

Breakfast

8AM-12NOON 7 DAYS

sourdough toast w raspberry & lemon jam or spiced orange marmalade	8*
eggs any way w sourdough toast	12*
house made granola w fresh berries, fruit, chia seeds & vanilla yoghurt	16
onesie – 1 poached egg, 1 slice bacon, 1 tomato w 1 piece of sour dough toast GF +1.5	11
ricotta hotcakes w maple syrup, fresh berries crushed pistachio, strawberry compote & mango puree – vanilla ice cream	18
smashed avocado w feta & mint on sourdough toast w beetroot & goats cheese, tomato, rocket, quinoa, pomegranate & cashew pesto	17*
zucchini, carrot & sweet corn fritters w bacon, avo mixed with quinoa, rocket & tomato w beetroot hummus & halloumi	18
eggs royale – muffin w 2 poached eggs, salmon, hollandaise sauce & asparagus	18
potato & cheese rosti w sautéed kale & chorizo hollandaise sauce & 2 poached eggs	18
veggie brekky – avo w feta, 2 poached eggs mushrooms w garlic & truffle oil, oven roasted tomato, sautéed kale & halloumi w sourdough toast	19*
big brekky – 2 poached eggs, bacon, mushrooms w garlic & truffle oil, oven roasted tomato & a kranski w sourdough toast	19.5
GB brekky salad, roasted pumpkin, avo w feta toasted mixed nuts, quinoa, asparagus, beetroot hummus & bacon w 2 poached eggs	19*

Sides

gluten free toast	+ 3
hollandaise	3
smashed avocado w feta	5
short cut bacon	5
mushrooms	4
potato & cheese rosti	6
oven roasted tomato	3
kranski	5
poached egg	3
halloumi	5
jam	3
tomato relish	3

* gluten free option available
no alterations are available to the menu items

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, baby rocket salad w wasabi dressing & sour dough gf +3	19*
roast pumpkin & beetroot salad w apple, goats cheese, quinoa, fig, pomegranate & candied walnuts	17*
sticky pork belly w cabbage, apple & potato salad w sesame seeds	18
spicy buttermilk, garlic & rosemary chicken w blue cheese sauce	16
green beans & snow peas stir fry w garlic, chili & cashews	15
pan fried seafood w calamari & chorizo, broccoli, carrot & spring onion	18
pork & sage meatballs w home made rich tomato sauce	16
oven baked gnocchi w 3 cheeses, parmesan, mozzarella, bocconchini & tomato sauce	17
mini moroccan lamb burgers (2) w tomato, lettuce & yogurt dressing	17
lamb cutlets w chimichurri	each 6*

Dessert

white chocolate cheese cake w strawberry compot	15
tiramisu	15
semi freddo w mango & stone fruit salad	15*

not every ingredient is listed,
please advise dietary requirements

10% surcharge applies on all public holidays



Ginger Baker
WINE BAR & CAFE

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