

BREAKFAST

(Available from 7AM to 2PM)

GINGA

MOUNT HAWTHORN

TOAST & PRESERVES 9.0

sourdough, or gf bread +1.0, served with butter, honey, marmalade, strawberry jam or vegemite.

EGGS ON TOAST (V) (GFO) 15.0

eggs your way on buttered sourdough toast.

HAM & CHEESE OMELETTE (GFO) 24.0

fluffy omelette filled with ham, cheese and tomatoes.

CRAB OMELETTE (GFO) (I) 29.0

fluffy omelette filled with fresh crab, chives, miso butter sauce, sliced chilli, and beansprouts on top.

BERRY PANCAKES (V) 23.0

buttermilk pancakes, vanilla ice cream, mixed berry coulis, seasonal fruits, maple syrup, crushed pistachio and icing sugar.

EGGS BENEDICT (GFO)

. ham 23.0

. bacon 25.0

. smoked salmon 28.0

two soft poached eggs, fresh spinach, hollandaise on sourdough bread.

ORIENTAL BRISKET BOWL 28.0 (GF)

slow-cooked beef brisket served with crispy potato, jalapeños, red pickled onions, smoked chili mayo, roasted red pepper, poached egg, beansprouts and a drizzle of teriyaki.

SHAKSHUKA 25.0 (GFO)

Slow cooked spiced tomato and capsicum stew with 2 eggs, feta, finish with fresh herb served with toasted focaccia.

Add chorizo +6.5

AVO SMASH (V) (VGO) (GFO) 24.0

smashed avocado, a poached egg, feta, rocket, roasted cherry tomatoes, and a drizzle of soy-balsamic glaze on sourdough toast.

GOLDEN CORN FRITTERS (2) (V) 25.0

Topped with smashed avocado and a fresh tomato, feta & onion salsa, and cream cheese finished with a drizzle of balsamic glaze. Add Bacon +6.0/ Add Egg \$3

CHILLI CHORIZO SCRAMBLE 26.0

smoked chorizo, scrambled egg, fried shallots, shaved parmesan, fresh red chilli, chives on sourdough bread.

VEGE FUSION BREAKFAST (V) (VG) (GFO) 26.0

wilted spinach, mushrooms, roasted tomatoes, grilled zucchini and a crispy hash brown, toasted sourdough, halloumi and baked beans.

Add smashed avocado + 5.5

GINGA'S BIG BREAKFAST (GFO) 29.0

two eggs cooked your way, served with chorizo, crispy bacon, hash brown, sautéed mushrooms, roasted tomatoes, beans and toasted sourdough.

Add smashed avocado + 5.5

TERIYAKI STEAK PLATE 29.0 (GFO)

150g tenderloin fillet with Teriyaki sauce, chargrilled broccolini, fried egg, crispy potatoes and fried shallots on top.

TURKISH EGGS (GFO) 23.0

turkish yogurt, two poached eggs, jalapeno, chilli oil with toasted focaccia

Add chorizo +6.5

CHICKEN & CRISPY WAFFLE 27.0

fried chicken, chilli maple syrup, whipped butter on a crispy waffle.

Add bacon +6.5.

PULLED BEEF BENNY (GFO) 27.0

two poached eggs, wilted spinach, fried shallots, red chilli, sriracha hollandaise on sourdough bread.

Add Hash Brown +5.5

EXTRAS

hollandaise 2.0 / aioli 1.0

roasted cherry tomatoes/ sautéed spinach 4.0

smashed avocado / mushrooms/ hash brown /

feta / halloumi 5.5

bacon / chorizo 6.5

scrambled eggs 6.0

poached egg / fried egg 3.0

smoked salmon 8.0

gluten free option 1.0

GF (Gluten free), GFO (Gluten free option), VG (Vegan), V (Vegetarian)

15% Surcharge will apply on public holidays

LUNCH

(Available from 7AM to 2PM)

GINGA
MOUNT HAWTHORN

VIETNAMESE SPRING ROLLS 16.0

Choice of:

- . Pork
- . Vegetarian

four fried spring rolls with your choice of filling paired with our signature dipping sauce.

DUMPLINGS (5 PIECES)

Served with soy chilli vinegar sauce

- . Vegetarian dumpling 18.0
- . Chicken dumpling 18.0
- . Ginga & Prawn dumpling 19.0 (I)

CHICKEN SATAY 23.0 (GF)

three skewers of succulent chargrilled chicken tenders marinated in aromatic spices, served with our house-made peanut satay sauce.

Add steamed rice + 5.00

THAI BEEF SALAD 29.0 (GF)

sliced tenderloin fillet beef, cherry tomatoes, cucumber, sliced chilli, onion, mint thai dressing sauce.

BUN XAO SALAD (GF) (VGO)

Vietnamese-style cold rice vermicelli salad, topped with mixed vegetables, and roasted peanut. Served with Nuoc Cham.

Choice of:

- . Beef 29.0 Tofu 27.0
- . Roast Pork Belly 28.0

Add pork or veggie spring roll +6.00 (2pcs)

FRIED CHICKEN BURGER 27.0

fried chicken, asian slaw, chilli mayo and fries.

ROAST PORK BELLY 26.0 (GF)

pork belly roasted to perfection with a soy chilli oil dipping sauce, chilli oil and a red wine jus gravy on the side.

Add steamed rice + 5.00

BAO BUNS

Choose 1 filling, get 3 buns:

- . pulled beef 26.0
- . roast pork 26.0
- . deep fried tofu & teriyaki 24.0 (V)

three soft bao buns filled with fresh asian slaw and our signature housemade chilli mayo.

STEAK SANDWICH 29.0 (GFO)

seared tenderloin fillet, crispy bacon, swiss cheese, caramelized onions, cos lettuce, tomato, house made smoky barbioli sauce and fries.

PORK BELLY SUB 29.0 (GFO)

crispy pork belly, crackle, Asian slaw, pickles, jalapenos, Swiss cheese & aioli in a toasted Turkish bun. Served and fries.

PHO (BEEF NOODLES SOUP) (GFO) 23.0

traditional Vietnamese beef noodle soup with rice noodles, fresh herbs, and raw beef slices. Served with beansprout, mint, lemon, chilli, hoisin, and hot sauce on the side.

BOWL OF CHIPS 10.0 (GF)

SWEET POTATOES WEDGES 12.0

KIDS

KIDS PANCAKE 12.0

sweet pancake with a scoop of vanilla ice cream, drizzled with maple syrup.
add rainbow sprinkle +1.0

KIDS WAFFLE 12.0

sweet waffle with chocolate sauce, fairy floss, rainbow sprinkles, maple syrup
add ice cream +2.0

SUNNY START PLATE 14.0 (GFO)

one scrambled egg, a slice of toast and a golden hash brown.

CHICKEN NUGGET BITES 14.0

crispy chicken nuggets with a side of chips.

GF (Gluten free), GFO (Gluten free option), VG (Vegan), V (Vegetarian)

15% Surcharge will apply on public holidays

barista

HOT TEA & COFFEE



ESPRESSO	4.0 / 4.5
FLAT WHITE	5.0 / 5.5
LATTE	5.0 / 5.5
CAPPUCINO	5.0 / 5.5
LONG BLACK	4.5 / 5.0
SHORT MACCHIATO	4.5
LONG MACCHIATO	5.5 / 6.0
HOT CHOCOLATE	5.0 / 5.5
MOCHA	5.5 / 6.0
CHAI LATTE	5.0 / 5.5
DIRTY CHAI LATTE	5.5 / 6.0
MATCHA LATTE	5.5 / 6.0
BABY CINO	2.0
GINGA'S LATTE	5.5 / 6.5
AFFOGATO	9
ENGLISH BREAKFAST TEA	6 / 10
PEPPERMINT TEA	6 / 10
SENCHA (GREEN TEA)	6 / 10
LEMONGRASS AND GINGER	6 / 10
EARL GREY	6 / 10
CHAMOMILE TEA	6 / 10

oat / almond / soy / lactose free +0.8

vanilla / caramel / hazelnut +0.5

extra shot + 0.8

decaf + 0.8

Fresh & Fizzy



COKE	5.5
COKE ZERO	5.5
LEMONADE	5.5
GINGER BEER	5.5
LEMON LIME BITTERS	7.0
MANGO KOMBUCHA	8.0
RED BULL/ RED BULL SUGAR-FREE	5.5

COLD PRESSED JUICE

APPLE	8.0
ORANGE	8.0
GREEN ZING	9.0
Apple, Gi nger, Celery, Kale, Lemon.	

ABC	9.0
Apple, Beetroot, Carrot, Ginger	

HANUKA	9.0
Watermelon, Apple, Strawberry.	



Iced Drink & Smoothies

ICED COFFEE	7.5
ICED LATTE	7.0
ICED LONG BLACK	7.0
ICED CHOCOLATE	7.5
ICED MATCHA LATTE	7.5
GINGA'S ICED COFFEE	8.0

authentic vietnamese coffee served over ice with sweetened condensed milk.

COCONUT SMOOTHIE 9.0

rich blend of coconut cream and coconut milk, topped with crunchy toasted coconut chips.

ADD 1 SHOT COFFEE +0.8

STRAWBERRY SMOOTHIE 9.0

strawberry, banana, apple juice, milk.

MANGO SMOOTHIE 9.0

mango, coconut milk and agave syrup.

MONKEY BUSINESS SMOOTHIE 9.5

espresso, banana, peanut butter, cacao, agave syrup and milk.

ADD WHEY PROTEIN +3.0





Rose

Pierre & Papa Languedoc, France	\$ 12	\$ 42
Talisman Rose Geographe, WA		\$ 42

Chilled Red

Doom Juice Rouge South Australia	\$ 15	\$ 48
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Reds

Rocky Gully Pinot Noir Frankland River, WA	\$ 15	\$ 52
Small Wonder Pinot Noir Tamar Valley, TAS		\$ 68
In Reverie Cab Merlot Margaret River, WA	\$ 12	\$ 48
Fairbrossen Tempranillo Perth Hills, WA	\$ 15	\$ 52
Henschke 'Henry 7', SGM blend Barossa Valley, SA		\$ 88
Mosswood 'Amy' Cabernet blend Barossa Valley, SA	\$ 18	\$ 88
Rosily Cabernet Sauvignon Margaret River, WA		\$ 48
Bowen Estate Cabernet Sauvignon Coonawarra, SA		\$ 66
Frankland Estate Shiraz (O) Frankland River, WA	\$ 15	\$ 56
Charles Melton 'Father in Law' Shiraz Barossa, SA		\$ 68
Samuels Gorge Shiraz McLaren Vale, SA		\$ 88

*(O) certified organic

Cocktails List

(Please Ask For Classic Cocktails)

House Cocktails

Hello Kitty \$ 2 2

Raspberry, sloe gin, cointreau, lemon, aquafaba

Miffy Tiramisu \$ 2 2

Mozart white chocolate, disarono, kahlua, oat milk, Vietnamese coffee

Ginga's Long Island \$ 2 4

Pavan, yuzu gin, midori, cointreau, vodka, lemon, coke

Lychee Refresher \$ 2 1

Lychee, florente, cranberry, vodka, lemon

Mango Tango \$ 2 1

Mango liqueur, passionfruit, lemon, vodka

Passion Blossom Martini \$ 2 2

Vanilla vodka, passionfruit, lychee, lime and a side of sparkling wine

Lemongrass Cooler \$ 2 2

White rum, ginger & lemongrass, mint, lime, soda

Amaretto Sunset \$ 2 2

Disaranno amaretto, yuzu, grenadine, faba

Kyoto Midnight Sour \$ 2 2

Sake, creme de violette, blueberries, sakura, yuzu, aquafaba

Sakura Smoke \$ 2 3

Misterios Mezacal, strawberry, limoncello, yuzu

Pandan Paradise \$ 2 1

Pandan syrup, coconut cream, tequila, lime

Fisherman's Old Fashion \$ 2 2

Japanese whiskey, muscat grape, liqueur, honey, bitters

Cocktails List



Classic Cocktails

A m a r e t t o S o u r \$ 2 1

A harmonious blend of rich amaretto, zesty lemon, and aquafaba

E s p r e s s o M a r t i n i \$ 2 0

Rich espresso, coffee liqueur, and smooth vodka

T o m m y M a r g a r i t a \$ 1 9

Tequila, agave syrup, and freshly squeezed lime

N e g r o n i \$ 2 1

The boldness of gin, campari's bitter allure, and vermouth's richness

D a r k a n d S t o r m y \$ 1 9

Dark rum, ginger beer, lime

C a i p i r o s k a \$ 2 0

Vodka meets muddled lime and sugar-simple, bold, and utterly refreshing.

P a l o m a \$ 2 1

Tequila's natural earthiness is softened by the bitterness of grapefruit and a splash of lime, crowned with a touch of soda. Effortless refreshing, this is a cocktail with quiet sophistication

Margarita's



Tommy Margarita	\$ 1 9
Tequila, citrus	

Guava & Yuzu Margarita	\$ 2 0
Guava, yuzu, tequila, citrus	

Lychee & Raspberry Margarita	\$ 2 0
Lychee, raspberry, tequila, citrus	

Spicy Mango Margarita	\$ 2 0
Mango nectar, chilli syrup, tequila, citrus	

Spritz

Aperol Spritz	\$ 1 7
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Limoncello Spritz	\$ 1 7
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Berry Peach Spritz	\$ 1 8
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Guava Kiwi Spritz	\$ 1 8
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Draught Beer

Asahi (handle glass)	\$14
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4 Pines Pacific Ale 3.5 %	\$11	\$14
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Package Beer + Cider

Corona	\$11
Single Fin	\$11
Matso Ginger Beer	\$14
Somersby Cider	\$12
Heap normal XPA (zero alcohol)	\$12

Mocktails

Peach Blossom Fizz	\$14
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Lychee Bloom	\$14
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GINGA

MOUNT HAWTHORN

GINGA

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SMALL PLATES

SEASALT EDAMAME GF/DF/VGO \$8

CITRUS SCALLOP - Pan-seared scallop, citrus, fresh herbs \$8 per piece (A)

POPCORN CHICKEN KARAAGE - Chicken thighs, spicy mayo DF/NF \$19

SPRING ROLLS - House pickles, lettuce, and Thai dipping \$16 (4PCS)
Your choice of: Vegetarian (VG) or Pork

CURRY PUFFS - Puff pastry, Thai dipping \$16 (2PCS)
Your choice of: Chicken or Vegetarian

TEMPURA BROCCOLI - Szechuan gochujang glaze, crispy shallots GF/ DF/ NF/ VG \$22

SPICED CORN RIBS - Grilled corn ribs, soft spices, parmesan, chilli mayo GFO/VGO \$18

PAN-FRIED PORK GYOZA - Black vinegar caramel, lotus chips (4PCS) \$24

SALTED & PEPPER CALAMARI - Thai dipping DF/NF \$24 (A)

TUNA TATAKI - Pepper crusted, ponzu GF/DF \$26 (I)

DUMPLINGS - Soy chilli, soy vinegar and Szechuan oil NF/DF (5PCS)
Your choic of: Vegetarian \$16 Ginga & Prawn \$19 (I)

PRAWNS TOAST- Mantou, chilli jam, XO mayo (4PCS) (A) \$24

BEEF TATAKI- Lemongrass ponzu, pickled ginger \$28

GRILLED JUMBO TIGER PRAWNS - Chargrilled Tom Yum basted GF/DF/NF \$28 (3PCS) (A)

TRIO DIP - Soy caramel miso, satay sauce, red curry sauce, sesame crackers DF/ VG/ GF \$23

LARGE PLATES

PORK RIBS RACK- Char siu glaze, citrus emulsion GF \$42

CHICKEN ARISTOCRAT - Grilled half chicken, peanut soy glaze, Ginga homemade sambal GFO \$36

SPICED LAMB RIBS - Lamb ribs, sticky glaze, fresh herb salad \$38

BRAISED PORK BELLY - Black pepper sauce, Asian soft herbs \$32

SLOW COOKED BEEF RIBS - Asian herb salad, fish sauce dressing, fried shallots DF/NF \$39

CURRIES

MASSAMAN BEEF - Coconut braised beef, lime leaf, potato wedges and cashews GFO \$34

ROAST DUCK CURRY - Cherry tomatoes, peanuts and lychee GF \$39

GREEN CURRY - Capsicum, young corns, green beans, bamboo shoots, sweet basil VGO/GF
Your choice of: Chicken \$31, Vegetarian \$29

STIR-FRIES

PAD THAI - rice noodles, fried tofu, egg, onions, beansprouts, chives, coriander, crushed peanuts, lime, chilli flakes GF/DF/GFO
Your choice of: Vegetarian \$26, Chicken \$28, Prawn \$34

PAD SEE EW NOODLES - rice noodles, garlic, beans, lime leaf, egg, fresh chilli, basil, bok choy, white pepper DF/NF/VGO
Your choice of: Vegetarian \$26 Chicken \$28

THAI BEEF SALAD - tenderloin, cherry tomatoes, cucumber, chilli, onion, mint GF/DF/NF \$29

XO FRIED-RICE - jasmine rice, egg, baby shirmp, asparagus, XO sauce. \$25 VGO/GFO/NF/DF/ Add Chicken +\$6
(XO sauce contains shrimp)

SZECHUAN BEEF - tender beef, seasonal vegetables, Szechuan sauce GFO \$29

KUNG PAO CHICKEN - tender chicken, cashew nuts, vegetables, dried chillies, soy sauce, Szechuan spice \$28

STIR-FRIED SEASONAL VEGETABLES - with garlic oyster sauce GF/VGO \$26

SIDES

STEAMED JASMINE RICE \$6

CHIPS \$10

PICKLED VEGETABLES \$9

ROTI BREAD \$8

BROCCOLINI- Smoked beansoy, sesame, almonds, chillies VG \$14

SWEET TREAT

BASQUE CHEESECAKE - vanilla ice cream \$16 (GF)

VIETNAMESE TIRAMISU - Coffee, mascarpone, cocoa \$16

CARAMEL STICKY DATE PUDDING - caramel sauce, vanilla ice cream, cookie crumble \$17

LYCHEE COCONUT CREME BRULEE - lychee, coconut custard, caramelised sugar \$18 (GF)

Dishes arrive as they are ready, please let us know if you have any requests or dietary requirements
Menu is designed for sharing. 15% surcharge will apply on public holidays

GF/Gluten Free - DF/ Dairy Free - NF/ Nut Free - V/ Vegetarian - VG/ Vegan - VGO/ Vegan option
Seafood: I/ Imported - A/ Aus - M/ Mixed

HOUSE COCKTAILS

Hello Kitty 22

Raspberry, sloe gin, cointreau, lemon, aquafaba

“Sweet, sassy, and full of surprises”

Miffy Tiramisu 22

Mozart White chocolate, disaronno, kahlua, oat milk, Vietnamese coffee

“A tiramisu-inspired espresso martini topped with the sweetest Miffy”

Ginga's Long Island 24

Pavan, yuzu gin, midori, cointreau, vodka, lemon, coke

“Bright, bold, and packing a punch with citrus”

Lychee Refresher 21

Lychee, fiorente, cranberry, vodka, lemon

“Light, floral and perfectly crispy”

Mango Tango 21

Mango liqueur, passionfruit, lemon, vodka

“Sweet, tangy and tropical”

Passion Blossom Martini 22

Vanilla vodka, passionfruit, lychee, lime and a side of sparkling wine

“Our version of the classic pornstar martini”

GINGA

MOUNT HAWTHORN

Lemongrass Cooler 22

White rum, ginger & lemongrass, mint, lime, soda

“Sweet, zesty, and made for warm nights”

Amaretto Sunset 22

Disaranno amaretto, yuzu, grenadine, faba

“A crisp, citrus-forward sip that melts into a warm sunset finish”

Kyoto Midnight Sour 22

Sake, creme de violette, blueberries, sakura, yuzu, Aquafaba

“Like a summer night in Kyoto—soft florals, bright citrus, and a velvet finish”

Sakura Smoke 23

Misterios Mezcal, strawberry, limoncello, yuzu

“Smoky, citrusy, and a little flirtatious”

Pandan Paradise 21

Pandan syrup, coconut cream, tequila, lime

“Tropical, creamy, and with a hint of the unexpected, coconut meets pandan for a margarita like no other”

Fisherman’s Old Fashioned 22

Japanese Whisky, Muscat Grape Liqueur, honey, bitters

“Old-school soul with a Tokyo edge, Silky and precise, with just enough floral sweetness”

GINGA

MOUNT HAWTHORN

CLASSIC COCKTAILS

Amaretto Sour 21

A harmonious blend of rich amaretto, zesty lemon, and aquafaba

Espresso Martini 20

Rich espresso, coffee liqueur, and smooth vodka

Tommy Margarita 19

Tequila, agave syrup, and freshly squeezed lime, stripped of anything unnecessary

Negroni 21

The boldness of gin, campari's bitter allure, and vermouth's richness

Dark and Stormy 19

Dark rum, ginger beer, lime

Caipiroska 20

Vodka meets muddled lime and sugar- simple, bold, and utterly refreshing. The essence of purity, with every sip bursting with citrus intensity

Paloma 21

Tequila's natural earthiness is softened by the bitterness of grapefruit and a splash of lime, crowned with a touch of soda. Effortless refreshing, this is a cocktail with quiet sophistication

GINGA

MOUNT HAWTHORN

MARGARITA'S

Tommy Margarita	19
Tequila, citrus	

Guava & Yuzu Margarita	20
Guava, yuzu, tequila, citrus	

Lychee & Raspberry Margarita	20
Lychee, raspberry, tequila, citrus	

Spicy Mango Margarita	20
Mango nectar, chili syrup, tequila, citrus	

SPRITZ

Aperol Spritz	17
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Limoncello Spritz	17
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Berry Peach Spritz	18
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Guava Kiwi Spritz	18
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SOJU FLAVORED

Mango / Peach / Watermelon / Lychee	20
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GINGA

MOUNT HAWTHORN

SPARKLING

Glass | Bottle

San Martino Prosecco DOCG

14 56

Veneto, Italy

Wills Domain Blanc de Blanc Nv Brut

16 85

Margaret River, WA

Lantieri NV Franciacorta Extra Brut DOCG

99

Lombardy, Italy

Veuve Clicquot NV Brut Champagne

130

Reims, France

ROSE

Pierre & Papa

12 42

Languedoc, France

Talisman Rose

42

Geographe, WA

CHILLED RED

Doom Juice Rouge

15 48

South Australia

GINGA

MOUNT HAWTHORN

WHITE WINE

Glass | Bottle

Franz Haas 'Kris' Pinot Grigio	14	48
Friuli, Italy		
Tim Adams Riesling	14	48
Clare Valley, SA		
CRFT Gruner Veltliner (O)		65
Adelaide Hills, SA		
Small Wonder Blanco	15	55
Chardonnay, Viognier, Pinot Gris		
Rosily Sauvignon Blanc (O)	13	44
Margaret River, WA		
InReverie SSB	12	48
Maraget River, WA		
Te Pa SB		48
Marlborough, NZ		
Shaw & Smith SB		68
Adelaide Hills, SA		
Via Caves Chardonnay	15	55
Margaret River, WA		
Talisman Chardonnay		75
Ferguson Valley, WA		
Cullens 'Metricup' Chardonnay (O)	18	98
Margaret River, WA		
Leeuwin Estate 'Art Series' Chardonnay		195
Margaret River, WA		

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RED WINE

	Glass Bottle	
Rocky Gully Pinot Noir (O) Frankland River, WA	15	52
Small Wonder Pinot Noir Tamar Valley, TAS		68
InReverie Cab Merlot Margaret River, WA	12	48
Fairbrossen Tempranillo Perth Hills, WA	15	52
Henschke 'Henry 7', SGM blend Barossa Valley, SA		88
Mosswood 'Amy' Cabernet blend Margaret River, WA	18	88
Rosily Carbenet Sauvignon (O) Margaret River, WA		58
Bowen Estate Cabernet Sauvignon Coonawarra, SA		66
Frankland Estate Shiraz (O) Frankland River, WA	15	56
Charles Melton ;Father in Law' Shiraz Barossa, SA		68
Samuels Gorge Shiraz McLaren Vale, SA		88



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RESERVE WINE

Mulline 2023 Sutherland Creek Pinot Noir 110

Geelong, Vic

From the Bannockburn wine region, northwest of Geelong, this single vineyard Pinot has a delicious ripe fruit flavour, with an underlying savoury edge. Mulline was named "Best value for money producer in Australia by the James Halliday Wine Guide in 2024".

Moorooduc Estate 2022 McIntyre Pinot Noir 140

Mornington Peninsula, Vic

This single vineyard Pinot comes from some of the oldest vines on the peninsula, planted by one of the first producers in the region. From this cool region, McIntyre Pinot has a leafy herbal edge and more structure. It comfortably has the body to accompany fuller red meat dishes.

Charles Melton 2016 'Voices of Angels' Shiraz 160

Barossa Valley, SA

Charles Melton is one of the icon producers of Barossa. This single vineyard wine comes from the highest vineyard in the Barossa. It is far more elegant and refined than traditional big rich Barossa Shiraz. Perfect with Asian inspired food.

GINGA

MOUNT HAWTHORN

RESERVE WINE

Ghisolfi 2019 Barolo “Bricco Visette” DOCG 195

Piedmont, Italy

Made from 100% Nebbiolo grape, from the southern end of the Barolo region. 2019 was a warm vintage, so this wine has lovely red fruits on the nose and ripe developed tannin which result in a long smooth finish smooth.

Ridolfi 2018 Brunello di Montalcino DOCG 205

Tuscany Italy

100% Sangiovese grapes from the warmer southern end of Tuscany, this wine shows hints tobacco leaf and spice, with a touch of leather. Extended time on oak barrels has given it a richer, full flavour.

Speri 2018 Amarone della Valpolicella DOCG 220

Veneto Italy

Made from a blend of Corvina, Corvinone, Rondinella and Molinara, the grapes are dried for 100 days to concentrate the flavours and sugars, this results in a big rich, full-bodied wine. However, because of the grapes it is made from, it has a lovely soft finish.

GINGA

MOUNT HAWTHORN

SPIRITS

GIN

Beefeater Strawberry Pink Gin	12.5
Bombay Sapphire	13
Four Pillars Bloody Shiraz Gin	15
Haymans Sloe Gin	13
Hendricks Gin	15
Roku Gin	14
Four Pillars 'Yuzu Gin'	15

VODKA

Belvedere Vodka	14
Grey Goose	15

GINGA

MOUNT HAWTHORN

SCOTCH

Chivas Regal 12yo	14
Glenfiddich 12yo Single Malt	15
Glenmorangie 18yo Single Malt	23
The Macallan 12yo Double Cask	18
Laphroaig 10yo Malt	17
Naked Malt	13

TEQUILA + MEZCAL

Patron Silver Tequila	15
Los Siete Misterios 'Doba Yej' Mezcal.	16
Teremana Blanco Tequila	14



MOUNT HAWTHORN

INTERNATIONAL WHISKEY

Canadian Club Canadian Whisky	12.5
SunTory 'Toki' Blended	16
Jamenson Triple Distilled	13

BRANDY + COGNAC

Hennessy VS Cognac	14
St Remy 'Signature' Brandy	13
Remy Martin VSOP	16

RUM

Kraken Black Spiced Rum	13.5
Mt Gay XO	16

AMERICAN WHISKEY

Jack Daniel's	13
Gentleman Jack	15
Maker's Mark Bourbon.	13.5

GINGA

MOUNT HAWTHORN

APERITIF + LIQUEURS

Baileys Irish Cream Original	11.5
Campari	11
Rosso Antico Vermouth	10
D.O.M Benedictine	10
Disaranno Amaretto	12
Cointreu	12
Chambord	12
Midori	12
Licor 43	12
Villa Massa Limoncello	12
Opal Nera Sambuca	12
Jagermeister	12
Fiorente Elderflower	12

GINGA

MOUNT HAWTHORN

NON-ALC DRINKS

Soft Drinks

Coke/ Coke Zero/ Lemonade/ Ginger Beer	5.5
Red Bull/ Red Bull sugar-free	5.5
Lemon Lime Bitters	7

Cold Pressed Juices

Orange juice	8
Apple juice	8
Hanuka	9
(Watermelon, Apple, Strawberry)	
ABC	9
(Apple, Beetroot, Carrot, Ginger)	
Green Zing	9
(Apple, Ginger, Celery, Kale, Lemon)	



MOUNT HAWTHORN

MOCKTAILS

Peach Blossom Fizz 14

Peach, strawberry, lime and soda

"A sweet, bubbly blend of peach and strawberry"

Lychee Bloom 14

Lychee, elderflower, lime, lemonade

"Softly sweet and fragrant"

DRAUGHT BEER

Middy | Pint

Asahi 14

4 Pines Pacific Ale 3.5% 11 14

PACKAGE BEER + CIDER

Corona 11

Single Fin 11

Matso Ginger Beer 14

Somersby Cider 12

Heaps Normal XPA (Zero Alcohol) 12

GINGA

MOUNT HAWTHORN

TEA & COFFEE

Espresso	4
Double Espresso, Short Macchiato	4.5
Long Black	4.5 5
Flat White, Latte, Cappuccino	5 5.5
Long Macchiato, Mocha	5.5 6
Iced Long Black	7.0
Iced Latte, Iced Chocolate	7.5
English Breakfast, Earl Grey, Green, Lemongrass + Ginger	6 10
Hot Chocolate	5 5.5
Chai Latte	5.5 6
Matcha Latte	5.5 6

ALTERNATIVE MILK OPTIONS:

Almond, Oat, Soy, Coconut+ 0.8

GINGA

MOUNT HAWTHORN