





SNACKS

Freshly shucked oysters, mignonette, lemon (gf)	24 (6)	40 (12)
Smoked almonds		6
Warm marinated olives (vg, gf)		8
Wagyu and bamboo dumplings, roast cashew cream (4)		18
Snapper lime and chilli wonton, black bean dressing (4)		16
Charcuterie, cured meats, cheese, accompaniments		28
1902 Grazing Board (4-6 guests)		80
Selection of cured meats and cheese, warm marinated olives, pumpkin hummus, pizza bread and accompaniments.		
Taste of Tonic (4-6 guests)		95
A selection of bites from the current Tonic + Ginger menu.		



THE BITTER

- Milk Washed Café Martini** 20
- A silky escape from your average espresso martini, with notes of citrus and spice and soft cold brew coffee.
- Papa Especial** 21
- A bitter expression of our house made bitters will tantalise your tastebuds, if you like a Trinidad sour, this is a must!
- Garibaldi** 17
- A light and refreshing aperitif with its famous fresh fluffy orange juice made to order.
- Stranded in the Jungle** 19
- Being stranded has never felt so good with this tiki jungle juice, layered with bright berries, tropical fruits, and a touch of party sauce... tequila that is.



THE REFRESHING

Audrey Hepburn	17
A sparkling classic charged fresh with seasonal pet-nat, married with gin, citrus, and agave.	
Spicy Boi	20
Traditional Goslings Black Seal and house made fresh ginger beer makes this dark and stormy bang!	
Dear Maria	19
Clarified tomato savoury blend, burnt rosemary, and fortified with more party juice (tequila) to help battle those salty days.	
Chartreuse Swizzle	22
Hear me out... we promise this herbaceous sounding delight is a guaranteed banger, however, proceed with caution they may go down with ease.	



THE BOLD

- Old Syn 17
Our house old fashioned with juicy el dorado hopped grapefruit and textural whiskey will not disappoint.
- Coconut Pandan Negroni 18
A creamy fresh negroni with delicious notes of bitter vanilla is the bar manager's favourite.
- Caramel & Strawberry Vieux Carre 22
This old-world classic is a smooth and unassumingly delicious imbiber, shining the spotlight on caramel toffee, strawberry, and yellow chartreuse.
- Smoked Duck Fat Sazerac 28
Our top shelf cocktail highlighting Rittenhouse Sazerac with a 24hr duck fat wash, hints of sugar and spice finished in our radio smoker, grab it on the other side.



THE SOUR

The Daquiri	20
The perfect crisp symphony of citrus, rum, and sweetness. Served up classically with some modern creamy accents and a touch of dried apricot.	
The Little Tramp	20
Seasonal mix of shiraz gin, dried stone fruits and the bartenders secret aromatized wine and balanced with lime.	
Peruvian Sour	20
A crowd pleaser that never disappoints, paying homage to the classic pisco sours of chilli, blended citrus, touch of spice, and whipped for your pleasure.	
The Dead Don't Die	25
Saving the best for last, this tropical tiki die hard comes with some rules! Firstly, only 2 per guest, secondly, see rule one. Think you should have another? You'll need to pass our test...	



DRAUGHT BEER

Colonial Draught, Margaret River WA (4.8%)	9.5
Nail VPA, Bassendean WA (6.5%)	10

PACKAGED BEER + CIDER

Sobah Lemon Aspen, Burleigh Heads QLD (<0.5%)	11
Two Bays Pale Ale, Dromana VIC (4.5%) (gf)	13
Batch Juicy Boys NEIPA, Marrickville NSW (6.6%)	13
Kaiju Metamorphosis IPA, Dandenong VIC (6.7%)	12
Big Shed Golden Stout Time, Adeladie SA (5.4%)	14
La Sirene Citray Sour, Alphington VIC (4.5%)	13
Colonial Small Ale, Margaret River WA (3.5%)	10
The Hills Raspberry Jam Sour Cider, Adelaide Hills SA (8.0%)	12
Colonial Bertie Apple Cider, Margaret River WA (4.6%)	10



CHAMPAGNE + SPARKLING

Champagne

NV Veuve Clicquot, Champagne FRA	19	110
NV Ruinart Blanc de Blanc, Champagne FRA		195
'10 Dom Perignon, Champagne FRA		340

Sparkling

NV Chandon Brut, Yarra Valley VIC	12	58
'21 LS Merchants 'Fools Gold' Pet-Nat, Marg River WA	13	62



WHITE WINE

'21 Cape Mentelle SBS, Margaret River WA	12	54
'20 Pierro LTC SSB, Margaret River WA		65
'19 William Fevre Petit Chabils, Chablis FRA		66
'20 Vasse Felix 'Filius' Chardonnay, Margaret River WA	11.5	52
'19 Flametree SRS Chardonnay, Margaret River WA		98
'21 Marq Vermentino, Margaret River WA	13.5	64
'21 Dormilona Chenin Blanc, Margaret River WA	15.5	76
'21 Sons of Eden 'Freya' Riesling, Eden Valley SA		62
'21 Sigurd Wines Blanco Blend, Greenock SA		74



ROSE, ORANGE + CHILLED RED

'20 Mon Tout 'Strange Love' Rose, Multi Regional WA (o,v)		58
'21' Konpira Maru 'La Douche Tropicale' VIC	14	65
'20 Ohkela 'Sophia's Rosé, Swan Valley WA	13.5	64
'21 Singlefile Rosé, Great Southern WA		68
'21 Chouette 'Suzy Rouge' Grenache, Swan Valley WA	13	62



RED WINE

'17 Folium Pinot Noir, Marlborough NZ (o)		72
'19 Running With Bulls Grenache, Barossa Valley SA	12	54
'17 Moss Wood Ribbon Vale Cab Sauv, Margaret River WA		98
'19 Langmeil 'Prime Cut' Shiraz, Barossa Valley SA	11	48
'18 Teusner 'Albert' Shiraz, Barossa Valley SA		98
'18 Penfolds Bin 389 Cabernet Shiraz, Multi-Regional SA		135
'21 Lansdowne New Pinot, Adelaide Hills SA		64
'21 Trait Grenache, Margaret River WA		76
'18 Famille Perrin Côtes du Rhône, FRA		60
'05 / '07 Penfolds Grange, Multi-Regional SA		1240
'97 Penfolds Grange, Multi-Regional SA		1320