



# Ginnett Takeaway & Delivery Menu

Islandwide  
delivery available!\*

Call us at 6809 7989  
for more details.

We are available on Deliveroo & foodpanda, islandwide delivery on Grab.

\*For direct orders, enjoy **free delivery** to addresses within 5km.

Islandwide delivery is available at \$10 flat, with a minimum order of \$80



## ALL DAY BREAKFAST

- Classic Breakfast 12  
*Streaky bacon, sautéed mushrooms, roasted potatoes, scrambled eggs*
- Omelette 12  
*Paris ham, mushroom, Gruyère cheese*

## CHEESE & COLD CUTS

- Cheese Selection of 2 18  
 Cheese Selection of 5 34
- Cold Cut Selection 26  
*Selection of 3*
- G-Board 35  
*3 cheese, 3 cold cuts*
- 1 Meter Board 58  
*5 cheese, 5 cold cuts, 1 pâté*

## PATÉS & TERRINES

- Pork Rillettes 15  
*Homemade with Kurobuta pork*
- Old World Country Pâté 16  
*Fine blend of Bresse poultry and Kurobuta pork flavoured with cognac*
- Le Pâté en Croûte 19  
*Kurobuta pork and French foie gras in homemade puff pastry*

## FIRST IMPRESSION

- Tuna Niçoise Salad 12  
*Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette*
- Chicken Caesar Salad 12  
*Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing and roasted chicken*
- Eggs Meurette 16  
*Poached eggs in red wine sauce with bacon & mushroom*
- Sardines en Boîte 16  
*Canned Spanish imported sardines, toast, salted butter*
- Burgundy Snails 18  
*6 snails in garlic and parsley butter*

## DELIVERY & TAKEAWAY EXCLUSIVE

- 2-Course Set Menu 35  
*Selection of starter & main or main & sweet*
- 3-Course Set Menu 40  
*Selection of 1 starter, 1 main & 1 sweet*

\* Add \$30 for a bottle of wine

## STARTER

- Traditional French Onion Soup  
*Beef consommé served with gratinated Gruyère croûton*
- Lobster Bisque  
*Creamy emulsion, lobster knuckles*
- Chicken Caesar Salad  
*Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing with roasted chicken*
- Burgundy Snails  
*6 snails in garlic and parsley butter*
- Sardines en Boîte  
*Canned Spanish imported sardines, toast, salted butter*
- Pork Rillettes  
*Homemade with Kurobuta pork*

## MAIN COURSE

- Olio Scampi Pasta  
*Fresh egg tagliatelle, tiger prawns, garlic, chilli, bacon*
- Wagyu Beef Pasta  
*Fresh egg tagliatelle, braised wagyu beef cheek, mushrooms*
- Vongole Pasta  
*Fresh egg tagliatelle, light sauce of clams and white wine*
- Whole Chicken  
*Served with salad and roasted potatoes*
- Le Confit de Canard  
*Duck leg confit, sautéed potatoes, duck jus*
- Kurobuta Pork Chop  
*Mashed potatoes, seasonal vegetables, onion gravy*

## SWEETS

- Tarte au Citron  
*Classic lemon cream with a buttery crust*
- Valrhona Chocolate Tart  
*70% cacao*
- Apple Croustillant  
*Apple cinnamon and raisins in a fine crunchy dough*



## SANDWICHES & BURGERS

Croque Monsieur 15  
*Béchamel sauce, Paris ham, cheese, grilled bread*

Ginett Burger 18  
*Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island*

## ON THE SIDE

9  
*Mashed Potatoes, Potato Wedges, French Fries, Ratatouille*

## SOUPS

Traditional French Onion Soup 14  
*Beef consommé served with gratinated Gruyère croûton*

Lobster Bisque 17  
*Creamy emulsion, lobster knuckles*

## ROTISSERIE

FREE RANGE ORGANIC CHICKEN  
*Natural free range, antibiotics- & hormone-free, served with salad and roasted potatoes*

Half Portion 14

Whole Chicken 24

## VEGETARIAN

Roasted Eggplant (v) 16  
*Whole roasted, barley, Greek yoghurt, pomegranate*

Vegan Burger (vg) 16  
*Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun*

Wild Mushroom Risotto (v) 19  
*Grilled seasonal vegetables, mascarpone cream*

## PASTA

Carbonara 18  
*Cream, bacon, egg, parmesan*

Vongole 20  
*Light sauce of clams and white wine*

Olio Scampi 21  
*Tiger prawns, garlic, chilli, bacon*

Wagyu Beef 22  
*Braised wagyu beef cheek, mushrooms*

## FROM THE LAND

Le Confit de Canard 28  
*Duck leg confit, sautéed potatoes, duck jus*

La Joue de Bœuf 32  
*Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes*

Lamb Shank 34  
*Slow cooked in natural jus, mashed potatoes, seasonal vegetables*

Kurobuta Pork Chop 34  
*Mashed potatoes, seasonal vegetables, onion gravy*

## SWEETS

Tarte au Citron 8  
*Classic lemon cream with a buttery crust*

Valrhona Chocolate Tart 10  
*70% cacao*

Apple Croustillant 12  
*Apple cinnamon and raisins in a fine crunchy dough*



## TAKEAWAY EXCLUSIVE (BUY 1 GET 1 FREE)

### RED WINE

#### MERLOT & CABERNET

M13	Château du Cavalier, Blaye Côtes de Bordeaux	2018	50
C8	Château Pey de Pont, Médoc, Cru Bourgeois	2014	55
M12	La Révélation du Grand Barail	2016	55
C7	Château Pierre De Montignac	2012	70
C10	Château Fourcas Hosten, Lustrac	2012	85
M8	Château Beard La Chapelle, Saint-Emilion	2015	90
M10	Château Dassault, Saint-Emilion Grand Cru	2000	220

#### SYRAH & OTHERS

GS2	Domaine d'Ouréa Vacqueyras	2017	65
GS4	Domaine d'Ouréa, Gigondas	2019	90

#### PINOT NOIR

P18	Domaine Darnat, Bourgogne 'La Jumalie'	2015	65
P12	Château de Citeaux, Bourgogne	2016	65
P1	Domaine Rimbault Sancerre Rouge	2020	70

### WHITE WINE

#### CHARDONNAY

CH20	Domaine Fagot, Bourgogne 'Les Louères'	2018	55
CH11	Domaine Darnat, Bourgogne 'La Jumalie'	2014	70
CH10	Château de Citeaux, Bourgogne Blanc	2015	70
CH17	Domaine Arnoux, Savigny les Beaunes 'Les Picotins'	2017	85

#### SAUVIGNON BLANC & OTHER

09	Domaine Pichon, VDP Viognier, Rhône Valley	2016	60
SB4	Domaine Rimbault Sancerre, Loire Valley	2018	60
06	Domaine Pichon, Condrieu, Rhône Valley	2014	110

### CHAMPAGNE

CP5	Champagne Jean Milian, Rosé	N/V	150
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### ROSÉ

021	Question d'Équilibre, Pays d'Oc	2019	30
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