

LIGHT

Freshly shucked Irish oyster	3 pcs	14.5
Mignonette & lemon	½ doz	28
Deepfried salt & chilli squid		15
Spring onion, ginger-lime syrup dip & piquant mayo		
Lightly smoked kingfish		17
Chilled cucumber & ginger shooter, almond, chilli & lemongrass oil		
Raw yellowfin tuna		17
Curried watermelon, avocado puree, barley salad		
Caramelised onion & beetroot tart		17
Puff pastry, feta cheese, balsamic glaze		
Heirloom tomato salad		14.5
Smoked capsicum hummus, spiced hazelnut pickled ginger, feta cheese, breakfast radish		
Pan-fried halloumi		12
Ginger flower dressing, smoked capsicum, Korean chilli		
Soup of the day		6
<i>Please check with server for today's soup</i>		

LARGE

Puff pastry parcel		24
Butternut squash, spinach, feta cheese, dehydrated olive mesclun, basil & tomato oil		
Cauliflower and shallot bake		24
Smoked tomato, cucumber & chilli salsa, tumeric, coriander yogurt		
Panfried barramundi		28
Thai coconut cream, green asparagus, cherry tomato, pignolina, basil oil		
Paperbag oven-baked halibut fillet		33
Soy & ginger broth, sesame Japanese rice, wakame, wasabi aioli, ginger flower sambal		
Halia's Singapore-style chilli crab spaghettini		26
In spicy, sweet & tangy sauce		
Slow cooked tender chicken breast and braised minced leg potato gratin		29
"Wok-hei" cabbage, mushroom sauce		
Lamb rack & braised Spice Islands marinade rump stew (to share)		46
Bulgur wheat, feta cheese, baby spinach, thyme jus		
Blackmore Wagyu bone-in beef spare rib	500 gm	45
Herb & preserved orange, mesclun salad, potato fries, pickled orange & chilli jus		



IN BETWEEN

Lemongrass & ginger prawn salad		16
Fresh mango & tomato salsa, glass noodles & ginger flower dressing		
Charred Caesar salad		12
Black garlic aioli, beef bacon, pickled cucumber, shaved parmesan		
Fresh Boston Bay mussel 300 gm (South Australia)		22
Coconut & ginger flower broth, chilli, lime & grilled focaccia		
Lightly smoked Wagyu ribeye cap MBS 6 90 gm		24
Potato, wasabi, yoghurt, mustard		

STEAKS

Tajima Wagyu skirt	130 gm	42
MBS 7 – 8 (Australia)		
Sanchoku Wagyu ribeye	270 gm	70
MBS 6 (Australia)		
Full Blood Blackmore Wagyu		
MBS 9+ (Australia)		
Rump	160 gm	52
Striploin	220 gm	130
Tenderloin	190 gm	140
With pearl cous cous salad of celeriac puree, puffed grains, chilli & herbs		

All steaks are served with fresh truffle, potato gratin dauphinois and mushroom jus

ALL DAY MENU
 MON – THU: 12.00 P M - 9.30 P M
 FRI: 12.00 P M - 10.00 P M
 SAT: 5.00 P M - 10.00 P M
 SUN & PH: 5.00 P M - 9.30 P M

NIBBLES & SIDES

Homemade focaccia bread	5
Marinated Spanish olives 110 gm	5
Ginger, chilli, citrus & garlic vinegar	
Chilli crab dip	12
Spicy, sweet and tangy, with prawn cracker	
Sauteed spinach & mushroom	6
Baby spinach, Swiss brown mushroom	
Mash potato	5
Mesclun salad	6
Onion, tomato, cucumber & radish	
Pearl cous cous salad	6
Celeriac puree, puffed grains, chilli & herbs	
Potato fries	6
With piquant mayo	

SWEET

The ginger garden	14
Orange blossom vanilla mousse, galangal poached apples, blood orange coulis, ginger flower sorbet	
Yuzu gateaux	13
Yuzu infused cake, intense chocolate yuzu ganache, lait caramel mousse, yuzu foam	
Ginger spice, all things nice	9
Ginger & almond nougatine parfait, coconut mousse, compressed pineapple, dehydrated coconut flesh	
Fig tart	11
Yogurt mousseline, speculoos, caramelised fig, turmeric foam	
Die die must have chocolate	10
Chocolate element and raspberry	
Sticky toffee pudding	10
Dates, butterscotch sauce, sea salt, vanilla ice cream	
Ice cream & sorbet	
<i>Please check with server for today's selection</i>	
Single scoop	4.5
Double scoop	8
Triple scoop	9.5

Dishes containing ginger and its family

Vegetarian dishes (may contain egg & dairy)

All prices are subject to 10% service charge & 7% GST