

Blue Ginger

Pan Asian Pacifica Fusion

SHARING PLATES

FRESH COROMANDEL OYSTERS

served natural **or** tempura with chilli
cucumber, kimchi mayo, pickled ginger

½ doz 20 / doz 40

VEGAN SPRING ROLLS (3) (VEGAN) 12

VIETNAMESE SUMMER ROLLS (2) 14

prawns, rice noodles, herbs, peanuts (GF)

MALAY HAWKER ROLL paratha roti 18

beef rendang **or** satay tofu, slaw, veges, herbs

GREEN PEA & EDAMAME DUMPLINGS (6)

fresh mint, chilli oil, peanut (VEGAN) 14

PRAWN & PORK DUMPLINGS (6) 16

chilli oil, peanuts, shallots

SMOKED KAHAWAI WONTONS (6) 16

kimchi mayo

ASIAN GREENS from Aorua Organics, 14

chop chop sauce & abc (VEGAN)

GADO GADO fresh veges, potato, 18

tempeh, boiled egg & prawn crackers

KOREAN SPICY CHICKEN WINGS (4) 15

CLASSIC FAVOURITES & CURRIES

PAD THAI Chicken **or** Tofu 28

rice noodles, mungbeans, egg, peanuts

O.G KARAAGE CHICKEN 28

fried chicken, asian greens, jasmine rice

KAPOW CHICKEN 29

wok-fried chilli chicken, vegies on jasmine rice

ROAST PORK BELLY 29

bok choy, veges, hoisin on udon noodles

INDONESIAN BEEF RENDANG 30

cucumber pickle, jasmine rice (GF)

ROAST DUCK RED CURRY 32

lychees, veges, jasmine rice (GF)

FIJI EGGPLANT & JACKFRUIT CURRY 24

coconut, peanuts, fresh herbs, rice (GF) (VEGAN)

KIDS MEALS

KIDS KARAAGE CHICKEN 12

fried chicken, rice, mayo, abc sauce

PORK & FENNEL DUMPLINGS (6) 14

steamed in broth

DINNER MENU

BOWLS, SALADS & SOUPS

BUDDHA BOWL summer veges, tempeh, 24

raw beetroot, brown rice, satay (GF) (VEGAN)

TOFU POKÈ BOWL avocado, edamame, 22

seaweed, pickled veg, brown rice (VEGAN)

SALMON POKÈ avocado, seaweed, 28

edamame, pickled veg, brown rice

SPICY FRIED SQUID papaya, 26

coconut + herb salad, kimchi mayo, peanuts

VIETNAMESE BÙN NOODLE SALAD 28

pork belly, spring rolls, rice noodles, greens (GF)

VIETNAMESE PHÒ GA chicken, 22

rice noodles, mungbeans, fresh herbs (GF)

SHORT SOUP roast pork belly, 24

pork dumplings, master stock, greens

SIDES

JASMINE RICE 3 - **MISO SOUP** 5 -

TOFU & EGGPLANT (VEGAN) 12

AVAILABLE FOR TAKEAWAY

PH: 07 867 1777

1/10 Blacksmith Lane, Whitianga

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STREETFOOD

BABY BUDDHA 18

summer veg, tempeh, beetroot, brown rice, satay (vegan) (gf)

PEA & EDAMAME DUMPLINGS (6) 14

fresh mint, chilli oil, peanut (vegan)

PRAWN & PORK DUMPLINGS (6) 16

chilli oil, peanuts, shallots

CHARCOAL BAO BUNS (2)

spiced eggplant (vegan) **14**

roast pork belly **18**

KOREAN SPICY CHICKEN WINGS (4) 14

BANH MI 16

baguette, pork belly, paté, carrot, daikon, cucumber, herbs

We hand make everything in-house with the best local free-range & organic ingredients. We encourage you to share. Dishes will arrive in a rolling manner as soon as they are ready!

No menu alterations please

SUMMER SEAFOOD

FRESH COROMANDEL OYSTERS

served natural **or** tempura with chilli cucumber, kimchi mayo, pickled ginger
½ doz 20 doz 40

VIETNAMESE SUMMER ROLLS (2) 14

prawns, rice noodles, herbs, peanuts GF

SMOKED KAHAWAI WONTONS x 6 16

kimchi mayo

SPICY FRIED SQUID 18

papaya coconut + herb salad, peanuts

SALMON POKÈ 20

avocado, seaweed, edamame, pickled veg, brown rice

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LUNCH MENU

O.G FAVOURITES

PAD THAI Chicken or Tofu. 20

rice noodles, mungbeans, egg, peanuts

KAPOW CHICKEN 20

wok-fried chilli chicken, vegies on jasmine rice

ROAST PORK BELLY 20

bok choy, vegies, hoisin on udon noodles

SHORT SOUP 18

roast pork belly, pork dumplings, master stock, greens

VIETNAMESE PHÒ GA 18

chicken, rice noodles, mungbeans, fresh herbs (GF)

We are unable to guarantee any dish is free of allergens, nut or shellfish traces. Please advise us at time of ordering if you have any allergies or food sensitivities.