

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 (gf) | \$4 ea | \$40 doz
pork and garlic chive dumplings, house sweet and sour sauce (2) | \$7
steamed mushroom and spinach dumplings, fermented chilli dressing (2) (vg) | \$7
shiitake mushroom and daikon radish cake, chilli vinegar (2) (gf, vg) | \$8
chicken and okra curry puff, turmeric spiced yoghurt (2) | \$8
crispy pork ribs, house satay, chilli peanuts, pickled cucumber (2) (gf) | \$10
grilled beef in betel leaf, hot and sour chilli relish (2) (gf) | \$7
szechuan spiced duck spring rolls, black pepper vinegar (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, green nam jim, pickled daikon slaw (3) (gf) | \$22
cured scallop medley, shiso wasabi, avocado, crisp garlic (gf) | \$17
peppered kingfish tataki, avocado, tofu, puffed rice crisps (gf) | \$18
hot and sour salad of crispy duck, banana blossom, citrus, thai basil (gf) | \$20
salt and pepper chicken wings, coconut tamarind hot sauce | \$16
char siu spiced pork san choi bao, crispy shallot, coriander (gf) | \$19
crying tiger beef, shallot, cucumber, pomelo, mint (gf) | \$20

FEASTING

wok tossed rice noodles, tofu, asian mushrooms, roast cashew sauce (vg, gf) | \$27
steamed silken tofu, black vinegar, ginger, garlic, chilli sambal (vg, gf) | \$27
seared WA snapper, prawn and fennel salad, aromatic oyster sauce (gf) | \$34
amok style kingfish baked in banana leaf, lemongrass and turmeric curry (gf) | \$34
crispy pork belly, peanut caramel, asian herb salad (gf) | \$32
wok fried chicken satay, spring onion pancake, baby corn, crispy shallot | \$32
sticky rendang curry of boneless beef ribs, green onion, toasted coconut (gf) | \$34
dry red curry of beef, snake beans, pumpkin, thai basil, coconut cream (gf) | \$37
fragrant yellow curry, crispy duck legs, coriander, green chilli (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