

ON TAP | 15

WATERMELON | Vodka, watermelon, lemon, Sparkling, soda

PEACH ICED TEA | Vodka, peach tea, lemon, Sparkling, ginger ale

COCKTAILS | 22

MR. MIYAGI | Lychee Liqueur, lime, sugar, kaffir lime

GINGER DROP | Ginger & Rhubarb Gin, Elderflower Liqueur, lemon, sugar, Little Dragon Ginger Beer

FLOATING MARKET | Strawberry Gin, Elderflower Liqueur, sugar, lemon, soda

PINK LOTUS | Lychee Liqueur, Coconut Rum, lime, hibiscus, pineapple juice

CRAZY 88 | Chilli Tequila, Triple sec, lime, watermelon, chilli salt rim

COBRA KAI | Coconut Rum, lime, sugar

GINGER BUDDHA | Ginger & Rhubarb Gin, lemon, sugar, ruby red grapefruit juice

CHERRY BLOSSOM | Vodka, Blackberry Liqueur, pineapple juice

FIREBALL SOUR | Fireball Cinnamon Whiskey, lemon, sugar, whites

GORGEOUS GEISHA | Passion fruit Liqueur, Elderflower Liqueur, lemon, soda

ASIAN PEAR MARTINI | Vodka, Pear Liqueur, lemon, sugar, bitters

CLASSICS | 22

FOR CLASSIC COCKTAILS, PLEASE ASK.

BEER ON TAP

Balter XPA	10
Reschs Lager	10
Stone & Wood Pacific Ale	10
Better Beer Lager	10
Little Dragon Ginger Beer	10
Byron Bay Alcoholic Lemon Squash	10
Great Northern (mid-strength)	9

BOTTLED BEER

Asahi Super Dry	10
Sapporo	10
Tsingtao	10
Kirin Ichiban	10
White Rabbit Dark Ale	10
Coopers Premium Light	8
Heineken Zero (alcohol free)	8

WINE

	GLASS	BOTTLE
Até Brut, Regional, VIC	11	50
Martini Prosecco, DOC, Italy	11	50
Charles Pelletier Blanc de Blanc, France		55
Charles Pelletier Sparkling Rosé, France		55
Taittinger Brut, Champagne, France		140

The Pass Sauv Blanc, Marlborough, NZ	11	50
Peter Drayton Chardonnay, Hunter, NSW	11	50
Até Pinot Grigio, Regional, VIC	11	50
Giant Steps Chardonnay, Yarra Valley, VIC		85

Angove Organic Rosé, Regional, SA	11	50
Les Peyrautins Rosé, Southern France		65

Radio Boka Tempranillo, Valencia, Spain	11	50
Cloud St Pinot Noir, Abbotsford, VIC	11	50
Angove Organic Shiraz, Regional SA	11	50
Finca Las Moras Organic Malbec, Argentina		50
Giant Steps Pinot Noir, Yarra Valley, VIC		85

SUNDAY LUNCH | \$60pp

7-courses + 1.5hr Beverage pkg

LUNCH

CHICKEN & WATER CHESTNUT SIU MEI DUMPLING | garlic soy

MINI PORK BUN

PRAWN HARGOW | roasted sichuan soy |GF

PORK DUMPLING | chilli & garlic sauce

FRIED CHICKEN BAO | fresh herbs, siracha mayo

SALT & PEPPER SQUID | nam jim mayo, coriander, fried onion

ROAST DUCK SPRING ROLL | plum sauce

VEGAN

CRYSTAL SKIN VEGE DUMPLING | black vinegar, fresh shallots, chilli

GREEN MIXED VEGE DUMPLING | roasted sichuan soy, fried onion, sesame

VEGAN 'PRAWN' TOAST

CURRY PUFF | Malaysian style vegetable curry puff, tamarind chutney

BBQ JACKFRUIT BAO | slaw, hoisin & peanuts

SALT & PEPPER TOFU | shanghai chilli

VEGE SPRING ROLL | plum sauce

BEVERAGES | 1.5hr Beverage Package

HOUSE TAP BEERS + TAP COCKTAILS |

WINE Sparkling | Pinot Grigio | Rosé | Shiraz

Please let our staff know any dietary requirements + if you would like regular or Vegan YUM CHA on arrival | Ginger Meg's supports the Responsible Service of Alcohol | Single drink orders only

GINGER
MEG'S

DUMPLING | BAO

WAGYU BEEF DUMPLING black vinegar, garlic, chilli & fresh shallots (4)	18
CHICKEN & WATER CHESTNUT SIU MEI DUMPLING garlic soy (4)	16
PRAWN HARGOW DUMPLING GF roasted Sichuan soy (4)	16
PORK DUMPLING chilli & garlic sauce (4)	16
CRYSTAL SKIN VEGETABLE DUMPLING Vg sweet ginger & lime (4)	16
HONEY SOY CHICKEN BAO Korean style chicken, cos lettuce, pickled onion, sesame seeds (2)	16
PRAWN BAO coconut crumbed prawns, honey sesame aioli, pickled cucumber & cos lettuce (2)	17
PEKING JACKFRUIT BAO Vg peking jackfruit, cucumber, shallot, hoisin sauce & steamed bao buns (2)	16
DUCK BAO PLATE shredded 5 spice roast duck, cucumber, shallot, hoisin sauce & steamed bao buns (4)	28

SHARE

GINGER MEG'S DUCK SPRING ROLLS (2) roast duck breast, shredded vegetables & vermicelli noodles, hand rolled & fried with plum dipping sauce	19
SATAY CHICKEN SKEWERS (4) char-grilled, roast peanut sauce, red onion, cucumber & fried onion	18
SOFT SHELL CRAB tempura soft shell crab with chilli jam & lime	26
CURRY WITH ROTI Vgo grilled roti bread, curry sauce, Thai basil, chilli & fried onion	18
TOFU ROLL UPS (4) Vg battered soft tofu, pancakes, satay sauce, pickled vegetables, bean sprouts, herbs & fresh chilli	21
BETAL LEAF (4) GF roast pork belly, shredded green paw paw salad, crushed peanuts chilli jam & fried onion	24
STICKY BONELESS CHICKEN GF twice fried crispy chicken in sticky soy & garlic sauce with shallots	24
KINGFISH SASHIMI GF roasted tomato nam jim, coconut cream, mango, Yarra Valley salmon roe pearls, pickled micro herbs & prawn crackers	26
SICHUAN SALT & PEPPER SQUID GF lightly rice flour dusted & flash fried, tossed with lemongrass, coriander, kaffir lime & nam jim dipping	24
PRAWN TOAST (5) with nam jim mayonnaise	21

Please note this kitchen contains allergens including nuts, gluten, egg & dairy. While all effort is taken to cater to dietary requests, common workspace and fryer oils are used so please note we cannot guarantee any item is completely allergen free.

GF Gluten Free | Vg Vegan | V Vegetarian

CURRY

BEEF MASSAMAN CURRY GF coconut milk braised wagyu beef brisket dry roast & ground cumin, coriander, cinnamon & nutmeg, kipfler potato, coconut cream, peanuts & fried onion	34
SWORDFISH CURRY GF fragrant green curry of fresh swordfish, green chilli, lemongrass, makrut lime, bamboo shoot, palm sugar, coconut cream, baby corn & snake bean	34
BEETROOT & CASHEW CURRY Vg GF Sri Lankan style curry with coconut, cauliflower, green chilli sambal	31
BANGKOK DUCK CURRY GF red curry of duck leg with garlic, lemongrass, galangal, coriander, palm sugar, red chilli & kaffir lime, coconut milk, blistered cherry tomato, pineapple, lychee & fresh basil	36

WOK

BLACKBEAN, MUSHROOM & TOFU Vg wok tossed mixed mushrooms, tofu, baby corn, edamame, Chinese broccoli, black beans, spring onion, ginger & garlic	32
CRISPY GOLDEN PORK BELLY GF with chilli caramel, apple, fresh herbs & pickled red onion	34
LAMB RENDANG NOODLES GF braised wok tossed lamb, spring onion, lemongrass, ginger, garlic, turmeric, coconut, thick cut rice noodle, coriander & mint, roast chilli oil & toasted coconut	34
SEAFOOD NOODLES Cantonese style hokkien noodles, wok tossed with prawn, scallop & squid, shredded vegetable, garlic, ginger & mushroom XO sauce	34
PAD THAI GF V Vgo wok tossed thin rice noodle, shredded vegetables, garlic chives, bean sprouts, coriander, fried onion, fresh lime & peanut add tofu V OR add chicken	28 6

RICE | SIDE

GINGER MEG'S WOK FRIED RICE GF bacon, red onion, shallot, carrot, egg, ginger & garlic soy	16
CHINESE BROCCOLI GFO Vgo wok tossed with garlic, ginger & oyster sauce	16
STEAMED JASMINE RICE Vg GF	4
COCONUT RICE Vg GF	5
ROTI BREAD (2) Vg	7

DESSERT

PLEASE SEE OUR SPECIALS BOARD OR ASK YOUR WAITPERSON FOR OUR DAILY DESSERT OPTIONS

FEED ME | \$60_{pp}

SICHUAN SALT & PEPPER SQUID GF
SATAY CHICKEN SKEWERS
PRAWN BAO
PORK DUMPLING
BEEF MASSAMAN CURRY GF
STEAMED JASMINE RICE Vg GF
CHINESE BROCCOLI GFO Vgo

Everyone on the table must be on the "FEED ME" Menu served as shared items for the whole table.

GF or VEGAN menu available \$65pp