

Ginger Baker

WINE BAR & CAFE

open
8am - 3pm sun - thu
8am - 9pm fri & sat
p 5755 2300
fully licensed

www.gingerbaker.com.au

10% surcharge applies on all public holidays

M E N U



Ginger Baker

WINE BAR & CAFE

Breakfast

8AM-12NOON 7 DAYS

sourdough toast w raspberry & lemon jam or spiced orange marmalade GF +3	8*
free range eggs any way w sourdough toast, poached, scrambled or fried GF +3	11*
onesie – 1 poached egg, 1 slice bacon, 1 tomato w 1 piece of sour dough toast GF +1.5	11
house made granola w poached pear & rhubarb shaved coconut, fresh fruit & vanilla yoghurt	16
ricotta hotcakes w maple syrup, mascarpone, pistachios, poached pear & rhubarb, almond flakes, blood orange curd & fruit	17.5
smashed avocado on sourdough - GF +3 w danish feta, tomato, radish, cucumber, pomegranate, toasted nuts & lemon turmeric oil	16*
zucchini fritters w tomato salsa, avo, bacon, toasted nuts, halloumi & beetroot crème fraiche puree	16
potato rosti w cured salmon, spinach hollandaise sauce & 2 poached eggs	18*
veggie brekky – avo, 2 poached eggs, spinach, mushrooms, oven roasted tomato & halloumi w sourdough toast – GF +3	18*
big brekky – 2 poached eggs, bacon, spinach, mushrooms, oven roasted tomato & a kranski w sourdough toast - GF +3	19.5

Sides

gluten free toast	+ 3
hollandaise	3
smashed avocado w feta	5
short cut bacon	5
mushrooms	4
potato rosti	6
tomato	3
kranski	5
poached egg	3
cured salmon	6
halloumi	5
jam	3
tomato relish	3
and for our furry friends... Bartie snacks all natural dog biscuits	1.5

* gluten free option available

no alterations are available to the menu items

Coffee

latte	4
cappuccino	
flat white	
long black	
short mac	
long mac	
piccolo (3/4 late)	
ristretto piccolo	
chai latte	
dirty chai latte	
espresso	3.5
baby chino	2.5
milk variations:	
soy	0.8
almond	0.5
lactose free	0.5
honey	0.5
choc milk	5
hot chocolate	4
iced latte	5
iced choc	5
iced long black	4.5
iced chai latte	5

Tea - organic

english breakfast	4.5
earl grey	
lemongrass & ginger	
peppermint	
green	
cammomile	
honey spiced chai	

Juice

apple	4.5
orange	



Beer

Peroni/Peroni Light/Corona/Stella Artois Coopers Pale Ale	8
VB/ Carlton Draught	7.5
Bridge Road – Beechworth beers Pale Ale 4.8%	9
Little Bling IPA 3.4%	8
Chestnut Pilsner 5%	9
Beechworth ALE 5% on tap	6
pot	8
schooner	10.5
pint	
Blizzard Brewery – Kolsch Brewed with German malts & American hops this light bodied German style beer is very session-able!	9
The Ginger Kid Ginger Beer alc 8%	8.5

Ciders

Alpine Cider - Dry Apple Wandiligong	9
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Spirits

Jim Beam/ Johnny Walker / Vodka	8.5
Bacardi /Gin – Gordons / Baileys	9.5
Gin – Bombay Sapphire	4.5
Lemon, Lime and Bitters	4.5

Non-Alcoholic

Orange or Apple Juice / Coke / Diet Coke	4.5
Capi - mineral water – 250/750ml	5/8
Capi - blood orange, lemonade or ginger beer – 250ml	

Shared Plates

LUNCH 12.30-3PM 7 DAYS - **DINNER** 6-9 FRI & SAT

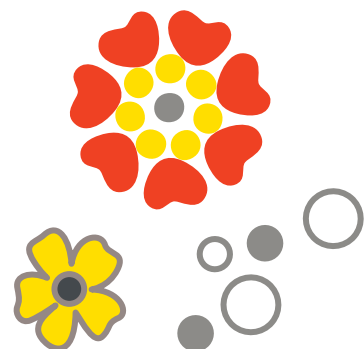
hand cut salty fried potatoes w aioli	12*
house cured salmon w crème fraiche, blood orange segment, cucumber, radish & fennel salad & sour dough gf +3	19*
pumpkin salad w mixed salad, quinoa, pear pomegranate, candied walnuts & goats cheese	15*
Asian sticky chicken wings	15
braised duck - tomato based sauce	19*
deep fried calamari w lettuce, spring onion, jalapenos, coriander & aioli	16
pork & fennel meatballs w red sauce	15
oven baked gnocchi w gorgonzola, spinach & walnuts	17.5
warm winter salad - broccolini, carrot, zucchini, mushroom w crushed almonds & sesame seeds	15
goat ragu w tagliatelle	19
lamb cutlets w chimichurri	each 6.5*

Dessert

chocolate & hazelnut torte w spicy caramelized cream	15*
crème brulee	15*
warm sticky date & pecan pudding w butterscotch sauce & vanilla ice cream	15

*not every ingredient is listed,
please advise dietary requirements*

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House Wines

Gapsted Pinot Grigio
Gapsted Sauvignon Blanc
Gapsted Dry red – Merlot
Gapsted Shiraz

8/32

Whites

Feathertop Riesling – 2016
A delicate floral & citrus aroma w perfumed
flavours of fresh lemon, lime and green
apples

11/44

Chrimont Pinot Gris – 2016
A crisp, French expression of the
'grey pinot'.

11/44

Rutherglen 'Shelleys Block'
A blend of Marsanne, Viognier & Rousanne
provides a balance of great freshness,
aromatics and length of flavour.

8/32

Piano Piano Chardonnay - 2015
This elegant wine has some tight citrus,
minerals & a fine integrated oak with a
lively palate.

14/62

Feathertop Savagnin – 2016
A wine bursting with vibrant flavours of
lemon, lime, a touch of spice and floral
aromatics

11/44

Orchard Lane Sauv Blanc - 2016 (NZ)
The palate is crisp, fruity and fresh and
finishes with hints of citrus fruits.

8/32

Stanton & Killeen Chardonnay - 2016
A bold wine with a fresh palate with upfront
peach & crisp green pear, limited oak.

11/43

Campbells "Maker and Three" - 2016
Intriguing blend of Trebbiano with a splash
of Riesling, Gewurztraminer & Viognier. It is
fresh, crisp and most importantly, delicious.

9/38

Sparkling

Gapsted Coldstone - Sparkling Wine
Pinot Noir Chardonnay - Fresh, delicate
citrus aromas.

35

Dalzotto Pucino Prosecco - 2017
Gentle bubbles with hints of fresh cut pear,
citrus blossom; the palate is soft
& appealing.

42

Sparkling

Brown Brothers Prosecco 220ml
A fresh and vibrant sparkling wine with a
delicate nose of pear and apple.

10

Brown Brothers Moscato 220ml
This wine has a mild frizzante effect
resulting in a lively and fresh wine.

10



Rose

Ringer Reef Rosé - 2017
This rosé is very fragrant with clean fresh
fruit on the nose and good weight on the
palate; it is dry & soft.

9/36

Reds

Chrimont La Zona Sangiovese – 2014
A well-balanced fragrant wine with notes
of cherry & oak.

11/44

Campbells Tempranillo - 2016
A fragrant nose of lifted plum, cherry,
blueberries, crushed fresh herbs & sweet
vanilla spice from integrated oak.

12/48

Brown Brothers Cab Sauvignon - 2015
Elegant wine displaying aromas of red
currant, dried herbs and some dusty,
earthy undertones

8/32

No Picnic Pinot Noir - 2016
Uplifting aromas of ripe red fruits such as
cherries and raspberries, along with hints of
new oak and velvety soft tannins.

11/44

Rutherglen 'Burgoyne's Block' – 2015
A Shiraz, Grenache and Mourvedre blend,
this elegant wine has a fragrant delicate
aroma of cherries, strawberries with floral
notes and spice.

8/32

Campbells Shiraz - Durif – 2015
Featuring Shiraz, Durif with a splash of
Tempranillo, it has vibrant plum fruit, silky
tannins and a lingering finish.

9/38

Chrimont Shiraz - 2015
Full bodied, with earthy plum and lashings
of dark chocolate & spice.

11/44

Ringer Reef Merlot – 2016
Soft, with attractive dark berry fruit flavours
and subtle oak. The wine was matured in
new French oak puncheons for 18 months.

14/56

