

TONIC+ GINGER

Welcome to Tonic + Ginger at The Old Synagogue. Our Asian-inspired menu is designed to be shared. We suggest starting with a selection of bites and grazing dishes, which will arrive as each dish is ready. Feasting dishes and sides will follow, finishing with dessert.

Alternatively, leave the decisions to us and try our popular 'Feed Me' menu - a selection of chef Leigh Power's signature dishes from across the menu, including a dessert platter to finish.

TONIC + GINGER FEED ME | \$58pp

BITES

freshly shucked oyster, red nam jim (each) (gf) | \$4
pork potsticker dumplings, korean black bean dressing (2) | \$7
sweet corn and corriander wontons, house chilli jam (2) (vg) | \$7
steamed chicken and chinese cabbage dumplings, chilli vinegar (2) | \$7
crispy pork ribs, char sui caramel, pickled cucumber salad (2) (gfo) | \$10
sticky beef bao, pickled radish, crispy sambal (2) (gfo) | \$12
shark bay prawn spring roll, sesame spiced hoisin (2) | \$10

GRAZING

tempura broccoli, wasabi caramel, tofu curd, nori chilli dust (vg) | \$16
firecracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg) | \$16
salt and pepper cuttlefish, garlic aioli, lemon (gf) | \$16
agedashi spiced silken tofu, lemon, chilli, green onion (vg) | \$14
bbq king prawns, nam jim talay, avocado, cress (3) (gf) | \$22
lime cured scallop medley, coconut yoghurt, curry oil, crispy garlic (gf) | \$17
crispy fish wings, black vinegar caramel, pickled radish slaw (gf) | \$17
hot and sour salad, drunken chicken, bean shoots, mint, chilli peanuts (gf) | \$18
salt and pepper chicken wings, coconut tamarind hot sauce | \$16
duck and water chestnut san choi bao, lettuce cups | \$19
beef tataki, shiso wasabi dressing, toasted sesame, spring onion | \$20

FEASTING

wok tossed rice noodles, asian vegetables, tofu, chilli, malay curry sauce (vg, gf) | \$26
miso roasted eggplant, agedashi tofu, sesame caramel (vg) | \$27
dry yellow curry of hapuka, snake beans, garlic stem, crispy sambal (gf) | \$33
whole fried baby snapper, jungle curry, coconut, hot and sour salad (gf) | \$34
crispy pork belly, chilli caramel, apple and ginger slaw (gf) | \$32
tumeric bbq chicken, house satay, chilli peanuts, cucumber salad (gf) | \$30
massaman curry, braised ox cheek, shallot, kipfler potato (gf) | \$33
spiced rump cap, kimchi, black pepper sauce (gf) | \$36
fragrant red curry, crispy duck leg, thai basil, coconut cream (gf) | \$42
hot and numbing pork, stir fried hor fun noodles, sesame chilli sambal (gf, vgo) | \$33

SIDES

steamed jasmine rice (vg, gf) | \$2pp
coconut rice (vg, gf) | \$9
wok tossed asian greens (vg, gf) | \$10
green papaya salad, chilli, coriander, tamarind (vgo, gf) | \$10
flakey paratha bread, curry butter (v) | \$10

v = vegetarian | vg = vegan | vgo = vegan option | gf = gluten free | gfo = gluten free option

Please advise waitstaff of all allergies or dietary requirements, including coeliac disease

Public holidays incur a 15% surcharge