

Ginger Leaf (Lunch Menu)

Lunch Set \$29.90 per head (for 2 ppl. Please select two main dishes)

Entrée : Mixed Extree (Curry Puff Chicken, Net Spring Roll Seafood, Vegetable Spring Roll)

Main : Choo Chee Curry Deep Fried Salmon

Garlic Chicken Stir Fried

Pad Mamuang Vegetable (Cashew nuts stir fried with chili paste)

Steam Jasmin Rice

Coffee / Tea / Coconut Ice Cream



Entrée (Ginger Leaf home made)

1. Net Spring Rolls Seafood (4 pcs.) 8.90

Deep fired Net Spring Rolls Seafood served with pickled plum relish

2. Chicken Thai Spring Rolls (5 pcs.) 7.90

Crispy chicken and vermicelli rolls

3. Spicy Thai Fish Cakes (3 pcs.) 8.90

4. Chicken Satay (4 pcs.) (GF) 8.90

Chicken skewers marinate in tumeric and coconut cream served with satay sauce.

5. Vegetable Spring Rolls (4 pcs.) (VG) 6.90

Crispy vegetable and mushroom rolls

6. Roti Bread served with a spicy peanut sauce 5.90

Thai Salad

7. Crying Beef Thai Salad (Medium Hot) 16.50

Noodles and Rice

Seafood 16.90

Prawns 15.90

Chicken or Beef 14.90

Vegetarian 13.90

Pad See-Ew (VG)

Thick rice noodles stir fried with egg, chinese broccoli, carrot, white pepper powder and sweet soya sauce.

8. Pad Thai (VG)

Stir fried rice noodles with egg vegetables and peanuts

9. Spicy Noodle (VG) (Medium hot)

Spicy Thick Rice noodles stir fried with egg, holy basil, capsicum, baby corn, onion & zucchini.

10. Tom Yum Rice Noodles Seafood (Medium hot)

Our famous Thai style in hot & sour soup

11. Fried Rice (VG)

Thai style fried rice with egg and your choice of meat, chinese broccoli onion, carrot & tomato

12. Spicy Fried Rice Seafood (Medium hot)

A hot dish fried rice with egg, holy basil, vegetable & Seafood

13. Fried Rice Green Curry with Boil egg (Medium hot)

A hot dish Thai Green Curry paste stir fried with vegetable

and choice of meats **Chef's Recommendation**

Vegetable \$14.50 Chicken or Beef \$15.50

Prawns \$16.50 Seafood \$17.50



Curries (All served with steam rice)

14. Choo Chee Deep Fried Salmon (Medium hot) (GF) 18.90

Choo Choo Curry paste with green beans, kaffir lime leaf on top.

Chef's Recommendation

15. Green Curry (Medium hot) (GF) 15.90

Fragrant coconut cream and green curry paste with

Chicken or Beef fillet bamboo, capsicum & zucchini

16. Red Curry (Medium hot) (GF) 15.90

Chicken or Beef fillet cooked in hot red coconut curry sauce

with vegetables

17. Masaman Curry Beef (Mild) (GF) 16.90

Favourite & most delicious - customer voted. Tender beef slow-

cooked coconut curry, peanuts, pineapple, potato & carrot

18. Anna & The King (Medium hot) (V, GF) 14.90

Our Asian Food Award Winning dish. A delicious panang style

coconut curry sauce with Tofu, mushroom & vegetables

From The Wok (All served with steam rice)

(Gluten Free Option Please inform to our staff)

Seafood 17.90

Prawns 16.90

Chicken or Beef 15.50

Vegetarian 14.50

19. Pad Mamuang (Mild)

Wok fried seasonal vegetables, sweet chilli paste and cashews nut

20. Pad Grapow (Hot) (VG)

A fiery hot stir fried with soy sauce, bamboo, beans, holy basil,

chilli and garlic

21. Garlic Pork Stir Fried served with Fried Egg (Mild) 16.50

22. Ka-Nah Moo Grob Khai Dow (Medium hot) 16.50

Pork belly pieces are plunged into hot rice bran oil until golden

brown, then sliced and stir fried with chinese broccoli served

with fried egg.

23. Pad Prik Khing Gai Khai Dow (Medium hot) 16.50

Hot dish stir fried chicken, green beans with chili paste and

kaffir lime leaf

24. Neur Op - Gravy Beef slow cooked with gravy sauce untill 16.90

Beef become to soften served with broccoli, carrot, onion and red capsicum

Chef's Recommendation

Sharing Dishes extra charge:

Coconut Rice (per serve) 3.70

Jasmine Rice (per serve) 2.70

(VG) Vegan Request (V) Vegetarian (GF) Gluten Free Request

****Please inform our staff for any conditions**

