

## BANQUET MENU (minimum 3 people)

Following the style of the Asian eating, at *Blue Ginger* all our dishes are designed to be shared & enjoyed around the table. We hope that you & your family & friends share this wonderful experience.

### \$48 P.P

Chicken sang choy bao

Pork and shiitake mushroom dumplings with black vinegar dressing

Char grilled lemongrass prawns on skewers with cucumber relish

Corn cakes with house sweet chilli sauce

Salt and pepper squid

Grilled thai beef salad

Stir fried chicken with house chilli jam and basil

Braised prawns in red curry paste with pumpkin and kaffir lime leaves

Chinese greens with garlic oyster sauce

Steamed jasmine rice

### \$55 P.P

Betel leaf with smoked trout, chilli, garlic, galangal and fried shallots

Sang choy bao of roasted duck with water chestnuts and oyster mushrooms

Corn cakes with house sweet chilli sauce

Salt and pepper soft shell crab with nam jin

Slow braised Angus beef ribs ( boneless ) with chilli, tamarind sauce and cucumber relish

Dry red curry of wild barramundi fillets with kaffir lime leaves

Stir fried prawns with shiitake mushrooms and snow peas

Steamed broccoli with house chilli jam

Steamed jasmine rice

Dessert platter

- **V = VEGETARIAN OPTION OF THIS DISH IS AVAILABLE.**
- BYO \$4.5 PP BOTTLED WINE ONLY
- SIGNED COPIES OF LES HUYNH'S COOK BOOK BLUE GINGER \$36.95 AND TAKE AWAY \$34.95 ARE AVAILABLE FROM THE RESTAURANT
- WITH RESPECT TO DINERS WITH ALLERGIES WE CANNOT GUARANTEE THAT DISHES WILL BE FREE OF NUT OR SHELLFISH RESIDUE

## STARTER

Betel leaf topped with smoked trout, chilli, garlic, galangal and fried shallots	4.5
Fresh Vietnamese rice paper rolls with poached chicken fillets and fresh herbs ( 3 )	12v
Char grilled lemongrass prawns on skewer with cucumber relish ( 5 )	16
Chicken wontons with plum sauce ( 8 )	13
Fried spring rolls or vegetarian spring rolls ( 3 )	12v
Steamed prawns with shiitake mushrooms and water chestnut dumplings ( 5 )	16
Steamed pork and shiitake mushroom dumplings with black vinegar dressing ( 5 )	13
Corn cakes with house sweet chilli sauce ( 3 )	12v
Sang choy bao of chicken ( 2 ) with baby corn and water chestnuts	12v
Sang choy bao of roasted duck ( 2 ) with water chestnuts and oyster mushrooms	16
Salt and pepper soft shell crab with nam jin	19
Char grilled Japanese eggplants and sweet soy wagyu beef mince with coriander, ground peanuts, fried shallots and Vietnamese dressing	18
Grilled Thai beef salad	18
Braised pork belly with green papaya salad	18

## MEAT AND POULTRY

Bo Lo Lac Vietnamese wok fried Angus beef with garlic black pepper corn sauce ( Blue Ginger favourite )	29
Slow braised Angus beef ribs ( boneless ) with chilli tamarind sauce and cucumber relish ( Blue Ginger favourite )	28
Stir fried beef with eggplant and chilli black beans	23
Stir fried beef with seasonal vegetables and garlic oyster sauce	23
Crispy skin chicken with chilli basil black vinegar dressing ( Blue Ginger favourite )	23
Spicy Sichuan chicken fillets with garlic chives and cashew nuts	23
Stir fried chicken fillets with house chilli jam and basil	23
Stir fried braised pork belly with chilli sambal, eggplant and beans	24
Stir fried roasted duck fillets with oyster mushrooms, snow peas and five spice	24
Crispy braised duck with chilli tamarind sauce and steamed wombok	24

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## SEAFOOD

Salt and pepper squid ( Blue Ginger favourite )	<b>23v</b>
Chilli sambal prawns with tomato, beans and coconut milk	<b>27</b>
Singaporean chilli prawns with snow peas	<b>27</b>
Stir fried prawns with shiitake mushrooms and snow peas	<b>27</b>
Steamed wild barramundi fillets with ginger, shallots, soy sauce and steamed wombok ( Blue Ginger favourite )	<b>29</b>
Grilled wild barramundi fillets with chilli black bean sauce ( Blue Ginger favourite )	<b>29</b>

## CURRIES

Massaman curry of beef with potatoes and ground peanuts	24
Malay Indian style curry of lamb with tomato and cashew nuts	24
Red curry of roasted duck fillets with pineapple, lychees and beans ( Blue Ginger favourite )	24
Dry red curry of wild barramundi fillets with kaffir lime leaves	29
Braised prawns with red curry paste, pumpkin and kaffir lime leaves	27

## SIDES

Steamed broccoli with house chilli jam	14
Stir fried eggplant and pumpkin with chilli black beans	14
Chinese greens with garlic oyster sauce	14
Fried beancurd with shiitake mushrooms and snow peas	16v
Chicken fried rice with egg and shallots	13v
Special fried rice with Chinese sausages, chicken, prawns, egg and shallots	17
Steamed jasmine rice	3pp

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## NOODLES

### **Pad Thai**

Rice noodles wok fried with beancurd, garlic chives, sprouts, dry shrimp and ground peanuts **16**

### **Singapore noodles**

Rice vermicelli wok fried with chicken, prawns, onion, sprouts and curry, spiced **18**

### **Spicy chicken hokkien noodles**

Wok fried egg noodles with chicken fillets, vegetables and house blends spicy chilli **18**

### **Char kway teo**

Wok fried fresh rice noodles with chicken, Chinese sausages, prawns, egg and dark soy sauce **18v**

### **Malaysian prawn noodles**

Wok fried rice vermicelli with prawns, egg, garlic chives, onion, carrots, sprouts and ground chilli **18v**