, eggplant kasundi, rice, poppadoms	32
MARKET GREENS (V) chop-chop + abc sauce	18

SIDES

prawn crackers 5 poppadoms + chutneys 8 house chilli oil 3 fresh chilli 3 jasmine rice 5 love 0

SWEET TREATS

BASQUE CHEESECAKE grilled beaches, hazelnuts, ice-cream	16
CHOCOLATE BROWNIE ICE CREAM SANDWICH fresh strawberries	16
BANANANA SPRING ROLLS vanilla ice-cream, toasted coconut, caramel	16

DRINKS

BLUE FRIDGE "THE LOCAL" GINGER BEER ON TAP	9.00	VIETNAMESE DRIP COFFEE HOT OR COLD WITH SWEET MILK	8
KARMA RANGE	7	COFFEE LALA ORGANIC ROAST	6 - 7
COCONUT WATER	7	FORAGE + BLOOM TEAPOTS (ASK	
JUICES & KOMBUCHA RANGE	7	US)	6
ANTIPODES SPARKLING / STILL WATER	8	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.



