

## TO START WITH...

**HOT & SOUR SOUP**.....7  
*a speciality from the Szechuan Province*

**TOM YUM SOUP (g)**.....7  
*Thai broth with prawns or chicken - a unique taste*

**CHICKEN & SWEETCORN SOUP (g\*)**.....5.5

**PRAWN CHIPS**.....5  
*Indonesian giant prawn chips, served with our house made peanut sauce*

**SPRING ROLLS (3)**.....7.5  
*fresh ingredients shredded and rolled in a thin pastry then deep-fried - vegetarian*

**CHICKEN SATAY (3)**.....7.5  
*skewered chicken pieces char-grilled then topped with our house made peanut sauce*

**SOMOSAS (3)**.....7.5  
*a traditional Indian entrée. tasty vegetarian parcels wrapped in a light triangular pastry*

**FRIED DUMPLINGS (5)**.....8.5  
*deep fried minced prawn and chicken 'money bags'*

**EASTERN PLATTER (2 of each)**.....19  
*a combination of satays, dumplings, spring rolls and somosas*



'LIKE' GREEN GINGER ON FACEBOOK

## CURRY POT...

**PENANG BEEF (g\*)**.....14  
*beef slices cooked with a ground peanut curry sauce - a Malaysian favourite*

**GREEN CURRY (g\*) CHICKEN**.....14  
**PRAWN**.....16

*the traditional Thai curry served with eggplant, bamboo shoots and basil*

**RED CURRY (g\*) CHICKEN or BEEF**.....14  
**PRAWN**.....16 **DUCK**.....17  
*creamy red curry infused with kaffir lime leaves*

**RENDANG (g\*)**.....14.5  
*slow cooked cubes of beef, simmered with spices and coconut milk*

**BUTTER CHICKEN**.....14  
*boneless pieces of chicken cooked in butter, coriander, tomato and ginger*

**BEEF VINDALOO (g)**.....14  
*tender beef pieces simmered with chilli and vinegar - for those who like it hot!*

## CHEF'S SPECIALS...

**GG CHICKEN**.....14 **PRAWN**.....16  
*a southern Indian style dish cooked with ginger, garlic and a mild masala sauce*

**KHMER CHAR GRILLED CHICKEN (g)**...14.5  
*chicken fillets marinated with coriander, garlic, kaffir lime leaves and lemongrass*

**CHAR GRILLED COCONUT CHICKEN (g)**...14.5  
*Khmer chicken pieces topped with our own mild coconut sauce - a very popular dish!*

**SALT & PEPPER SQUID**.....15.5 **PRAWN**...16  
*lightly battered then wok tossed with garlic, chilli, lemongrass and spices*

**COMBINATION CHOW MEIN (g\*)**.....14.5  
*a combo chop suey served on a bed of crispy noodles*

**UNCLE'S CRISPY BEEF**.....14.5  
*thin slices of beef quickly fried then wok tossed with a tangy sauce*

**ROAST DUCK (g\*)**.....17  
*duck breast wok tossed with mixed vegetables and oyster sauce*

**FRIED DUCK**.....17  
*battered duck breast wok tossed with your choice of plum or sweet and sour sauce*

**HONEY CHICKEN**...14 **PRAWN**...16  
*an old Chinese favourite - wok tossed with sesame seeds and honey*

**PORK RIBS**.....14  
*ribs cut from the bone, wok tossed with sweet and sour or plum sauce*

## ON THE SIDE...

**MIXED VEGETABLES (g)**.....10  
*seasonal vegetables wok tossed with garlic and a dash of oyster sauce*

**SATAY VEGETABLES** .....11  
*steamed vegetables, topped with our house made peanut satay sauce*

**BOK CHOY (g\*)**.....11  
*fresh bok choy served with your choice of oyster sauce or roast garlic sauce*

**CHINESE FRIED RICE (veg. avail) (g\*)**  
small 5.5 large 8 extra large 9.5

**NASI GORENG** spicy Indonesian fried rice  
small 5.5 large 8 extra large 9.5

**JASMINE STEAMED RICE p/p** 2.5

**SALAD (g\*) entrée** 8.5 m/c 14.5  
**choice of chicken, beef or prawn**  
*served with fresh salad then tossed with mint, coriander and the chef's own dressing*

## FROM THE WOK...

*(all dishes wok tossed with vegetables)*

### choice of...

tofu.....	13
chicken/beef.....	13.5
squid.....	15.5
prawn.....	16

### BASIL (g)

*wok tossed with fresh Thai basil and roasted chilli*

### GINGER (g)

*stir fried with shredded ginger and a touch oyster sauce*

### LEMONGRASS (g)

*cooked with fresh lemongrass and kaffir lime leaves*

### CASHEW (g)

*wok tossed with roasted whole chillis then topped with roasted cashews*

### COCONUT LIME (g\*)

*red curry infused with kaffir lime leafs*

### CHOO CHEE (g\*)

*Bangkok style mild curry cooked with coconut milk and spices*

### BLACK BEAN (g\*)

*a Chinese favourite - stir fried with roasted black beans*

### SWEET AND SOUR (g\*)

*Cantonese style - wok tossed with pickled vegetables*

### E-SHAN

*southern Chinese style tangy bbq sauce*

**(g) GLUTEN FREE**

**(g\*) GLUTEN FREE ON REQUEST**

## NOODLE BAR...

*(all noodle dishes served with prawn, chicken and egg unless otherwise stated - noodle dishes can be made **vegetarian** or **gluten free** on request)*

### GG NOODLES.....12

*fresh flat rice noodles wok tossed with bok choy, lemongrass, chilli and basil*

### KWAY TEOW.....12

*fresh flat rice noodles with capsicum and the chef's mild spices*

### PAD THAI (MILD -MEDIUM).....12

*rice noodles stir fried with our own tangy sweet chilli sauce*

### HOKIEN MEE.....12

*fresh yellow egg noodles cooked with a touch of oyster sauce - accompanies any meal*

### BANGKOK NOODLES (MEDIUM).....12

*a Thai favourite cooked with a medium to hot red curry paste*

### SINGAPORE NOODLES.....12

*vermicelli rice noodles wok tossed with curry powder and jimmy saté sauce*

### SATAY NOODLES.....12

*fresh yellow egg noodles topped with our house made peanut satay sauce*

### BOMBAY NOODLES.....12

*yellow egg noodles simmered with our own mild coconut curry sauce and beef slices*

### SAIGON NOODLES OR SPRING ROLL NOODLES. 14.5

*a salad noodle dish, served with mint, coriander and our chef's own dressing - a light and refreshing dish (served cold)*

### LAKSA (MEDIUM).....14.5

*prawns, chicken, tofu, fishcake, yellow noodles a bean sprouts simmered in a spicy coconut broth*



## GREEN GINGER

Asian Fusion

**FULLY LICENSED &  
TAKE AWAY**

**8251 5577**

3/1 Aeolian Drive  
Golden Grove

### TRADING HOURS

#### LUNCH...

Wednesday to Friday  
12:00 - 2:30

#### DINNER...

Monday	closed
Tuesday	5:00 9:30
Wednesday	5:00 9:30
Thursday	5:00 10:00
Friday	5:00 10:00
Saturday	5:00 10:00
Sunday	5:00 9:30

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Please note Ent. Voucher is not valid  
for take-away (page 3, rule 12)