

STARTERS

SPECIAL

Thai Platter | A Little Bit of Everything 62
Charcoal Grilled Pork Satay, Thai Fish Cake,
Spiced Chicken Wings, Chive Cake,
Prawn Satay and Oysters

King Fish Ceviche 30

Kaffir lime leaf, pomelo, finger lime, salmon roe,
crispy rice, radish, herb salad

Thai Fish Cakes AKA Tod Man Pla 25 🍷

Chilli, ginger, cucumber and shallots

Tom Yum Goong 27

Prawns, chicken broth, lemongrass, fresh herbs, chilli

Miang Kam 21

Betel leaves, prawns, ginger, coriander, dry coconut

Mamuang Nham Dokmai Phed Phed with Hokkaido Scallop 9ea

Pomegranate, mint, preaw herbs, Nham Dokmai mango

Spring Rolls (V) 11.5

Mixed vegetables and mushrooms, sweet chilli sauce

Spiced Chicken Wings 21

Thai dipping sauce

Chicken Larb 27

Minced chicken, chilli, fresh herbs, toasted rice

Corn Fritters (V) 17

Sweet chilli sauce

Chive Cakes (V) 11

Sweet potato, chive, garlic, onions,
sweet tangy soy chilli dressing

Steamed Bao, Spiced Pork 10.5ea

Mama On's dressing, pickled chilli, cucumber

Grilled Sai Oua 19

Pork mince, lemongrass, spring onions,
kaffir lime leaf roll

Charcoal Grilled Satay, each

Pickled radish, sriracha dipping sauce

Chicken or pork 7.5

Prawn 10

Add peanut sauce +4

Freshly Shucked Australian Oysters 6.5ea

Green nam jim

STIR-FRIED

Prawns Lemongrass 39

Chilli, garlic, lemongrass, black pepper,
shallots, kaffir lime leaves

Pad Kra Pao 32

Minced beef, garlic, chilli, basil, green beans

Chinese Broccoli 19

Fresh chilli, oyster sauce
Add roast pork belly +11

Pad Hora Pa Moo Krob 31

Crispy pork, garlic, chilli, Thai basil

Chicken Cashew Nuts 32

Tenderloin chicken, cashew nuts, nam prik paw

Fried Rice, with duck 31

Thai Jasmine rice, egg, spring onion
Upgrade to crab meat +8

Pad Thai Noodle, with Chicken 29

Egg, tofu, beansprout
Upgrade to prawns +2

Pad Kee Mao (V) 25

Flat rice noodles, egg, tofu, Chinese broccoli,
basil and chilli
Add chicken +7
Add prawns +12

Pad Tom Yum Talay 39

Seafood, kaffir lime, lemongrass

GRILL/CURRIES

Wagyu Beef Ribs 59 🍷

Spicy mango salsa criolla

Half Roast Duck 43

Hoisin dipping sauce

Massaman Beef Curry 37 🍷

Sweet potatoes, peanuts,
shallots, toasted coconut
Double the meat +16

Red Duck Curry 37 🍷

Grapes, pineapple,
bamboo shoots, kaffir lime

Green Chicken Curry 34

Apple eggplant, fresh basil,
chillies

Yellow Vegetable Curry (V) 25

French beans, cabbage,
baby corn, fried tofu
Add chicken +7
Add prawns +12

Hor Mok Pla 33

Chilli pastes, coconut milk,
tobiko egg roe

Fish of the Day MP

Ask your server for
more details!

GING THAI

FEED ME! SET MENU

Ging Thai favourites.
Wine matching available.

Ask your server for
more details!

From 76pp.

SIDES

Thai jasmine rice 6.5
Coconut rice 8
Roti bread 10.5
Roti with peanut sauce 14.5
Peanut sauce 4

BEVERAGES

Scan QR code
for menu



👍 Ging Thai favourites
(V) Vegetarian

SALADS

Crying Tiger Beef Salad 30

Kaffir lime leaf, coriander, chilli, banana blossom

Grilled Salmon Salad 31

Vietnamese mint, fresh herbs, spiced prawn cracker,
watermelon

Som Tum 25

Fresh papaya, chilli, snake beans, heirloom
tomatoes, peanuts, and dried prawns

Gai Aob Aong with Nam Jim Jeaw 25

Marinated chicken, coriander seed, shallots,
coriander

Yum Hed Ruam Mit 25

Seasonal mushroom, chilli, ginger, mirin and soy

