

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, house XO sauce, spiced soy (2) | \$7
eggplant and potato curry puffs, spiced yoghurt (2) (v) | \$7
steamed chicken and garlic chive dumplings, sesame soy (2) | \$7
crispy pork ribs, korean chilli relish, pickled cucumber (2) (gfo) | \$10
sticky beef bao, pickled radish, crispy sambal (2) (gfo) | \$12
szechuan spiced duck spring rolls, char siu caramel (2) | \$10

GRAZING

tempura broccoli, wasabi caramel, tofu curd, nori chilli dust (vg) | \$16
firecracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg, gf) | \$16
salt and pepper cuttlefish, garlic aioli, lemon (gf) | \$16
agedashi spiced silken tofu, lemon, chilli, green onion (vg) | \$14
bbq king prawns, fragrant yellow curry, coriander, lime (3) (gf) | \$22
cured scallop medley, shiso wasabi, avocado, crisp garlic (gf) | \$17
crispy fish wings, candied chilli relish, coriander, fried shallot (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
sticky tamarind pork, chilli fried shallot, lettuce cups | \$19
tagorashi spiced beef tataki, sesame ponzu, pickled cucumber | \$20

FEASTING

wok tossed rice noodles, asian vegetables, chilli, malay curry sauce (vg, gfo) | \$27
steamed silken tofu, spiced black vinegar, ginger, crispy slaw (vg, gfo) | \$27
wok tossed hapuka, tamarind caramel, braised tomato sambal (gf) | \$33
whole fried baby snapper, smoked chilli lime relish, hot and sour salad (gf) | \$34
crispy pork belly, chilli caramel, apple and ginger slaw (gf) | \$32
bbq lemongrass and ginger chicken, ginger nuoc cham, cucumber (gf) | \$30
sticky rendang curry of boneless beef ribs, green onion, toasted coconut (gf) | \$33
spiced rump cap, asian mushrooms, asparagus, black bean, 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 (vgo, gf) | \$33

SIDES

steamed jasmine rice (vg, gf) | \$4 (serves 2)
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