

# 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.

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## TONIC + GINGER FEED ME | \$58pp

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### BITES

freshly shucked oyster, red nam jim (each) | \$4  
pork and garlic chive dumplings, chilli vinegar (2) | \$7  
mushroom, tomato and tofu dumplings, roasted sesame vinegar (2) (vg) | \$7  
spring onion, chilli and daikon radish cake, chilli jam (2) (vg, gf) | \$8  
steamed chicken and lemongrass dim sim, soy chilli sambal (2) | \$8  
snapper lime and chilli wonton, black bean dressing (2) | \$8  
crispy beef, house satay, peanut sambal, pickled cucumber (2) (gf) | \$10  
duck and water chestnut dumplings, szechuan pickled chilli dressing (2) | \$10

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### GRAZING

tempura broccoli, wasabi caramel, tofu curd, nori chilli dust (vg) | \$16  
fire cracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg, gf) | \$16  
roasted sesame and chilli spiced tempura cuttlefish, lemon (gf) | \$15  
salt and pepper spiced silken tofu, lemon, chilli, green onion (vg) | \$14  
tempura prawns in betel leaf, ginger nuoc cham, crisp iceberg (4) (gf) | \$24  
seared scallop miang, candied pineapple-chilli peanut jam, betel leaf (3) (gf) | \$18  
crispy szechuan quail, shiso wasabi, pickled daikon, lime (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 | \$15  
fresh burrata, roast chilli lime dressing, fried grapes, garlic chips (v, gf) | \$24  
sesame ginger beef salad, pickled cucumber, shallot, cresses (gf) | \$20

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### FEASTING

wok tossed rice noodles, tofu, mushroom xo, shredded nori (vg, gf) | \$28  
steamed silken tofu, sticky satay, chilli, roasted peanuts, asian herbs (vg, gf) | \$27  
seared ocean trout, coriander chilli relish, edamame, snow pea tendrils (gf) | \$34  
amok style WA snapper baked in banana leaf, fragrant yellow curry (gf) | \$34  
crispy pork belly, red curry, pineapple, cherry tomato, thai basil (gf) | \$32  
dry green curry chicken, baby corn, bell pepper, fried egg, crispy shallot (gf) | \$32  
sticky rendang curry of boneless beef ribs, green onion, toasted coconut (gf) | \$33  
grilled beef scotch, caramelised eggplant tomato sambal, green onion (gf) | \$38  
crispy chinese bbq duck legs, house char siu, pickled cucumber salad | \$42  
shredded brisket, stir fried hor fun noodles, black bean chilli sambal (gf) | \$33

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### 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

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v = vegetarian | vg = vegan | vgo = vegan opt | gf = gluten free | gfo = gluten free opt  
Please advise waitstaff of all allergies or dietary requirements, including coeliac disease.  
Public holidays incur a 15% surcharge.